

412 HOLBORN



PRIVATE DINING  
& GROUP  
EVENTS





# Welcome to 42 Holborn

From intimate dinners to lively gatherings, our vibrant space and warm hospitality make every moment memorable, right in the heart of London.





# 42 Holborn is a Historic Landmark on Kingsway

Nestled within a Grade II-listed Edwardian building, designed by the renowned Sir Edwin Lutyens and completed in 1909, the architecture combines classical elegance with striking proportions: Portland stone columns, soaring ceilings, and ornate detailing throughout.

This historic address once housed the headquarters of the Women's Social and Political Union, placing it at the heart of London's cultural and political life in the early 20th century.



Today, 42 Holborn honours its heritage with elegant interiors, soaring ceilings, and a timeless atmosphere where every event is framed by setting and story.





# Spaces & Capacities

Three distinct spaces. One unforgettable experience.  
Whether you're planning a private dinner or a full-floor celebration, 42 Holborn offers versatile rooms with character, warmth and style.



- **The Golden Room**  
Private Dining Room: 6–10 guests (seated only)
- **The Peacock Room**  
Upper Level Exclusive Hire: 15–30 seated | 40 standing
- **The Ground Floor**  
Full Ground Floor Hire: 60 seated | 100 standing





# The Golden Room

An intimate, richly decorated with golden tones, velvet textures and a striking ceiling.

- 6 to 10 guests · Seated only
- Step-free access · Wheelchair-friendly
- Private bathroom
- Exclusive use (no external access during booking)







# The Peacock Room

A vibrant and spacious room adorned with hand-painted murals and a statement skylight.

- 15 to 30 guests seated and up to 40 guests standing
- Private bar
- Optional privacy curtain
- Statement chandelier & skylight







# The Ground Floor

An intimate, richly decorated with golden tones, velvet textures and a striking ceiling.

- 60 guests seated and up to 100 guests standing
- Step-free access · Wheelchair-friendly
- Flexible layout with elegant furnishings
- Private bar



# Menus for every mood & every moment.

From refined three-course dinners to vibrant Mediterranean feasts, our menus are designed to suit every type of event and every style of guest.





# Classic Menu

3 Course – £35 per person

A modern Italian–Spanish fusion menu that reflects the heart of 42 Holborn.

Elegant, bold and flavour-forward, ideal for seated dinners, corporate groups or festive occasions.

## CLASSIC menu £35 per person

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### ANTIPASTI - ENTRANTES

#### Bresaola e Rucola

Bresaola, Rocket, Parmesan, Crostini and Extra Virgin Olive Oil.

#### Arancini Ragù

Crispy risotto balls filled with rich Beef ragu, served with Sriracha mayo.

#### Padrón Peppers (VE)

Blistered Spanish peppers, lightly salted.

#### Cozze al Vino Bianco

Steamed Mussels with Garlic, Parsley, White Wine, Black Pepper and a hint of Lemon.

### SECONDI - PRIMEROS

#### Chicken Caesar Salad

Crisp Romaine Lettuce, Parmesan, Grilled Chicken and crunchy Croutons with Caesar Dressing.

#### Spaghetti Bolognese

Slow-cooked Beef Ragù, served over Spaghetti.

#### Seabass alla Griglia

Grilled Seabass accompanied by Baby Carrots and Tenderstem Broccoli.

#### Creamy Zucca Soup (VE)

A silky Pumpkin soup with Mediterranean spices, served with crisp Crostini Bread.

### DOLCI - POSTRES

#### Lemon Sorbetto

A light and refreshing Lemon sorbet.

#### Tiramisù Classico

Layers of espresso-soaked Lady fingers, Mascarpone cream and Cocoa powder.

#### Tarta de Santiago

Almond cake with a scoop of Vanilla Gelato.

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. (VE) Vegan. (GF) Gluten Free. An optional service charge of 13% will be added to your bill.



# Special Menu

3 Course – £45 per person

This menu brings the warmth and generosity of Mediterranean dining to the table.

Perfect for relaxed events with a social feel.

## SPECIAL menu

£45 per person

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### ANTIPASTI - ENTRANTES

#### Italian Burrata (V)

Italian Burrata, heritage Tomatoes and fresh Basil.

#### Bresaola e Rucola

Bresaola, Rocket, Parmesan, Crostini and Extra Virgin Olive Oil.

#### Padrón Peppers (VE)

Blistered Spanish peppers, lightly salted.

