

# PRIVATE DINING, GROUP BOOKINGS & EVENTS BROCHURE

---







## THE HEART OF HOLBORN

### FROM 42 HOLBORN

The heart of holborn Indulge in an exquisite experience with with our group and party booking options at 42 Holborn. Our private dining spaces offer an intimate and exclusive atmosphere, perfect for celebrating special occasions, hosting business meetings, or enjoying a romantic dinner. Immerse yourself in our chef's delectable creations, tailored to your preferences and dietary requirements.



# MENUS

---

42  
HOLBORN



**MEDITERRANEAN MENU**



**42 MENU**



**CANAPÉ MENU**



## Mediterranean Menu

£40 per person

### Starters

(Please choose one)

#### Tomato and Avocado Bruschetta (V)

Vine tomato, avocado and parmesan with fresh basil

#### Beef Bresaola

Sliced premium beef, balsamic glaze, parmesan and pane carasau

#### Grilled Asparagus (Vegan)

Served with romesco sauce, shoots and extra virgin olive oil

#### Calamari Fritti

Baby squid served with sweet chili, mustard and alioli sauce

### Mains

(Please choose one)

#### Grilled Chicken Thighs

Served with baby leaf, cherry tomato and extra virgin olive oil

#### Grilled Sea Bass

Served with grilled tenderstem broccoli and baby carrots

#### Roast Aubergine (Vegan)

Tomato sauce, peppers, pistachio, pea shoot and extra virgin olive oil

#### Beef Stew

Brisket meat, tomato, peppers, garlic, olive oil and pea shoots

### Desserts

(Please choose one)

#### Classic Italian Tiramisu

#### Mango and Passion Fruit Slice with Strawberry Sorbet

#### Mandarin Sorbet

Prices are shown in £GBP. Please inform your server of any allergies or dietary restrictions and we will do our best to accommodate your preferences. (V) Vegetarian (Vegan) Vegan (GF) Gluten Free. An optional service charge of 13% will be added to your bill. Thank you for dining with us and we look forward to serving you.

# MEDITERRANEAN MENU

Perfect for intimate dinners, group gatherings, or special celebrations, this £40 experience brings together the finest ingredients, from vibrant starters to indulgent desserts.



## 42 Menu

£50 per person

### Starters

(Please choose one)

#### Prawns Ajillo

Served with fresh chilli, parsley, garlic and extra virgin olive oil

#### Beef Bresaola

Sliced premium beef, balsamic glaze, parmesan and pane carasau

#### Italian Burrata (V) (GF)

Cherry tomato, basil, green apple, grape, olive oil and balsamic glaze

#### Fried Halloumi

Served with honey and pomegranate sauce and crispy parsley

### Mains

(Please choose one)

#### Sirloin Steak (240g)

Premium 14 day aged Argentina Black Angus, served with fries & sauce

#### Grilled Salmon

Served with leek sauce, cream and dill sauce with salmon roe

#### Spinach and Ricotta Ravioli (V)

With a basil and tomato sauce

#### Galician Octopus

Served with baby potatoes, smoked paprika and alioli

### Desserts

(Please choose one)

#### Classic Italian Tiramisu

#### Royal Finger Chocolate with Vanilla Ice Cream

#### Mandarin Sorbet

Prices are shown in £GBP. Please inform your server of any allergies or dietary restrictions and we will do our best to accommodate your preferences. (V) Vegetarian (Vegan) Vegan (GF) Gluten Free. An optional service charge of 13% will be added to your bill. Thank you for dining with us and we look forward to serving you.

# 42 MENU

Whether you're celebrating something special or simply savouring great food, this menu brings together bold starters, indulgent mains, and decadent desserts. Crafted for those who appreciate quality, flavour, and a touch of luxury — only at 42 Holborn.



## Canapé Menu

£2.50 per piece

### Cold

Tartlet with Confit Cherry Tomatoes and Mascarpone

Tartlet with Bresaola, Rocket Pesto and Parmesan

Mini Bruschetta with Tomato Concassé and Basil

Toasted Sourdough with Butter and Cantabrian Anchovies

Caprese Salad Skewer

Smoked Salmon on Brown Bread with Cream Cheese and Chives

Cured Italian Ham and Melon Skewer

### Hot

Mini Quiche Lorraine (Onion, Bacon and Eggs)

Mini Chicken Goujon with Ketchup

Mini Fish Finger with Tartar Sauce

Baked Chestnut Mushrooms with Mozzarella and Thyme

Ibérico Ham Croquettes

Spinach and Goat Cheese Croquettes

Salted Cod Brandade Tartlet with Piquillo Peppers

### Sweet

Tiramisu

Seasonal Fruit Skewer

Mini Chocolate Slice

Yuzu Macaron

Prices are shown in £GBP. Please inform your server of any allergies or dietary restrictions and we will do our best to accommodate your preferences. (V) Vegetarian (Vegan) Vegan (GF) Gluten Free. An optional service charge of 13% will be added to your bill. Thank you for dining with us and we look forward to serving you.

# CANAPÉ MENU

Our Canapé Menu is perfect for receptions, parties, and standing events — featuring a curated mix of hot, cold, and sweet options at £2.50 per piece. From delicate tartlets and savoury skewers to indulgent mini desserts, every bite is crafted to impress.





42  
HOLBORN

# OUR DINING AREAS

---





## THE RESTAURANT

---

### CAPACITIES

Standing: 100

Seating: 60

### AMENITIES

Own bar





42  
HOLBORN

# PRIVATE DINING ROOMS

---





## BUTTERFLY ROOM

---

### **CAPACITIES**

Seating:  
6-12 people





## PEACOCK ROOM

### **CAPACITIES**

Seating: 15-30 people

Standing: 40 people

### **AMENITIES**

Own Bar





## WELCOMING AREA

---



THANK YOU

**CONTACT US**

- ☎ 020 7242 2424
- 🌐 [www.42holborn.com](http://www.42holborn.com)
- ✉ [reception@42holborn.com](mailto:reception@42holborn.com)