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

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

Palate Cleanser
Granita of Billecart Salmon Brut Rosé Champagne and Amalfi lemon

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 beurre blanc

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

Petit Fours
Orange & gingerbread white chocolate truffles
Baileys milk chocolate bon bons

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. Suitable for vegetarians.