Whitcomb's

A WHITCOMB'S CHRISTMAS

Friday 25th December 2026

Join us on Christmas Day for an exquisite five-course menu

£175 per guest

AMUSE-BOUCHE

Doughnut
Mini airy doughnut dusted with tomato powder,
yuzu creme fraiche and chilli oil caviar

STARTERS

Smoked Duck Salad
Marinated duck salad with spiced plum dressing,
pomelo, pomegranate and pine nuts

Yellowfin Tuna Carpaccio
Dressed in truffle-infused lime, with citrus and Aji Amarillo gel,
Pink Lady apple, lemon crème fraîche and a touch of green Tabasco

Beetroot Carpaccio
Heritage beetroot with whipped goats cheese curd,
aged balsamic and caramelised chestnuts

MAINS

Turbot
Pan-seared turbot with charred baby leeks,
crispy Puy lentils and Amalfi lemon crème

A5 Wagyu
Grilled A5 Wagyu fillet, Wagyu bonbon,
parsnip purée, celeriac fondant, heritage carrots,
kale and port wine jus

Corn-fed Chicken
Roasted corn-fed chicken, chestnut mushroom
purée, stuffed morels and aromatic truffle jus

Celeriac & Butternut Squash
Buttery roasted celeriac and ribbons of
butternut squash wrapped in crisp puff pastry,
served with roasted red pepper sauce

DESSERT

Basil ganache with plum sake
Silky basil and yuzu whipped ganache, plum sake-infused
roasted plum, cinnamon cream, spiced wafer sablé and
delicate sugar crisp

Chocolate Noir
Silky chocolate mousse, grapefruit and pomelo confit,
pain de Gênes, cocoa nib and coffee praline, citrus streusel

Christmas Pudding with brandy sauce
Warm homemade Christmas pudding served
with cognac infused custard sauce

PETIT FOURS

Mulled Wine Bon Bon, Pistachio and cardamom Bon Bon,
Salted Caramel and candied orange truffle

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