

NOUVELLE ANNÉE AT WHITCOMB'S

31st December 2022

Join us on New Year's Eve for an exquisite four-course menu
with a glass of Veuve Cliquot Brut - £130 per guest
From 5pm. Last reservation 6.30pm

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 Italian hard cheese and black truffle

Accompagnements

Epinards aux noisettes

Baby spinach with caramelised garlic & hazelnut butter

Mousse de pomme de terre

Aerated creamed potatoes

Desserts

Beignets

Warm beignets served with a selection of signature sauces:
dulce de leche, Valrhona Andoa organic dark chocolate, spiced orange

Mille-feuille

Caramelised pastry with tainori dark chocolate chantilly,
mandarin confiture and Grand Marnier crème

Pot de crème au caramel

Salted caramel pot de crème with caramelised brioche, smoked salt and espelette pepper

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.