

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

Burrata & Grapes

Creamy burrata with smoky chargrilled grapes and fresh basil

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 Arrabbiata

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

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