

# THE KENSINGTON

LONDON

## NEW YEARS EVE MENU

£140 per person

Champagne + Canapé reception in the Drawing Room at 6pm

### STARTERS

Scallop Ceviche *with sweet potato, shallots, carrot crisps & yuzu*

Fig Tartine *with smoked Stracciatella & prosciutto*

Coconut & Sweet Potato Soup *with spiced lentils* **VE**

Chapel & Swan Smoked Salmon *with pickled fennel relish, blood orange and Melba toast*

### MAINS

Whole Roasted Guineafowl *with parsnip, heritage carrots & Port jus*

Butternut Risotto *with sage, leeks & Cerney Ash goat's cheese* **V**

Dover Sole Rack *with salmon, crayfish mousse, creamy mash & meunière sauce*

Beef Fillet *with potato Dauphinoise, burnt baby leeks & red wine jus*

### PRE-DESSERT

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

### DESSERTS

Cherry & Amaretto Tiramisu **V**

Casse Noisette *with chocolate & caramel* **V**

Clementine Tart *with star anise ice cream* **V**

Paris-Brest *with mango praline & coconut ganache* **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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