

JOUR DE NOËL AT WHITCOMB'S

25th December 2022

Join us on Christmas Day for an exquisite five-course menu
Served with a glass of Veuve Clicquot Brut - £175 per guest

Amuse

Burrata au harissa verte

Burrata with green harissa, hazelnuts and sorrel

Entrées

Tartare de boeuf

Steak tartare with porcini-dusted chestnut mushrooms, aged balsamic, dijon mustard and black truffle dressing

St Jacques poelée

Seared scallop with sautéed cavolo nero, roasted pumpkin, pickled heritage carrots and hazelnut beurre noisette

Carpaccio de betterave (v)

Salt baked beetroot carpaccio with fennel pollen, espelette, shaved almonds and white balsamic dressing

L'interlude

Cucumber and grappa granita

Plats principaux

Filet mignon

Seared filet mignon with gnocchi, carrot purée, confit leeks and truffle jus

Turbot au caviar

Pan-seared turbot steak with Oscietra caviar, braised fennel, sea bean and beurre blanc

Canard à l'orange

Roasted duck breast with pommes mousseline, candy kumquats, winter black truffle and sautéed girolle mushrooms

Agnolotti au fromage et beurre (v)

Home-made agnolotti with cheese béchamel and crispy sage butter

All served with pommery mustard and Mānuka honey-glazed chantenay carrots and Brussel sprouts with chorizo and chestnuts

Desserts

Beignets au pain d'épices

Warm rum caramel, cinnamon-spiced dulce de leche, chocolate and candied orange ganache

Bûche de Noël au marron

Roasted chestnut cake layered with confit of vanilla bean and cranberry, crispy white chocolate and crumbled marron glacé

Parfait glacé (v)

Frozen honey ginger parfait with apple marmalade and muscovado brown sugar crumble

Petit Fours

Salted caramel truffle

with cinnamon and dark chocolate

Bahibe milk chocolate truffle

with raspberry and spiced ginger

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.