

## DÉJEUNER DE NOËL AT WHITCOMB'S

25<sup>th</sup> December 2021

Join us on Christmas Day for an exquisite five-course menu created by our Head Chef Allwyn Dias and his culinary team.

Served with a glass of Ruinart 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 (vg)**

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.