



## SAMPLE PRIVATE DINING MENU 2015

£35 three courses

### STARTERS

Fish 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, garlic & parsley  
Fillet of sea bream, orange braised fennel, shellfish chowder, samphire  
Ricotta, broad bean & wild garlic risotto  
Free range chicken, spring vegetables, wild garlic, 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

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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*