

THE KENSINGTON

LONDON



CHRISTMAS DAY MENU



£100 PER PERSON

Raviolo *with crayfish and lobster mousse, lobster bisque*
Raviolo *with wild mushrooms, truffle butter and hazelnuts* V

Shallot tart tatin *with goat cheese crumble & rocket* V
Gin & beetroot cured gravlax *with pickled fennel & clementines*
Festive chicken terrine *with cranberries, dried apricots & prosciutto*
Spiced squash soup *with ginger and chilli* VE

Norfolk bronze free-range turkey *with Christmas trimmings, sage & onion stuffing & cranberries*
Black cod *with artichoke puree, herb-buttered heritage baby carrots & parsnip crisps*
Horseradish-crusted roast sirloin *with truffle mashed potato & red wine cranberry sauce*
Sweet and nutty hasselback squash *with vegan feta, hazelnuts, broccoli and caramelised pears* VE

Sherry sorbet *with coconut & lime crumble* VE

Mascarpone and coffee roulade
Warm sticky toffee pudding *with Sake crème anglaise*
Spiced carrot cake
Coconut rice pudding *with berry compote*

Selection of tea and Coffee *with mince pies*

Supplements

Bloody Mary oysters *£4.00 per piece*
Artisanal Paxton & Whitfield cheese board
with Quince and a selection of crackers *£16.50, to share or £9.50 per person*



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.