

KENSINGTON PLACE

Restaurant & Bar

Sample Christmas menu

Cocktail of the week

Bellini 6.85
(white peach purée and prosecco)

To start

Marinated Lucques olives 2.25
Ham, cheese and truffle croquettes 2.75

Set Menu

Lunch two courses 16.50 three courses 19.50

Dinner two courses 22.50 three courses 25.00

Butternut squash soup

blue cheese and mussel beignets

Celeriac soup

crispy brandade, parsley pistou and quail egg

Jerusalem artichoke salad

truffle dressing, shaved Parmesan and rocket

Potato gnocchi

plum sauce, walnuts and Roquefort

Octopus sopressata

anchovies, chilli, crispy squid and shallots

Eel Bordelaise

crispy pork belly, baby onions and garlic butter tortellini

Lamb carpaccio

shaved pecorino, black olives and rocket

Terrine of foie gras

spiced quince, walnuts and toasted brioche

Fresh grilled prawns

raw salad and nam jim dressing

Sea bream

leek fondue, black truffle, potato and beurre rouge

Confit salt cod

seared foie gras, braised cabbage, beans, and smoked ham hock broth

Wild halibut

braised brussel sprout, chestnuts and dolice forte sauce

Roasted pheasant

sweet potato, Morteaux sausage roll and cranberry chutney

Pyrenean milk fed lamb 'hot pot'

chantenay carrots, goat cheese, sweetbread and smoked thyme

Barbary duck breast

quince purée and cassoulet

Aged rib of beef

smoked Bordelaise sauce, mash and vacherin Mont d'Or

Yorkshire venison loin

bacon, chestnuts, cabbage and sauce grand veneur

Butternut squash risotto

goats cheese and sage

Christmas pudding

beurre noisette ice cream and brandy foam

Chocolate fondant

milk puree, vanilla ice cream and almond tuille

Passion fruit tart

crème fraiche sorbet

Selection of cheeses 2.00 supplement

oat biscuits and fig bread

Sides 4.25

green beans, rocket and Parmesan salad
English spinach, purple sprouting broccoli, mash

Your bill will be left open for you to tip as you choose.

For groups of 8 people or more, a discretionary service charge of 12.5% will be added.

Prices include VAT at 15%.

Kensington Place complies with the hospitality industry's voluntary code of practice.



Sample Lunch Menu

NATIVE LOBSTER BISQUE

FOIE GRAS AND CHICKEN LIVER PARFAIT, WALNUT TOAST

OAK SMOKED SALMON, POTATO AND CHIVE SALAD, CAPERBERRIES

PUMPKIN VELOUTÉ, SAGE AND PARMESAN CROUTONS

WEST MERSEA ROCK OYSTERS, ½ DOZEN

CLASSIC STEAK TARTARE WITH MELBA TOAST

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PAVÉ OF SALMON, GRILLED COURGETTES, TOMATO RELISH

DRESSED CRAB AND GREEN SALAD, LEMON, MAYONNAISE, RYE BREAD
SUPPLEMENT 4.00

GRILLED DOVER SOLE, POMMES PONT NEUF, TARTARE SAUCE
SUPPLEMENT 15.00

YORKSHIRE GAME PIE, THYME SAUTÉE POTATOES

FILLET OF SCOTCH BEEF, BRAISED RED CABBAGE, POMME PURÉE

ROAST FREE RANGE DUCK BREAST, CELERIAC, MUSHROOM DUXELLE, BACON JUS

A vegetarian menu is also available

Two courses 26.50
Three courses 31.50

Your bill will be left open to leave gratuity at your discretion

LE PONT DE LA TOUR COMPLIES WITH THE HOSPITALITY INDUSTRY VOLUNTARY CODE OF PRACTICE
FOR PARTIES OF 8 AND MORE A 12.5% SERVICE CHARGE WILL BE ADDED TO THE BILL
ALL PRICES ARE INCLUSIVE OF VAT @15%

Dinner Menu

NATIVE LOBSTER BISQUE

GUINEA FOWL, FOIE GRAS AND CHESTNUT BALLOTTINE, CRANBERRY AND PEAR SALAD
Supplement 3.00

MODERN PRAWN COCKTAIL

Duck and pistachio ravioli, girolles, Madeira consommé

Oak smoked salmon, potato and chive salad, caperberries

HORS D'ŒUVRE MAISON

Smoked salmon and blini, oyster en gelée, crab cocktail

WEST MERSEA NATIVE OYSTERS, ½ DOZEN

BOUQUET OF ATLANTIC KING PRAWNS
Supplement 3.00

WEST MERSEA ROCK OYSTERS, ½ DOZEN

CLASSIC STEAK TARTARE, MELBA TOAST

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STEAMED SEA BASS, CUCUMBER, BEETROOT, SMOKED EEL, SAUCE MATELOT

BRAISED HALIBUT, POMMES DAUPHINOIS, ROAST SALSIFY AND SAMPHIRE

SEARED SEA SCALLOPS, PUMPKIN, SAGE AND PINE NUT BUTTER SAUCE

WHOLE GRILLED DOVER SOLE, TARTARE SAUCE, POMMES PONT NEUF
Supplement 15.00

PLATEAU DE FRUITS DE MER
Supplement 20.00

SHELLFISH LINGUINE, SOFT HERBS

RED LEG PARTRIDGE, FRICASSÉE OF PORCINI, CARROT PURÉE AND GAME JUS

ROAST FREE RANGE DUCK BREAST, PITHIVIER, CELERIAC, MUSHROOM DUXELLE, BACON JUS

CUSHION OF VENISON, BRAISED RED CABBAGE, POMME PURÉE, RED WINE SAUCE

HERB CRUSTED WELSH LAMB CUTLETS AND SHOULDER, CARROT AND SWEDE GALETTE

ROAST ENGLISH ROSE VEAL CHOP, LEAF SPINACH, SAUCE CHORON

Three courses 42.50

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LE PONT DE LA TOUR complies with the hospitality industry' voluntary code of practice
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All prices are inclusive of VAT @15%

Your bill will be left open to leave gratuity at your discretion

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All prices ARE inclusive of VAT @15%



Sample A La Carte Menu

Lunch – two courses £17.50, three courses £22.50

Dinner – two courses £22.50, three courses £27.50

Clam & sweetcorn chowder

Spinach & watercress soup

Baked salsify, Parmesan

Crubeens, sauce gribiche

Sardines on toast & a fried egg

Suppli

Grilled bread, mozzarella, tomato, anchovy & parsley crust + 2.00

Warm smoked eel sandwich & red onion pickle + 3.00

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Stinking Bishop, onion & rosemary tart

Rabbit & chicken pie

Whole grilled mackerel, cucumber & dill salad

Fillet of bream, crab, tomato & tarragon broth

Salt pork, carrots, mustard & parsley crust

Brill, artichokes & gremolada + 6.00

Partridge, potato cake & lentils + 6.00

Onglet, girolles, parsley & garlic + 8.00

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A mess of nut meringue, berries & greengage ice cream

Berry trifle

Petit pot au chocolat

Apple & blackberry shortcake

Steamed prune pudding, custard

Almond tart, figs & Jersey cream

A plate of British cheese + 3.00

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Blueprint Café complies with the hospitality industry's voluntary code of practice
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All prices are inclusive of VAT @15%