The Hoxton Holborn

# STARTERS

Roasted parsnip soup VG, GF

Ham hock terrine, piccalilli, brioche

Salmon gravlax, beetroot horse radish, house pickles DF. GF

Winter squash tarte fine, rocket salad VG

# MAIN COURSE

PLEASE CHOOSE 3 DISHES PER COURSE £75PP

We recommend a sharing style service. If you wish to have the dishes individually plated, a pre-order and seating plan is required.

All mains served with braised red cabbage, roast potatoes, carrots and parsnips to share VG, GF

Turkey ballotine, cranberry sauce, pigs in blankets DF

Salmon, dill hollandaise GF

Sweet potato wellington, mushroom glaze VG

Porchetta, braised kale, apple GF, DF

Shin of beef, roasted shallot, mushroom sauce GF

# DESSERT

Christmas pudding, brandy custard V

Vegan Christmas pudding, whipped cream candy fruit VG, GF

Chocolate delice, honeycomb, raspberries V

Vanilla and nutmeg panna cotta VG, GF

V vegetarian - VG vegan - GF gluten-free - DF dairy-free

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

A discretionary 12.5% service charge will be applied to your bill.

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# STARTERS

Parsnip truffle soup VG, GF

Ham hock terrine, piccalilli, brioche

Salmon gravlax, beetroot horse radish, house pickles with keta caviar DF, GF

Winter squash tarte fine, rocket salad VG

# MAIN COURSE

PLEASE CHOOSE 3 DISHES PER COURSE £85PP

We recommend a sharing style service. If you wish to have the dishes individually plated, a pre-order and seating plan is required.

All mains served with braised red cabbage, roast potatoes, carrots and parsnips to share VG, GF

Turkey ballotine, cranberry sauce, pig in blankets DF

Turbot, champagne beurre blanc GF

Sweet potato wellington, mushroom glaze VG

Pork belly, braised kale, apple, jus GF, DF

Rib of beef, red wine sauce GF

# DESSERT

Christmas pudding, brandy custard V

Vegan Christmas pudding, whipped cream candy fruit VG, GF

Chocolate delice, honey combe, raspberries V

Vanilla and nutmeg panna cotta VG, GF

V vegetarian - VG vegan - GF gluten-free - DF dairy-free

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# BITES

Wild mushroom & thyme on toast VG

Seeded cracker, whipped tofu, sundried tomato VG

Spiced butternut squash tartlets VG

Plant based Nduja with vegan aioli VG

Hot cranberry glazed pigs in blankets GF

Beef short rib croquettes, truffle aioli

Smoked mackerel, horseradish cream, vol-au-vent

Smoked salmon, pickled cucumber blini DF

Prawn cocktail lettuce cups GF

Chicken lollipops, sriracha mayo GF

Pork and cranberry sausage roll V

6 CANAPES
£24PP

8 CANAPES
£30PP

10CANAPES
£32PP

# SWEET BITES

Mince pie, brandy whipped cream V

Smoked caramel profiteroles V

Chocolate orange truffles V, GF

Chocolate ganache tarts V

Blue stilton, white grape, seeded cracker V

# BOWLS

18 hour beef short rib, truffle mash, jus GF.....£9

Roast turkey with mini fondant potato, pigs in blankets & gravy GF.....£9

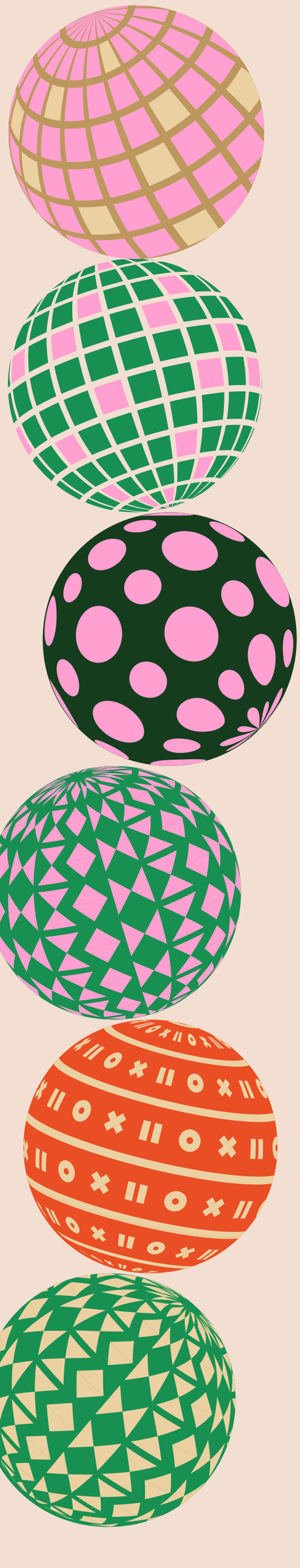
Cranberry glazed celeriac with mini fondant potato, Brussels sprouts & gravy VG, GF.....£9

V vegetarian - VG vegan - GF gluten-free - DF dairy-free

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# EXTRAS



Cheese platter, pickles, crackers, tablet, chutneys GF
.....£25pp

Cured meats board, pickles, crackers, chutneys GF
.....£30pp

Fruit de mere, sea food platter, lobster, dressed crab, prawns & mussels

(minimum quantity of 10 required) .....£70pp

# GET MERRY

Clementine Margarita .....£15

Olmeca altos plata, clementine, agave

Apricot Bellini.....£13

Apricot, amaretto, prossecco

Sesame & Cinnamon Old Fashioned .....£15

Woodford reserve, sesame & cinnamon syrup, bitters

Maple Highball.....£13

Reyka vodka, salted maple, soda water

V vegetarian - VG vegan - GF gluten-free - DF dairy-free

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

A discretionary 12.5% service charge will be applied to your bill.