

THE KENSINGTON

LONDON

THANKSGIVING MENU

£50 Two Courses | £65 Three Courses

STARTERS

Dressed Dorset Crab Roll *with lemon & jalapeño*

Winter Squash Soup *with crème fraîche, pumpkin seeds & croutons* V

Shredded Brussel Sprout Salad *with pomegranate,
avocado & candied walnuts*

MAINS

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

6oz Beef Fillet *with spiced pears & pickled walnuts, jus*

Winter Squash Risotto *with crispy sage, pine nuts & Cornish Brie* V

Lobster & Crayfish Mac & Cheese *with Somerset Cheddar & pangrattato*

DESSERTS

Pumpkin Pie *with muscovado cream* V

Apple Crumble *with cinnamon custard* V

Pecan Pie *with vanilla ice cream* V

PAPPY VAN WINKLE BOURBON

*A rare opportunity to experience the Pappy Van Winkle collection, from
one of the world's most highly regarded Bourbon houses, Buffalo Trace*

Van Winkle Special Reserve 12yo (25ml) £22

Pappy Van Winkle's Family Reserve 20yo (25ml) £45

Pappy Van Winkle's Family Reserve 23yo (25ml) £60

Allergens on reverse

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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.