



PRIVATE DINING, GROUP BOOKINGS &

EVENTS BROCHURE



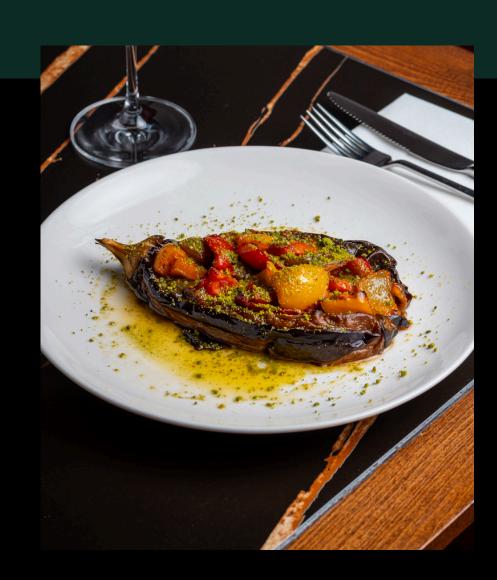
THE HEART OF HOLBORN

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





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

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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

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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.





OUR DINING AREAS





THE RESTAURANT

CAPACITIES

Standing: 100

Seating: 60

AMENITIES

Own bar





PRIVATE DINING ROOMS





BUTTERFLYROOM

CAPACITIES

Seating:

6-12 people





PEACOCKROOM

CAPACITIES

Seating: 15-30 people

Standing: 40 people

AMENITIES

Own Bar





WELCOMINGAREA

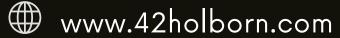




THANK YOU

CONTACT US





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