Whitcomb's

CHRISTMAS EVE AT WHITCOMB'S

Thursday 24th December 2026

Join us on Christmas Eve for an exquisite four-course menu

£130 per guest

STARTERS

Yellowfin Tuna Tartare
Finely diced yellowfin tuna, dressed in truffle infused lime, Pink Lady apple, lemon crème fraîche and a touch of green Tabasco

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

Gambas Pil Pil
Basque king prawns sizzling in garlic olive oil, paprika and a touch of chilli, served with ciabatta

Creamy Burrata
Burrata with San Marzano tomatoes, fragrant basil oil and Chardonnay wine vinegar

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

Chargrilled Lamb Skewer
Smoky tender cuts of lamb with baby aubergine, grilled seasonal vegetables, tahini and a touch of hot honey

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

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

DESSERT

Warm Valrhona Chocolate & Pistachio Fondant
Warm Valrhona chocolate fondant with a molten pistachio centre and Tahitian vanilla ice cream

Clementine & Spiced Wine Crème Brûlée
Mulled wine crème brûlée with caramelised clementine, spiced apple and candied orange

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

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