

The Hoxton, Holborn

# STARTERS

Duck Liver Parfait, Damson Chutney and Toasted Brioche

Beetroot Cured Salmon, Horseradish Crème Fraiche

Burrata with Charred Chicory and Clementine

Artichoke Soup, Artichoke Crisps and Black Truffle

# MAIN COURSE

All Mains served with Sharing Style Roast Potatoes, Heritage Carrots, Spiced Red Cabbage and Brussel Sprouts

Roast Porchetta, Parsnip Puree and Parsnip Crisps

Orange Glazed Confit Leg of Goose and Spiced Cranberry Jelly

Turbot Steak, Beurre Blanc, Keta and Sea Purslane

Black Trumpet Risotto with Black Truffle and Parmesan

Sweet Potato Wellington with Cavolo Nero and Mushroom

# DESSERT

Christmas Pudding and Brandy Cream

Chocolate Cake with Candied Orange and Crème Fraiche

Baron Bigod with Plum Chutney

Spiced Poached Pear with Vegan Vanilla Ice Cream

# ADD ONS

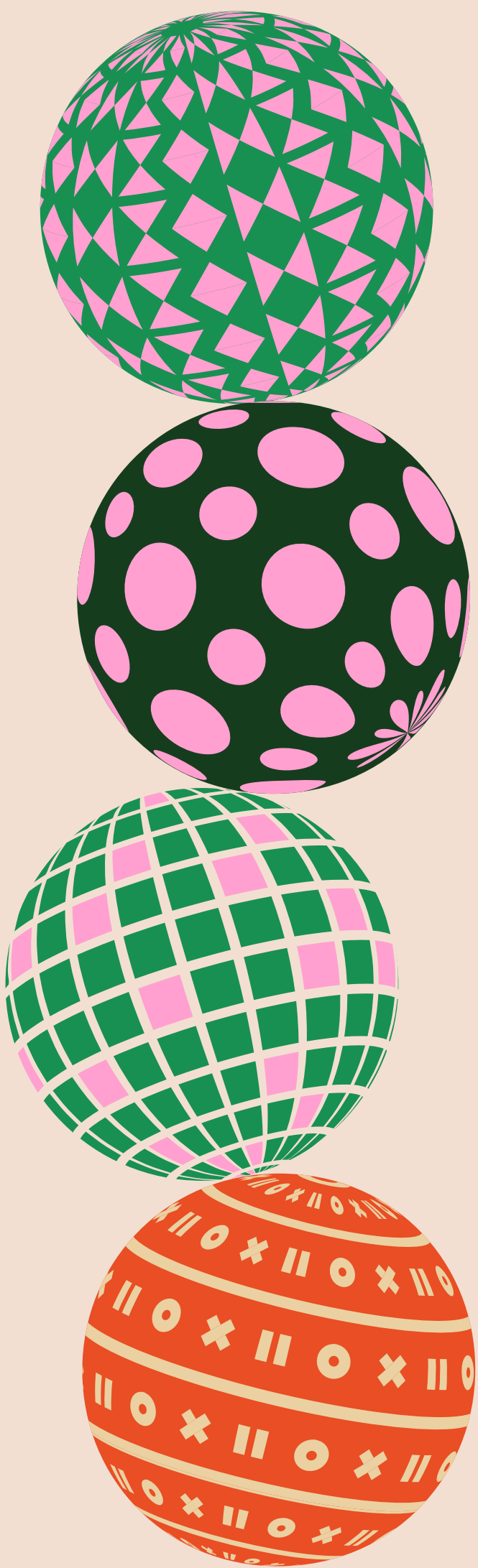
Sourdough and Glastonbury Butter ..... £4pp

Neal's Yard Cheese Platter .....£12pp  
Minimum order of 10ppl

Cobble Lane Charcuterie Board ..... £20pp  
Minimum order of 10ppl

Fruit Di Mer..... £45pp  
Minimum order of 10ppl

If you have any allergies or dietary requirements please speak to a member of staff for more information



**3 COURSES  
£60PP**

Can be served family style on sharing platters or individually plated. For individually plated, a full pre-order is required.

