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

**Pasta**

* Lobster linguine
  with garlic and San Marzano tomatoes

* White fish tortellini
  with Calabrian chilli lemon crème

* Gnocchi
  with San Marzano tomatoes and basil

**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

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

* Spiced mandarin mousse
  with whipped yoghurt and shortbread biscuit

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. Suitable for vegetarians.