

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 Carpaccio

Dressed in truffle-infused lime, Pink Lady apple, lemon crème fraîche and a touch of green Tabasco

Steak Tartare

Hand-cut raw beef fillet with cornichons, Dijon, lemon zest, cultured sour cream and creamy Oscietra caviar

Gambas Pil Pil

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

Burrata & Grapes

Creamy burrata with smoky chargrilled grapes and fresh basil

PASTA

Rigatoni alla Vodka Blanc

Perfectly al dente rigatoni with 'nduja infused cream, mascarpone, and parmesan

Gnocchi Arrabbiata

Slow-cooked San Marzano tomato sauce with garlic, peperoncino and basil

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

Molten Chocolate Fondant

Molten chocolate fondant with a rich, indulgent centre, served with silky Tahitian vanilla ice cream

Crème Brûlée Cheesecake

Silky vanilla cheesecake with a rich, creamy centre and delicate buttery biscuit base. Finished with a crisp caramelised brûlée topping

Tarte Tatin

Caramelised apple and pear Tarte Tatin with flaky pastry and a rich golden caramel glaze. Served warm with indulgent clotted cream gelato