

# THE KENSINGTON

LONDON

## FESTIVE PRE-THEATRE MENU

£40 Two Courses | £45 Three Courses



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### STARTERS

Soup du jour **VE**

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

Beef Carpaccio *with figs, shaved Pecorino, rocket, apple & honey glaze*

### MAINS

Organic Norfolk Bronze Turkey Breast *with roast potatoes, sprouts, pigs in blanket & cranberries*

Venison *with braised red cabbage, glazed apple & jus*

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

### DESSERTS

Mulled Wine Poached Pears *with Vanilla Ice Cream*

Classic Crème Brûlée *with shortbread*

Christmas Pudding *with brandy cream*

Paxton & Whitfield Cheeses Board **V** | £6 supplement | £16 additional course  
*with spiced apricot chutney & oat crackers*

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**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.*