

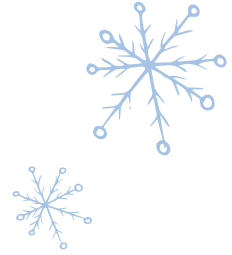
# THE KENSINGTON

LONDON

## CHRISTMAS MENU

24<sup>th</sup> - 25<sup>th</sup> December

£125 per person



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### 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**

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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.*

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