

## JOUR DE NOËL AT WHITCOMB'S

Wednesday, 25<sup>th</sup> December 2024

Join us on Christmas Day for an exquisite five-course menu

Served with a glass of Veuve Clicquot Brut

£195 per guest

### *Amuse-Bouche*

Goat's cheese crème with crispy filo with pomegranate molasses v

### *Appetiser*

#### **Duo of Champagne and seafood**

with Veuve Clicquot Rosé, 48-hour cured Scottish salmon, hamachi, passion fruit dressing, onuga caviar, dill oil and kumquat

#### **Apple and smoked duck tarte tatin**

Confit duck legs, roasted pine seeds, orange butter caramel and cream cheese

#### **Stracciatella and tomato salad**

with grilled plum, balsamic salt, basil oil and virgin bloody Mary v

### *Palate Cleanser*

Verjus granita with grapes, ginger pickle and foam v

### *Main Course*

#### **Black cod**

with cauliflower vanilla cream, broad beans, white wine cream sauce and scotch bonnet oil

#### **Corn fed chicken**

with pangrattato, pumpkin parsnip stack and a truffle and porcini crème

#### **Aged beef tenderloin**

with chestnut mushroom purée, winter root vegetables and rosemary red wine jus

#### **Aubergine and pecan agnolotti**

with chestnut beurre noisette, sage and caramelised pecans v

### *Desserts*

#### **Madagascar vanilla yule log**

with chestnut caramel, beetroot and pistachio sablé v

#### **Christmas pudding**

with brandy sauce v

#### **Yuzu mousse**

with cranberry jelly and goji berry and cocoa crumb v

### *Petit Fours*

Champagne and rose bon bons v

Gingerbread ganache truffles v

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.