

FESTIVE TASTE OF WHITCOMB'S

Served with a glass of Veuve Clicquot Yellow Label Brut or a Panettone Negroni

Three Courses £65 per guest

STARTERS

Yellowfin Tuna Carpaccio

Dressed in truffle-infused lime, Pink Lady apple, lemon crème fraîche and a touch of green Tabasco

Gambas Pil Pil

Basque king prawns sizzling in garlic olive oil, paprika and a touch of chilli, served with ciabatta

Jamón Ibérico Croquettes

Iberian ham and Manchego, served with jalapeño mayonnaise

Burrata & Grapes

Creamy burrata with smoky chargrilled grapes and fresh basil

WHITCOMB'S CLASSICS

Crispy-Skinned Sea Bass Fillet

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

Chargrilled Lamb Skewer

Smoky tender cuts of lamb with baby aubergine, grilled seasonal vegetables, tahini and a touch of hot honey

Ribeye Steak (£10 Supplement)

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

Wild Mushroom Risotto

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

DESSERT

Christmas Pudding

Christmas pudding with brandy sauce

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

FESTIVE BESPOKE DINING MENU

£85 per guest

Served with a glass of Veuve Clicquot Yellow Label Brut or a Panettone Negroni

STARTERS

Yellowfin Tuna Carpaccio

Dressed in truffle-infused lime,
Pink Lady apple, lemon crème fraîche
and a touch of green Tabasco

Steak Tartare

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

Burrata & Grapes

Creamy burrata with smoky chargrilled
grapes and fresh basil

WHITCOMB'S CLASSICS

Crispy-Skinned Sea Bass Fillet

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

Ribeye Steak

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

Wild Mushroom Risotto

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

DESSERT

Christmas Pudding

Christmas pudding with brandy sauce

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

PETIT FOURS

Traditional miniature mince pies

FESTIVE SET MENU

Two courses £42

Three courses £48

Served with a glass of Gusbourne Blanc de Blancs or a Panettone Negroni

STARTERS

Ceviche

Diced Sea bass with watermelon, jalapeño, lime and cilantro

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

Burrata & Grapes

Creamy burrata with smoky chargrilled grapes and fresh basil

WHITCOMB'S CLASSICS

Tuscan Cod

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

Truffle Chicken Milanese

Crispy chicken with a fried hen's egg, truffle, Gorgonzola Dolce crème and a parmesan rocket salad

Ribeye Steak (£10 Supplement)

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

Gnocchi Arrabbiata

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

DESSERT

Christmas Pudding

Christmas pudding with brandy sauce

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