NEW YEAR'S EVE AT WHITCOMB'S 31st December 2023 First Sitting

Join us on New Year's Eve for an exquisite four-course menu with a glass of Veuve Clicquot Brut. From 5pm. Last reservation 6.30pm

£130 per guest

Appetiser

Tuna tartare with confit egg yolk and Oscietra caviar

> Steak tartare with lemon zest and Parmesan

Yellowtail carpaccio / with citrus and miso salt

Portobello mushroom carpaccio with Dijon mustard and aged balsamic v

Pasta

Lobster linguine with garlic and San Marzano tomatoes

White fish tortellini with Calabrian chilli lemon crème

Gnocchi with San Marzano tomatoes and basil v

Main course

Pan-fried sea bass with white wine, shallots and lemon crème

Baked turbot with garlic, chilli and white wine emulsion

Rib-eye steak with truffle peppercorn sauce

Wild mushroom risotto with aged Parmesan and black truffle

all served with potato mousse & baked garlic mushrooms with thyme

Desserts

Winter crumble with warm apple compote and mulled wine ice cream v

Baileys caramel bar with aerated salted caramel and milk chocolate ice cream v

> Spiced mandarin mousse with whipped yoghurt and shortbread biscuit 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. v Suitable for vegetarians.