

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 Carpaccio

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

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

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

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