Whitcomb's

FESTIVE SET MENU

Two courses £42
Three courses £48

Served with a glass of Gusbourne Blanc de Blancs or a Panettone Negroni

STARTERS

Ceviche
Diced Sea bass with watermelon, jalapeño, lime and cilantro

Jamón Ibérico Croquettes
Iberian ham and Manchego, served with jalapeño mayonnaise

Bruschetta Mascarpone
Traditional toasted crostini with soft cheese, datterini tomatoes, basil, aged balsamico and Amalfi lemon zest

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

WHITCOMB'S CLASSICS

Tuscan Cod
Parmesan-crusted cod with garlic butter, charred asparagus and popcorn capers

Truffle Chicken Milanese
Crispy chicken with a fried hen's egg, truffle, Gorgonzola Dolce crème and a parmesan rocket salad

Ribeye Steak (£10 Supplement)
28 day dry-aged grilled ribeye with a green peppercorn sauce, white truffle oil and Koffmann Chips

Gnocchi with Spiced Labneh
Hand-rolled potato gnocchi with spiced labneh, sautéed chestnut mushrooms and wilted baby spinach

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

Tiramisù
Espresso-soaked savoiardi, layered with whipped mascarpone cream, finished with Valrhona cocoa and a dark chocolate flake

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