

A WHITCOMB'S CHRISTMAS

Friday 25th December 2026

Join us on Christmas Day for an exquisite three-course menu

£80 per child

STARTERS

Chicken and Bean Broth

Slow-cooked chicken and bean broth with lemon, braised fennel and fresh herbs

Tomato and Mozzarella Salad

Plum vine tomato and creamy mozzarella salad with fresh basil and extra virgin olive oil, finished with a rich balsamic reduction

WHITCOMB'S CLASSICS

Grilled or Breaded Chicken

with steamed vegetables

Fish & Chips

Battered sea bass with tartare sauce and French frites

Homemade Penne

with tomato crème

DESSERT

Molten Chocolate Fondant

Warm chocolate fondant served with Tahitian vanilla ice cream

Mango and Caramel Mousse

Exotic mango mousse layered with carrot sponge, buckwheat caramel and mango-lime confit, finished with a silky mango crémeux

Sorbet

Selection of homemade sorbets

A WHITCOMB'S CHRISTMAS

Friday 25th December 2026

Join us on Christmas Day for an exquisite five-course menu

£175 per guest

AMUSE-BOUCHE

Truffle & Parmesan Gougère

Warm choux pastry, whipped parmesan, black truffle and a tiny touch of aged balsamic

STARTERS

Yellowfin Tuna Carpaccio

Truffle-lime dressed tuna with Pink Lady apple, lemon crème fraîche and green Tabasco

Steak Tartare

Hand-cut raw beef fillet with cornichons, Dijon, lemon zest, cultured sour cream and creamy Oscietra caviar

Watermelon & Feta

Cured watermelon, whipped feta, cranberry and clementine gel, toasted pistachio, pink peppercorn and aged balsamic

PASTA

Butter-Poached Prawn & Lobster Raviolo

Served with a shellfish bisque, Amalfi lemon and saffron, finished with a champagne butter emulsion and crisp parmesan

Wild Mushroom Risotto

Creamy arborio rice cooked with porcini and morel mushrooms, finished with shaved Italian hard cheese and black truffle

MAINS

Roasted Turbot

Roasted turbot fillet with a delicate Champagne beurre blanc, Oscietra caviar and crisp pommes Anna, accompanied by buttered leeks and a light Champagne foam

A5 Wagyu

A5 Wagyu fillet, truffle pommes Anna, roasted baby carrots, glazed chestnuts, celeriac purée, red wine & Madeira jus, finished with wasabi butter and crispy shallots

Cauliflower Steak

Roasted cauliflower steak glazed with beurre noisette, served with onion and horseradish cream, toasted sunflower seed pangrattato and burnt leek jus

DESSERT

Panettone & Black Cherry Tiramisu

Warm panettone, mascarpone mousse, Amarena cherry, espresso, dark chocolate and vanilla.
Served with Christmas spiced mascarpone gelato

The Whitcomb's Chocolate Royale

Valrhona Grand Cru chocolate crèmeux, black truffle caramel, hazelnut praline, salted caramel, chocolate soufflé, vanilla bean ice cream, 24-carat gold and warm chocolate sauce poured tableside