

## WHITCOMB'S SOIRÉE DU NOUVEL AN

31<sup>st</sup> December 2022

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 - £195 per guest From 8pm. Last reservation 9.30pm

### *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

### *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'epice 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.