#### Calamari Fritti

Lightly fried Calamari served with a Mustard and Sweet Chili Mayo

### SECONDI - PRIMEROS

#### Artichokes & Peppers (VE)

Artichokes and sweet Piquillo Peppers, finished with a zesty Ravigote Sauce.

#### Sirloin Steak with Mash & Green Peas

21 days aged Sirloin with Mash Potatoes, Green Peas and a velvety Peppercorn sauce.

#### Galician Octopus

Sliced Octopus with Potatoes and a hint of smoked Paprika.

#### Pollo alla Crema di Funghi

Grilled Chicken breast with a rich Mushroom cream, paired with seasonal Greens.

### DOLCI - POSTRES

#### Lemon Sorbetto

A light and refreshing Lemon sorbet.

#### Tiramisù Classico

Layers of espresso-soaked Lady fingers, Mascarpone cream and Cocoa powder.

#### Tarta de Santiago

Caramelised cheesecake with a scoop of Vanilla Gelato.

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. (VE) Vegan. (GF) Gluten Free. An optional service charge of 13% will be added to your bill.



# Canape Menu

£2.50 per piece

An Italian–Spanish fusion menu of canapés, designed for vibrant celebrations, corporate gatherings and social occasions, where every bite brings bold flavours and a touch of creativity.

## CANAPÉ MENU

£2.50 per piece

### COLD

Tartlet with Confit Cherry Tomatoes and Mascarpone

Tartlet with Parma Ham, 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

Vegetarian Pesto Canape

### HOT

Mini Chicken Goujon with Ketchup

Mini Rosemary Focaccia

Mini Burgers

Spinach and Goat Cheese Croquettes

Salted Cod Brandade Croquette with Piquillo Peppers

Potato Gratin

### SWEETS

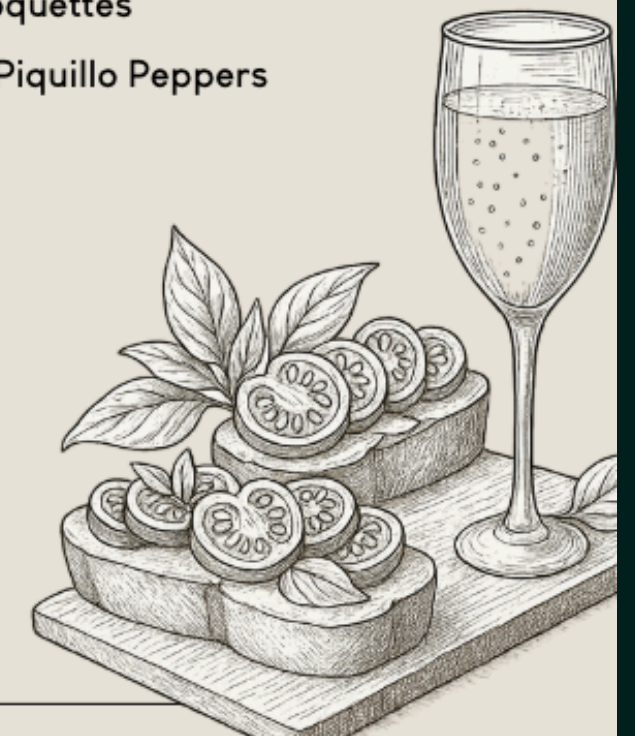
Tiramisu

Pastel de Nata

Seasonal Fruit Skewer

Mini Chocolate Slice

Yuzu Macaron





Sheilina Somani

★★★★★

Had dinner there as part of a large group - ably looked after by Jude (thank you). Excellent food, range of drinks and a good dining area for a group. I highly recommend the Burrata and Salmon in particular.

Michael Robinson

★★★★★

Excellent private dinner; many thanks. Great private area upstairs and the food and service were exemplary. Will use again.

Natasha Nash

★★★★★

We had a large booking of 45 people, and everything went perfectly. The service was impeccable, food was arranged as requested. Very impressed.

Olabisi Porteous

★★★★★

I booked the Peacock dining room to celebrate my birthday and I could not fault the service. From the email communication from Christina ahead of the day to the greeting from Charlotte on arrival. We had a great setenu to choose from and the food was reasonably priced and delicious! Morgan looked after our party faultlessly through the evening, a real star

# Where Flavour Meets Impeccable Service

From intimate dinners to full-house celebrations, our guests consistently highlight the atmosphere, service and attention to detail that make 42 Holborn memorable.









# 42 HOLBORN

Talk to Us

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