



THE HOLT
New Year's Eve
MENU

MIDWINTER DUCK & PISTACHIO TERRINE

Pressed confit duck, pistachio crumb,
sour cherry gel, brioche crisp, winter herbs

BUTTER-POACHED HALIBUT

Champagne velouté, caviar beurre blanc,
charred leek, seaweed tuile, herb oil

CHAMPAGNE & ELDERFLOWER GRANITA

Light citrus sorbet

BEEF FILLET & BRAISED SHORT RIB

Black truffle Pommes Anna, celeriac purée,
winter root vegetables, red wine jus

MIDNIGHT CHOCOLATE TORTE

Dark chocolate ganache, raspberry sorbet,
cocoa crumble, gold leaf

TO FINISH

Tea, coffee, and chocolates.

THE HOLT
New Year's Eve
MENU
- Vegetarian -

BEETROOT TERRINE

Hazelnuts, beetroot crisps, winter herbs
& whipped feta mousse

BAKED GOAT'S CHEESE

Heritage tomato salad, shaved apple,
marinated olives & fresh basil

CHAMPAGNE & ELDERFLOWER GRANITA

Light citrus sorbet

TRUFFLE POTATO & CELERIAC MILLE-FEUILLE

Celeriac purée, winter baby vegetables,
wild mushrooms & truffle jus

MIDNIGHT CHOCOLATE TORTE

Dark chocolate ganache, raspberry sorbet,
cocoa crumble, gold leaf

TO FINISH

Tea, coffee, and chocolates.