The Hoxton, Holborn

**STARTERS**

- Duck Liver Parfait, Damson Chutney and Toasted Brioche
- Beetroot Cured Salmon, Horseradish Crème Fraîche
- 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 Brussels 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 Fraîche
- Baron Bigod with Plum Chutney
- Spiced Poached Pear with Vegan Vanilla Ice Cream

**ADD ONS**

- Sourdough and Glastonbury Butter
- Neal’s Yard Cheese Platter
- Cobble Lane Charcuterie Board
- Fruit Di Mer

3 COURSES £60PP

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

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