

CHRISTMAS DAY AT WHITCOMB'S

25th December 2023

Join us on Christmas Day for an exquisite five-course menu
Served with a glass of Veuve Clicquot Brut - £195 per guest

Amuse-bouche

Beetroot and balsamic tart with saffron aioli v

Appetisers

Marinated yellowfin tuna with avocado tartare and piquillo pepper emulsion

Smoked duck breast salad with toasted pine nuts and spiced orange dressing

Seared oyster mushroom with pickled girolles, white truffle and mushroom foam v

Palate Cleanser

Granita of Billecart Salmon Brut Rosé Champagne and Amalfi lemon v

Main Course

Oven-roasted black cod with marinated black cod tortellini, chive oil and crème reduction

Corn-fed chicken marinated in red wine with caramelised onion, crispy pancetta and bordelaise sauce

Seared beef fillet with caramelised apple, parsnips and black truffle jus

Thyme, honey and garlic roasted butternut squash mille-feuille with goat's cheese and verjus beurré blanc v

Desserts

Traditional Christmas pudding with brandy sauce and clementine

Baileys Sacher torte with salted caramel ice cream and gingerbread crumble

Blackcurrant delice with apple compote and candied chestnuts v

Petit Fours

Orange & gingerbread white chocolate truffles v

Baileys milk chocolate bon bons v