

NEW YEAR'S EVE AT WHITCOMB'S

Tuesday, 31st December 2024

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

Yellowtail carpaccio

with citrus and miso salt

Steak tartare

with cured egg yolk, lime, Dijon mustard, Parmesan and pane carasau

Portobello mushroom carpaccio

with Dijon mustard and aged balsamic v

Pasta

King prawn linguine

with spinach, garlic, Amalfi lemon, white wine and mascarpone

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 and mixed leaves salad

Assorted Cheese

A selection of fine French cheeses served with traditional accompaniments

Desserts

Roasted plum

with grape gel and sage-infused clotted cream ice cream v

Blackberry and rose crèmeux

with rose petal-infused sponge, blackberry and rose sorbet, crispy milk and blackberry crèmeux v

Textures of dark chocolate

with fresh raspberry, aero crunch and raspberry sorbet 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.