https://www.privatedining kensington-place/

SAMPLE PRIVATE DINING MENU 2015 E35 three courses

STARTERS

Físh soup, rouille, croutons & gruyère Scottish smoked salmon, cream cheese, capers Badgeney Farm Asparagus, hollandaise sauce Foie gras parfait, port jelly, toasted brioche (£2 supplement)

MAINS

Steamed Shetland mussels, garlíc & parsley Fillet of sea bream, orange braísed fennel, shellfish chowder, samphire Rícotta, broad bean & wild garlíc rísotto Free range chicken, spring vegetables, wild garlíc, sage & onion puree

DESSERTS

Vanilla panna cotta, strawberries § basil Passion fruit crème brûlée, coconut financier Banoffee sundae, candied walnuts Pineapple carpaccio, caramelised peanuts, lychee sorbet

201-209 Kensington Church Street, London W8 FLX / 020 FF2F 3184 oliviaw@danddlondon.com / kensingtonplace-restaurant.co.uk 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