

WHITCOMB'S SOIRÉE DU NOUVEL AN

31st December 2021

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

Complete with live entertainment - £175 per guest

Seatings from 9pm - 10:30pm

Petites Assiettes

Crevettes à l'huile de piment

Seared king prawns with garlic, chilli and olive oil. Served in a hot skillet

Fromage au four

Baked Gruyère, Emmental, Cognac, crispy pancetta and Dijon mustard.
Served in a skillet with warm artisan French baguette

Carpaccio de bœuf

Beef fillet, black truffle and lemon zest

Salade de haricots et Parmesan

French bean salad, fresh basil, aged balsamic and Parmesan

Pâtes Maison

Rigatoni au homard

Seared lobster with rigatoni and Scotch bonnet labneh

Gnocchi Gorgonzola

Gnocchi with Gorgonzola dolce crème and wilted spinach

Agnolotti au fromage et beurre

Agnolotti with cheese béchamel and crispy sage butter

Plats de Signature

Lobster Thermidor

Grilled lobster with Cognac, Dijon mustard, Gruyère and black truffle. Served in a hot skillet

Turbot au piment

Fillet of turbot with roasted garlic, dried chilli and white wine emulsion

Poussin au citron

Paprika-roasted whole baby chicken with chilli & lemon garlic butter and chives

Filet mignon

Seared filet mignon with chanterelle and aged Parmesan crème

Risotto aux truffes et champignons

Wild mushroom risotto with aged Parmesan and black truffle

Accompagnements

Frites

Layered potato chips with rosemary and sea salt

Chou frisé

Steamed kale with chilli salt and lemon

Assiette de fromage

Selection of fine French cheeses served with traditional accompaniments

Desserts

Beignets

Warm beignets served with a selection of signature sauces:
dulce de leche, Valrhona Organic Andoa Dark Chocolate

Spiced orange mille-feuille

Caramelised puff pastry with vanilla bean Chantilly, mango, passionfruit and pain d'épice crème

Pot de crème au chocolat

Chocolate pot de crème with spiced rum and cocoa nib nougatine

Tarte au citron

Lemon tart with olive oil, honey and roasted marcona almonds

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.