

THE KENSINGTON

THE DOYLE COLLECTION • LONDON

CHRISTMAS MENU

24th - 25th December

£125 per person

£140 per person | *Glass of our Champagne on arrival*

AMUSE BOUCHE

Mushroom & Chestnut Vol au Vent

STARTERS

Celeriac, Hazelnut & Truffle Soup **VE**

Caramelised Onion & Goat's Cheese Tart, *thyme & balsamic glaze* **V**

Treacle Cured Salmon, *fennel, crème fraîche, home-made Guinness bread*

Blue Cheese & Pear Salad, *walnuts, chicory* **V**

MAINS

Norfolk Bronze Free-Range Turkey

Christmas trimmings, pork, sage & onion stuffing, cranberries, turkey jus

Herbed-Crusted Beef Fillet, *fondant potatoes, red wine jus*

Baked Fillet of Halibut Glazed with Lardo, *parsnip purée, verjus butter sauce*

Roasted Vegan Wellington, *Christmas trimmings* **VE**

PRE-DESSERT

Hazelnut & Praline Alfajores

DESSERTS

Traditional Christmas Pudding, *brandy custard* **VE**

Gingerbread Panna Cotta, *ginger crumble, clementines* **V**

Chocolate Roulade, *chocolate sauce, winter berries* **V**

English Plum Dumpling, *boozy plum sauce, Amaretto cream* **V**

Paxton & Whitfield Artisanal Cheese Board | £15.5 Supplement

Quince, grapes & a selection of crackers

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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.