

NEW YEAR'S EVE AT WHITCOMB'S

Wednesday 31st December 2025

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

Small Plates

Seafood snacks

Lightly battered calamari and prawns | cayenne spiced mayonnaise | lemon

Jamón ibérico croquettes

Manchego | jalapeño mayonnaise

Gambas pil pil

Smoky chorizo | paprika | chilli

Bruschetta stracciatella

Cherry tomatoes | stracciatella | basil | balsamico | lemon zest | grilled ciabatta v

Pasta

Linguine alle vongole

Fresh clams | chilli | garlic | white wine | parsley

Rigatoni alla vodka

Tomato | 'nduja | mascarpone | Parmesan | burrata

Gnocchi

San Marzano tomato | garlic | olive oil | peperoncino | basil v

Main Plates

Tuscan baked cod

Parmesan crust | garlic butter | charred asparagus | popcorn capers

Crispy skinned sea bass

White wine cream | lemon | chervil | tenderstem broccoli

Chargrilled lamb skewer

Smoked baby aubergine | grilled vegetables | tahini | hot honey

Filet mignon and lobster tail (£8 supplement)

Amalfi lemon | Parmesan crème

Portobello mushroom en croute

Creamed leeks | lemon mascarpone | wild mushroom crème v

Desserts

Molten fondant

Chocolate | Tahitian vanilla ice cream v

Crème brûlée cheesecake

Vanilla | caramel crackling | forest berries v

Tarte Tatin

Apple | pear | clotted cream gelato v



Please scan the QR
code for allergen and
dietary information.