

THE KENSINGTON

LONDON

 THANKSGIVING DAY SET MENU 

THREE COURSES | £ 65 PER PERSON

Crab cakes
with sweet potato puree and charred sweetcorn salsa

Squash soup
with crème fraiche and pumpkin seeds, croutons V

Autumn salad
with dried fruits, bacon lardons, beetroot, goat cheese, pecans and balsamic dressing

All tables served with freshly baked bread rolls

Butter & thyme Turkey leg,
*Herb stuffing, Parsnip and potato mash, Cranberry & orange sauce
(to share 2 people)*

Roasted venison fillet
with Maple glazed pears & walnuts, Sherry glazed green beans and sherry jus

Squash Risotto
with crispy sage, pine nuts and brie cheese GF

Whole Seabream,
paupiettes in spices, potato & fennel julienne

*All tables served with home made thanksgiving stuffing to share
(per 2 people)*

Pumpkin pie
with muscovado cream V

Pecan pie
with vanilla ice-cream V, GF

Classic apple tart tatin
with vanilla ice cream

Apple crumble
with cinnamon custard V



V - vegetarian, VE - vegan, GF - gluten free, V/VE - vegan upon request

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

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