

THE KENSINGTON

LONDON

FESTIVE SET LUNCH MENU

£35 Two Courses | £40 Three Courses



STARTERS

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

Chapel & Swan Smoked Salmon *with lemon, crème fraîche & Granary bread*

Beef Carpaccio *with figs, shaved Pecorino & rocket*

MAINS

Organic Norfolk Bronze Turkey Breast *with roast potatoes, sprouts, Chipolata & cranberries*

Venison *with braised red cabbage, fondant potato & jus*

Champagne and Mushroom Risotto *with truffle & Parmesan shavings* **V**

DESSERTS

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

Pumpkin Pie *with whipped cream* **V**

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

Paxton & Whitfield Cheeses Board **V** | £6 supplement
with spiced plum chutney & oat crackers

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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