Whitcomb's

FESTIVE TASTE OF WHITCOMB'S

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

Three Courses £65 per guest

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

Gambas Pil Pil
Basque king prawns sizzling in garlic olive oil, paprika and a touch of chilli, served with ciabatta

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

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

Chargrilled Lamb Skewer
Smoky tender cuts of lamb with baby aubergine, grilled seasonal vegetables, tahini and a touch of hot honey

Ribeye Steak (£10 Supplement)
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

Apple Tarte Tatin
Caramelised apple tarte tatin with crème fraîche ice cream, vanilla streusel and crisp vanilla wafers

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