SAMPLE PRIVATE LUNCH MENU 2015
£30 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

201-209 Kensington Church Street, London W8 7LX / 020 7727 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