

FESTIVE BESPOKE DINING MENU

£85 per guest

Served with a glass of Veuve Clicquot Yellow Label Brut or a Panettone Negroni

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

Burrata & Grapes

Creamy burrata with smoky chargrilled
grapes and fresh basil

WHITCOMB'S CLASSICS

Crispy-Skinned Sea Bass Fillet

Pan-seared sea bass with white wine crème,
lemon, chervil and tenderstem broccoli

Ribeye Steak

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

Wild Mushroom Risotto

Creamy arborio rice cooked with porcini
and morel mushrooms, finished with shaved
Italian hard cheese and black truffle

DESSERT

Christmas Pudding

Christmas pudding with brandy sauce

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

PETIT FOURS

Traditional miniature mince pies