

THE
KITCHEN

—
AT
HOLMES

PRIVATE DINING

£60

SHARING STARTERS

Jerusalem Pita Tahini, tomato and EVOO

Red Prawn Carpaccio Samphire and lemon

Buffalo Ricotta Ravioli Black truffle

Black Angus Beef Carpaccio Foie gras and black truffle

Aubergine Tempura Yoghurt and Dukkah

MAINS

Courgette Spaghetti Pistachio, basil and smoked ricotta

Grilled Turbot Romesco spinach and Amalfi lemon

Breaded Lamb Escalope Yohini, mint, parsley and Amalfi lemon

Scotch Beef Rib-eye Seasonal mushrooms and jus

DESSERTS

Dark Chocolate and Pistachio Candied Kumquat

Lime Cheesecake Raspberry sorbet

Cheeseboard and Cugna

Sorbets and ice cream