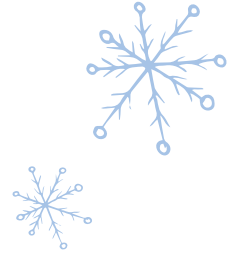


THE KENSINGTON

LONDON

CHRISTMAS MENU

£125 per person



AMUSE BOUCHE

Crispy Tofu 'Prawn' Cocktail *with balsamic caviar on puff tartine*

STARTERS

Parsnip and Cumin Soup *with balsamic glaze* **VE**

Shallot Tarte Tatin *Cerney Ash goat's cheese crumble & rocket* **V**

Tanqueray Gin & Clementine Gravlax *with Manuka honey, dill Ricotta & Melba toast*

Corn-fed Chicken Terrine *with pears, dried apricots & Brioche*

MAINS

Served with festive roast vegetables to share

Organic Norfolk Bronze Turkey *with pigs in blankets, cranberries, sage & onion stuffing*

Sweet and Nutty Hasselback Squash *with Feta, hazelnuts, broccoli & caramelised pear* **V**

Horseradish-Crusted Beef Fillet *with fondant potatoes & truffle jus*

Black Cod *with artichoke purée & parsnip crisps*

PRE-DESSERT

Chestnut Chocolate Glacée, *chestnut cream* **V**

DESSERTS

Apple Crumble *with cinnamon custard* **V**

Coconut Rice Pudding *with berry compote* **VE**

Pumpkin Pie *with Tonka bean whipped cream* **V**

English Plum Pudding *with Cognac custard* **V**

V Vegetarian | VE Vegan

Some of our dishes may contain allergens/intolerances. Please consult your server for more details. Prices listed include VAT. A discretionary service charge of 12.5% will be added to your bill. Our beef is matured on the bone for a minimum of 30 days and sourced from British heritage breeds. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk. Our fish is a prime Scottish sustainable salmon fillet, cured and smoked by Chapel and Swan. Our cheese is sourced from Paxton & Whitfield. We work closely with trusted suppliers who source seasonal produce from British producers.

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