THE HOLMES DINING MENU

This menu is available for lunch and dinner in the Kitchen at Holmes Restaurant & Parlour for private dining

STARTERS

Burrata (V)
Black truffle, vanilla honey, focaccia crouton & radicchio tardivo

Prawn Cocktail
Marie Rose sauce, baby gem lettuce & Amalfi lemon

Herb Smoked Salmon
Gribiche sauce, compressed cucumber & radish

Chicken Liver Pâté
Red onion Chutney, fried enoki & toasted pan brioche

Seared Beef Carpaccio
King oyster mushroom, black truffle & crispy Jerusalem artichoke

MAINS

Charred Leeks & Artichoke (V)
Romesco sauce & pomegranate molasses

Stuffed Turkey Breast
Chestnut, leek & sage stuffing, pigs in blankets, roast potatoes, seasonal mushrooms, hazelnuts, Brussel sprouts, cranberry sauce & gravy

Roasted Cod
Lobster and truffle beuure blanc, butterbeans & samphire

Lake District Farmers Beef Fillet +£10
Mash potato, mustard & wild mushroom sauce

Maccheroncini
Gorgonzola & girolle mushroom sauce

DESSERTS

Pistachio & Gianduja Semifreddo

Yule Log
Winterberries

Tiramisù

Affogato

Cheese Selection
Cugna & salted cracker +£8

Parties up to 12 guests are welcome to pre-order individually from 3 options of each course.
Parties over 12 guests are kindly asked to select one starter, main course and dessert for the entire group, with dietary requirements catered for separately sent 1 week prior to the event.

Additonal add on packages are available on request.