

# THE KENSINGTON

LONDON

## NEW YEARS EVE MENU

£140 per person

Champagne & Canapé reception in the Drawing Room at 6pm

### STARTERS

Seared Scallop *with sweet potato purée, crispy shallots & chilli*

Burrata *with caramelised figs & balsamic vinegar*

Parsnip and Toasted Cumin Soup **VE**

Chapel & Swan Smoked Salmon *with buckwheat blinis, crème fraîche & caviar*

### MAINS

Cornfed Chicken Breast *with baked butternut squash, pesto & port jus*

Butternut Risotto *with sage, leeks & vegan Feta* **VE**

Dover Sole Rack *with salmon, crayfish mousse, creamy mash, capers & crouts*

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

### PRE-DESSERT

Lime Parfait *with meringue* **V**

### DESSERTS

Fig Panna Cotta **V**

Espresso Crème Brûlée **V**

Mince Pie Cheesecake **V**

Pear Tarte Tatin *with vanilla ice cream* **VE**

**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.