



SAMPLE GROUP CHRISTMAS MENU 2014

£30 three courses

STARTERS

Jerusalem artichoke soup, wild mushrooms, black truffle

Seared Denham estate venison, beetroot & horseradish (£2 supplement)

Scottish smoked salmon, cream cheese, capers

Free range chicken & smoked hock terrine, mushroom ketchup

Butternut squash & Ragstone salad, toasted pine nuts

KP prawn cocktail

MAINS

Fillet of sea bream, wild mushrooms, turnip, black truffle

Roast fillet of cod, shellfish bisque, clams & cucumber

Potato gnocchi, King oyster mushroom, cauliflower & Montgomery cheddar

Braised suckling pig, black pudding, celeriac, black garlic

Roast Barbary duck breast, spiced leg, potato fondant, carrots

28 day aged Black Angus rib eye, triple cooked chips, sauce béarnaise (£4 supplement)

DESSERTS

Banoffe sundae

Orange posset, chocolate jelly & sorbet

Apple & blackberry crumble, crème anglaise

Passion fruit crème brûlée, almond financier

Three British cheeses, biscuits & chutney (£2 supplement)

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A discretionary service charge of 12.5% will be added.

Prices include VAT at the prevailing rate

Menus are subject to change due to seasonality and product availability