

THE KENSINGTON

LONDON

FESTIVE SET LUNCH MENU

£35 Two Courses | £40 Three Courses



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

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.