

NEW YEAR'S EVE AT WHITCOMB'S

Thursday 31st December 2026

Join us on New Year's Eve for an exquisite four-course menu with a glass of Veuve Clicquot Brut

From 5pm. Last reservation 6:30pm

£130 per guest

STARTERS

Ceviche

Diced Seabass with watermelon, jalapeño, lime and cilantro

Steak Tartare

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

Jamón Ibérico Croquettes

Iberian ham and Manchego, served with jalapeño mayonnaise

Bruschetta Mascarpone

Traditional toasted crostini with soft cheese, datterini tomatoes, basil, aged balsamico and Amalfi lemon zest

PASTA

Gnocchi Arrabbiata

Slow-cooked San Marzano tomato sauce with garlic, peperoncino and basil

Rigatoni alla Vodka Blanc

Perfectly al dente rigatoni with 'nduja infused cream, mascarpone, and parmesan

WHITCOMB'S CLASSICS

Tuscan Cod

Parmesan-crusted cod with garlic butter, charred asparagus and popcorn capers

Crispy-Skinned Sea Bass Fillet

Pan-seared sea bass with white wine crème, lemon, chervil and tenderstem broccoli

A5 Wagyu Fillet (£10 supplement)

Prime centre cut steak glazed with wasabi butter and finished with jalapeño oil

Ribeye Steak

28 day dry-aged grilled ribeye with a green peppercorn sauce, white truffle oil and Koffmann Chips

Portobello Mushroom en Croute

Creamed leeks, lemon mascarpone and wild mushroom crème

DESSERT

Molten Chocolate Fondant

Molten chocolate fondant with a rich, indulgent centre, served with silky Tahitian vanilla ice cream

Crème Brûlée Cheesecake

Silky vanilla cheesecake with a rich, creamy centre and delicate buttery biscuit base. Finished with a crisp caramelised brûlée topping

Tarte Tatin

Caramelised apple and pear Tarte Tatin with flaky pastry and a rich golden caramel glaze. Served warm with indulgent clotted cream gelato

NEW YEAR'S EVE AT WHITCOMB'S

Thursday 31st December 2026

Join us on New Year's Eve for an exquisite five-course menu with a glass of Veuve Clicquot Brut on arrival and during our midnight toast

Complete with live entertainment

From 8pm. Last reservation 9:30pm

£195 per guest

FOR THE TABLE

Hot Honey and Feta Dip

Silken whipped feta with wild honey and crushed pistachio, served with warm artisan crisp breads

Marinated Olives

Infused with chilli, lemon and coriander

STARTERS

Ceviche

Diced Seabass with watermelon, jalapeño, lime and cilantro

Steak Tartare

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

Bruschetta Mascarpone

Traditional toasted crostini with soft cheese, datterini tomatoes, basil, aged balsamico and Amalfi lemon zest

PASTA

Rigatoni alla Vodka Blanc

Perfectly al dente rigatoni with 'nduja infused cream, mascarpone, and parmesan

Gnocchi Arrabbiata

Slow-cooked San Marzano tomato sauce with garlic, peperoncino and basil

WHITCOMB'S CLASSICS

Tuscan Cod

Parmesan-crust cod with garlic butter, charred asparagus and popcorn capers

Crispy-Skinned Sea Bass Fillet

Pan-seared sea bass with white wine crème, lemon, chervil and tenderstem broccoli

A5 Wagyu Fillet (£10 supplement)

Prime centre cut steak glazed with wasabi butter and finished with jalapeño oil

Ribeye Steak

28 day dry-aged grilled ribeye with a green peppercorn sauce, white truffle oil and Koffmann Chips

Portobello Mushroom en Croute

Creamed leeks, lemon mascarpone and wild mushroom crème

DESSERT

Molten Chocolate Fondant

Molten chocolate fondant with a rich, indulgent centre, served with silky Tahitian vanilla ice cream

Crème Brûlée Cheesecake

Silky vanilla cheesecake with a rich, creamy centre and delicate buttery biscuit base. Finished with a crisp caramelised brûlée topping

Tarte Tatin

Caramelised apple and pear Tarte Tatin with flaky pastry and a rich golden caramel glaze. Served warm with indulgent clotted cream gelato