

## Kensington Place

### New Year's Eve Menu

Amuse bouche

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Warm smoked eel  
beetroot tataré, cep puree, red chard and toast

or

Sea trout gravalax

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Pressed foie gras terrine  
Quince, walnuts and sorrel

or

Pitiver of Jerusalem  
truffle sauce and mesclun salad

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Roasted venison loin  
braised red cabbage and sauce grand venue

or

Tronçon of halibut  
braised brussel sprouts, chestnuts and dolce forte sauce

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Christmas pudding  
beurre noisette ice cream and brandy foam

or

Roasted winter fruit  
prune and Armagnac ice cream

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Petite fours and coffee

**Early sitting: 5 courses £45 per person**

**Late sitting: 5 courses £60 per person**