

THE KENSINGTON

LONDON

THANKSGIVING MENU

£50 Two Courses | £65 Three Courses

STARTERS

Crab Cakes *with sweet potato purée & charred sweetcorn salsa*

Squash Soup *with Crème Fraîche, pumpkin seeds & croutons* V

Autumn Salad *with dried fruits, lardons, beetroot,
Cerney Ash goat's cheese & pecans* V

MAINS

Organic Norfolk Bronze Turkey Leg *with herb stuffing, parsnip,
potato mash, cranberry & orange sauce (for two)*

Roasted Venison Fillet *with maple glazed pear, walnuts,
Sherry glazed green beans & Sherry jus*

Butternut Risotto *with crispy sage, pine nuts & Cornish brie* V

Whole Seabream Paupiette *with potatoes & fennel*

DESSERTS

Pumpkin Pie *with Muscovado cream* V

Apple Crumble *with cinnamon custard* V

Pecan Pie *with vanilla ice cream* 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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