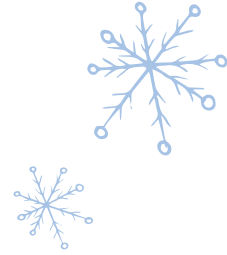


THE KENSINGTON

LONDON

CHRISTMAS MENU

£125 per person



AMUSE BOUCHE

Cerney Ash Goat's Cheese Mousse *with candied beetroot, pomegranate and basil*

STARTERS

Jerusalem Artichoke Soup *with balsamic glaze* **VE**

Shallot Tarte Tatin *Somerset Brie, walnuts & Guinness Bread* **V**

Beetroot and Belvedere Vodka Gravlax *with mustard honey & Guinness Bread*

Chicken & Parma Ham Terrine *with cornichons & focaccia crostini*

MAINS

Served with festive roast vegetables to share

Organic Norfolk Bronze Turkey *with Christmas trimmings, sage and onion stuffing & cranberries*

Black Truffle Risotto *with wild mushrooms, mascarpone & Pecorino*

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

Black Cod *with miso purée, bok choy & sesame*

PRE-DESSERT

Lime Parfait *with meringue* **V**

DESSERTS

Mulled Wine Poached Pears *with vanilla ice cream* **V**

Christmas Pudding *with brandy cream* **VE**

Panettone Bread & Butter Pudding *with custard* **V**

Bûche De Noël *with chocolate 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.