

FESTIVE BESPOKE DINING MENU  
WHITCOMB'S

£95

Served with a glass of Veuve Clicquot Yellow Label Brut  
or a spiced French martini

*Signatures*

**King prawns**

with lemon, chilli and coriander

**Niçoise salad**

Seared tuna with spiced vinaigrette and Oscietra caviar

**Portobello mushroom carpaccio**

with Dijon mustard and aged balsamic v

**Baked turbot**

with garlic, chilli and white wine emulsion

**Lamb cutlets**

marinated in Dijon mustard

**Gnocchi**

with San Marzano tomatoes and basil v

*Served with*

Layered potato chips with rosemary v

Mixed leaves salad with citrus dressing v

*Desserts*

**Roasted plum**

with grape gel and sage-infused clotted cream ice cream v

**Christmas pudding**

with brandy sauce v

**Textures of dark chocolate**

with fresh raspberry, aero crunch and raspberry sorbet v

*Petit Fours*

Traditional miniature mince pies 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.