

# THE KENSINGTON

THE DOYLE COLLECTION • LONDON

## NEW YEARS EVE MENU

£130 per person

*Enjoy Champagne & canapés on arrival*

### STARTERS

- Roasted Baby Carrots, *carrot purée, carrot hummus*
- Burrata, *caramelised figs & honey-balsamic*
- Parsnip, Chestnut & Cranberry Soup **VE**
- Chapel & Swan Smoked Salmon, *buckwheat blinis, crème fraîche, caviar*

### MAINS

- Cauliflower Four Ways, *shaved, battered, roasted, purée*
- Pumpkin Tortellini, *sage & butter sauce* **V**
- Salmon en Croute, *tenderstem broccoli, beurre blanc sauce*
- Beef Fillet, *potato dauphinoise, truffled red wine jus*

### PRE-DESSERT

- Lime Parfait, *meringue*

### DESSERTS

- Gingerbread Panna Cotta, *ginger crumble, clementines* **V**
- Espresso Crème Brûlée **V**
- Mince Pie Cheese Cake **V**
- Pear Tarte Tatin, *vanilla ice cream* **VE**

**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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