Whitcomb's

FESTIVE BESPOKE DINING MENU

£85 per guest

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

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

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

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

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

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

PETIT FOURS

Traditional miniature mince pies

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