

## NEW YEAR'S EVE AT WHITCOMB'S

Wednesday 31<sup>st</sup> December 2025

### 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

### 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

### Assorted Cheese

A selection of fine French cheeses served with traditional accompaniments

### 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.