

NEW YEAR'S EVE AT WHITCOMB'S

New Year's Eve at Whitcomb's

31st December 2023

Second Sitting

Join us on New Year's Eve for an exquisite five-course menu
with a glass of Veuve Clicquot Brut on arrival and during our midnight toast.

Complete with live entertainment.

From 8pm. Last reservation 9.30pm

£195 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

Assorted Cheese

Selection of fine French cheeses served with traditional accompaniments

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.