

THE KENSINGTON

LONDON

FESTIVE SET LUNCH MENU

£35 Two Courses | £40 Three Courses



STARTERS

Soup du jour **VE**

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

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

MAINS

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

Braised Ox Cheek, *pomme purée, baby carrots, chestnuts*

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

DESSERTS

Mulled Wine Poached Pears, *Vanilla Ice Cream*

Classic Crème Brûlée, *shortbread*

Christmas Pudding, *brandy cream*

Paxton & Whitfield Cheeses Board **V** | £6 supplement | £16 additional course
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.