

NO. 29 BAR AND KITCHEN

@ THE KENSINGTON

VALENTINES MENU

FIRST DATES

Roasted red pepper, tomato and mascapone soup with heart shaped crouton and ciabatta for dipping

Portobello mushroom, roasted Mediterranean vegetables, grilled halloumi, balsamic glaze

Breaded chicken strips, freshly mixed salad, barbecue dip

Trio of fish appetiser - prawn cocktail, salmon pate, smoked mackerel with horseradish cream, seeded bread and butter

Duck pate with orange and cognac served with melba toast, mixed salad and caramelised onion chutney

THE MAIN EVENT

Norfolk chicken wellington, port and stilton sauce, lyonnaise potatoes, seasonal vegetable selection

Sirloin steak 8oz, peppercorn or stilton sauce, hand cut chips, grilled tomato, portobello mushroom and beer battered onion rings

Creamy leek and asparagus tagliatelle with flaked Parmesan and garlic ciabatta - prefer it meaty? why not add chicken

Pan fried lamb chump, red wine jus served on a bed of minted mash

Salmon en croute with crushed new potatoes, creamy dill sauce, steamed tenderstem broccoli

HAPPILY EVER AFTER

Valentines sharing platter (serves 2) - mini doughnuts, marshmallows, strawberries and rice krispie cake with a milk chocolate, white chocolate and caramel sauce for dipping

Lemon meringue pie with vanilla pod ice cream

Warm chocolate brownie, chocolate chip ice cream, homemade chocolate fudge sauce

White chocolate and raspberry cheesecake, vanilla pod ice cream and fresh raspberry

Eton mess ice cream sundae

Followed by freshly brewed coffee served with chocolates

£24.95 per person

Please inform our waiting on staff of any allergies/intolerances