

FESTIVE SET MENU WHITCOMB'S

£42 Two courses

£48 Three courses

Served with a glass of Gusbourne Blanc de Blancs
or a spiced French martini

Appetiser

Tuna tartare

with confit egg yolk and Oscietra caviar

Steak tartare

with cured egg yolk, lime, Dijon mustard,
Parmesan and pane carasau

Burrata

with Seville orange and mānuka honey v

Portobello mushroom carpaccio

with Dijon mustard and aged balsamic v

Main Course

Pan-fried sea bass

with white wine, shallots and lemon crème

Marinated baby chicken

with lemon butter

Wild mushroom risotto

with aged Parmesan and black truffle

Gnocchi

with San Marzano tomatoes and basil 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

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.