

# THE KENSINGTON

THE DOYLE COLLECTION • LONDON

## THANKSGIVING MENU

£55 Two Courses | £70 Three Courses

### STARTERS

Dressed Dorset Crab Roll

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

Endives & Blue Cheese Salad, *walnuts*

### MAINS

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

6oz Beef Fillet, *fondant potato, baby glazed carrots, jus*

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

Lobster, Lemon & Chilli Linguini

### DESSERTS

Pumpkin Pie, *muscovado cream* V

Apple Crumble, *cinnamon custard* V

Chocolate Fondant, *vanilla ice cream* V

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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