

THE  
KITCHEN

—  
AT  
HOLMES

## PRIVATE DINING

£45

### SHARING STARTERS

Jerusalem Pita Tahini, tomato and EVOO

Bresaola and Robiola Peashoot and broad bean pesto

Buffalo Ricotta Ravioli Black truffle

Adriatic Cuttlefish Black wild rice, shimeji and lemongrass

Vegetable Crudités Tzatziki and smoked paprika

### MAINS

Grilled Vegetables Provencale Yohini and Marjoram

Roasted Sole Spinach and Amalfi lemon

Wagyu Rump of Beef Seasonal mushrooms and jus

Pluma de Iberico Bellota Padron peppers and Romesco sauce

### DESSERTS

Chocolate and Orange Fiesta Yoghurt ice cream

Lime Cheesecake Raspberry sorbet

Sorbets and Ice Creams