

# FESTIVE SEASON

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HOLBORN DINING ROOM

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French onion and cider soup, grilled sourdough  
Venison and smoked bacon pâté en croute, pear & apple chutney  
Curried octopus carpaccio, lime dressing and coriander  
Baked root vegetable salad, English pear, blue cheese candied walnut & sweet mustard dressing

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Miso glazed celeriac, crispy shallot, rocket, celeriac and apple purée  
Roast salmon fillet, fennel purée, toasted hazelnut, grapefruit and chicory salad  
Shrimp burger, sriracha mayo, lettuce, tomato, chips  
Roast bronze turkey, sage and onion stuffing

## *Sides*

Roasted parsnips, honey and grain mustard  
Heritage carrots, orange glazed  
Braised red cabbage  
Thyme roasted potatoes  
Brussels sprouts, sage, crispy shallots and chestnut

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Chicken, chestnut mushroom, leek fondue & tarragon pie, garden peas  
Potato pie & truffle purée, comté, caramelised onion (v)  
Hand raised pork pie, pork shoulder, smoked bacon, fennel seed, sage  
Braised beef steak pie, blue cheese, peppercorn

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Traditional Christmas pudding, candied orange, cognac custard  
Caramel coffee choux  
Spiced plum crumble, tonka bean ice cream  
Valrhona chocolate cassis buche noel (v)

*Tea & Coffee | Mince pies*

*£95 per person*

*A 15% discretionary service charge will be added to your final bill  
If you have a food allergy or intolerance, please inform your server upon placing your order.*

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