

THE KENSINGTON

THE DOYLE COLLECTION • LONDON

FESTIVE SET MENU

£40 Two Courses | £45 Three Courses

STARTERS

Parsnip, chestnut & cranberry soup **VE**

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

Chicory & Blue Cheese Salad, *walnut dressing*

MAINS

Organic Norfolk Bronze Turkey

roast potatoes, sprouts, Chipolata & cranberries

Roasted Pork Belly, *braised red cabbage, fondant potato & jus*

Pumpkin Tortellini, *sage & butter sauce* **V**

DESSERTS

Bailey's & Chocolate Mousse **V**

Poached Pear, *vegan vanilla ice cream, red wine sauce* **VE GF**

Traditional Christmas Pudding, *brandy custard* **V**

Paxton & Whitfield Cheeses Board **V** | £8 supplement
spiced chutney & 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.

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