Whitcomb's

NEW YEAR'S EVE AT WHITCOMB'S

Thursday 31st December 2026

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

STARTERS

Ceviche
Diced Seabass with watermelon, jalapeño, lime and cilantro

Beef Carpaccio
Paper-thin beef fillet with citrus gel, cornichons, pickled chestnut mushrooms, crisp focaccia crumbs and extra virgin olive oil

Jamón Ibérico Croquettes
Iberian ham and Manchego, served with jalapeño mayonnaise

Bruschetta Mascarpone
Traditional toasted crostini with soft cheese, datterini tomatoes, basil, aged balsamico and Amalfi lemon zest

PASTA

Rigatoni alla Vodka Blanc
Perfectly al dente rigatoni with 'nduja infused cream, mascarpone, and parmesan

Gnocchi with Spiced Labneh
Hand-rolled potato gnocchi with spiced labneh, sautéed chestnut mushrooms and wilted baby spinach

WHITCOMB'S CLASSICS

Tuscan Cod
Parmesan-crusted cod with garlic butter, charred asparagus and popcorn capers

Crispy-Skinned Sea Bass Fillet
Pan-seared sea bass with white wine crème, lemon, chervil and tenderstem broccoli

A5 Wagyu Fillet (£10 supplement)
Prime centre cut steak glazed with wasabi butter and finished with jalapeño oil

Ribeye Steak
28 day dry-aged grilled ribeye with a green peppercorn sauce, white truffle oil and Koffmann Chips

Portobello Mushroom en Croute
Creamed leeks, lemon mascarpone and wild mushroom crème

DESSERT

Tiramisù
Espresso-soaked savoiardi, layered with whipped mascarpone cream, finished with Valrhona cocoa and a dark chocolate flake

Pear & Blood Orange Crémeux
Blood orange crémeux with pear and star anise compote, pain de Gênes, hazelnut praline and crisp caramelised buckwheat

Apple Tarte Tatin
Caramelised apple tarte tatin with crème fraîche ice cream, vanilla streusel and crisp vanilla wafers

A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.