

CHRISTMAS DAY AT WHITCOMB'S

Thursday 25th December 2025

Join us on Christmas Day for an exquisite five-course menu
Served with a glass of Veuve Clicquot Brut

£195 per guest

Amuse-Bouche

Tapioca glass crisp

Pink Lady apple | yuzu caviar | balsamic v

Appetiser

Beef éclair

Slow-braised beef | sweet caper jam with pickled kohlrabi |
horseradish crème fraîche | oscietra caviar

Canadian native lobster

Citrus-dressed cucumber | aerated pumpkin and ginger emulsion |
lobster bisque tuile

Heritage carrot mélange

Orange-infused carrots | crunchy sansho crisp | spicy chilli relish | sablé v

Palate Cleanser

Jalapeño granita

Lime | redcurrant v

Main Course

Roasted corn-fed chicken breast

Poussin croquette | parsnip purée | port-poached salsify |
smoked paprika baby sprouts | chestnut pangritata | Parmesan crème

Steamed halibut

Shiso and cordyceps broth | purple sprouting broccoli | piquante | yuzu pearl |
samphire dust

Robata-grilled aged beef tenderloin

Candied beets | lemon rainbow chard | black garlic arancini | truffle roasting jus |
chive oil

Confit butternut squash

Amarillo pepper tomato | ginger-sesame gremolata | cranberry coulis |
parched bread espuma | crispy kataifi v

Desserts

Glazed Jivara mousse

Mulled wine centre | pear frangipane | mulled wine and pear gel

Christmas pudding

Brandy-infused custard sauce v

Amalfi lemon and forest fruits

Amalfi lemon cream | wild berry veil | wild berry compote | fig jam | chocolate soil v

Petit Fours

Crunchy pistachio bon bon | Champagne and raspberry bon bon |
minced fruit truffle v



Please scan the QR
code for allergen and
dietary information.