



KENT HOUSE

KNIGHTSBRIDGE

THREE COURSE DINNER MENU

STARTERS

- AGED BEEF TARTARE WITH KOHLRABI KIMCHI, KOREAN BULGOGI CARPACCIO AND WASABI MOOLI REMOULADE
CONFIT CHICKEN TERRINE WITH PINE NUT, CELERY AND GREEN OLIVE SALSA
- SALAD OF YELLOW FIN TUNA WITH EASTERN SPICES, ROASTED CHOPPED PEPPERS AND AUBERGINES, ZELUG DRESSING AND ANCHOVY FRITTERS
- MAPLE AND SOY CURED SALMON WITH ASPARAGUS AND SHIMEJI MUSHROOMS, NANBAN SAUCE
- TORCHED MACKEREL WITH CHICORY, APPLE AND CIDER BROWN BUTTER DRESSING
- CURED SEA TROUT WITH PINK FIR POTATOES, BABY GEM AND DILL, CREAMED WATERCRESS DRESSING
- WHISKY CURED SALMON WITH PICKLED KOHLRABI AND RADISH SALAD, HORSERADISH YOGHURT
- SEA TROUT TARTARE WITH POTATO SALAD, RADISH, LEMON THYME AND YOGHURT
- CHOPPED SALAD OF ORGANIC HERITAGE EGG WITH SMOKED SALMON, CHIVE OIL AND MAYONNAISE
- DAIKON PICCATA WITH LEMON BUTTER, CAPERS AND PEA SHOOTS (V)
- ENGLISH SUMMER GARDEN SALAD WITH SMOKED TOMATO DRESSING, PICKLED SHALLOTS AND WHIPPED GOATS CURD (V)
- SALAD OF BURRATA, FIGS, CHICORY AND HONEY DRESSING (V)
- GALETTE OF BAKED CELERIAC AND BEETROOTS, GOATS CHEESE, DRESSED LEAVES (V)



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MAIN COURSE

GRILLED RIBEYE OF SCOTCH BEEF WITH WILD MUSHROOM ORZOTTO, SHALLOT PUREE AND CHARRED BROCCOLI
ROAST SIRLOIN OF BEEF WITH CRISP GALLETTE POTATO, WATERCRESS PUREE CONFIT CARROT AND BONE MARROW
ROASTED LAMB RUMP WITH BRAISED SPELT, ARTICHOKE AND PEAS, LAMB ROASTING JUICES
BRAISED SHOULDER OF LAMB WITH CONFIT LEEKS AND CARROT, FONDANT POTATOES
ROASTED CORN-FED CHICKEN WITH CREAMED LEEKS, ROASTED ASPARAGUS AND SAUTÉ GNOCCHI, JUS
LEMON AND GARLIC ROAST CHICKEN WITH MOROCCAN SPICES, CRUSHED POTATOES AND CHARRED COURGETTES
ROAST GRESSINGHAM DUCK BREAST WITH CHERRIES, SMOKED BEETROOT AND ROSTI POTATOES
ROAST GUINEA FOWL WITH PEARL BARLEY, BABY LEEKS AND ONIONS, TOASTED BARLEY SAUCE
MISO MARINATED COD WITH CARAMELISED CAULIFLOWER PUREE, KING OYSTER MUSHROOMS, WILTED LETTUCE AND MUSSEL SAUCE
STEAMED SEA BASS WITH FENNEL, ENOKI MUSHROOMS, BOK CHOY AND KING PRAWN GYOZA, LEMONGRASS VELOUTE
BAKED RED MULLET WITH CHARRED CUCUMBER, SAFFRON GARLIC MASH AND BOUILLABAISSE SAUCE
ROASTED BEETROOT, WHEATBERRY RISOTTO, ASIAN GREENS AND GOATS CURD (V)
CHICKPEA PANISSE WITH FENNEL CONFIT, KUMQUAT, WHIPPED FETA AND BLACK OLIVES (V)
SPINACH, KALE AND RICOTTA DUMPLINGS WITH YOUNG ASPARAGUS, ENOKI MUSHROOMS AND MUSHROOM BROTH (V)
ROASTED KING OYSTER MUSHROOMS WITH SILKY CREAMED POTATOES, YOUNG GREENS AND MUSHROOM BORDELAISE SAUCE (V)
PITHIVIER OF SPRING VEGETABLES WITH ASPARAGUS AND CONFIT LEEK (V)
SAUTÉ GNOCCHI WITH MARINATED TOMATOES, CHARRED SUMMER SQUASH AND PARMESAN (V)



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DESSERT

DARK CHOCOLATE AND BROWN BUTTER GANACHE WITH
CARAMELISED APRICOT AND CRUMBLE
SUMMER FRUIT MERINGUE WITH ELDERFLOWER CHEESECAKE
CREAM AND RASPBERRY SORBET
BITTER CHOCOLATE DELICE WITH SESAME WAFER, SALT CARAMEL
AND MALT BARLEY CHANTILLY
PISTACHIO AND OLIVE OIL CAKE, ROASTED STRAWBERRIES,
RHUBARB JAM AND MASCARPONE
CHAMPAGNE AND WILD STRAWBERRY CHEESECAKE
PASSION FRUIT JELLY WITH VANILLA PANNA COTTA AND LIME
SORBET
COCONUT AND WHITE CHOCOLATE MOUSSE WITH MANGO AND
PASSION FRUIT

DESSERT TRIO MENU

SHOTS

LAVENDER PANNA COTTA
SUMMER ETON MESS
LEMON CURD POSSET WITH CHURROS
WHITE CHOCOLATE MOUSSE WITH POLENTA, LIME AND FENNEL CRUMB
CHOCOLATE TRUFFLE MOUSSE WITH HONEYCOMB
COCONUT PANNA COTTA WITH MANGO SALSA
APPLE CRUMBLE AND CUSTARD

MINI

BOURBON BROWNIES
ORANGE AND ALMOND CAKE WITH CRÈME FRAICHE
BITTER CHOCOLATE TRUFFLE CAKE
MUSCOVADOMERINGUE WITH MASCARPONE AND FIG
GOOSEBERRY MOUSSE TART WITH HONEYCOMB
FROZEN BLACKCURRANT MOUSSE WITH STAR ANISE AND JUNIPER MERINGUE
CHERRY CAKE WITH GOATS MILK JAM AND RASPBERRIES
CHAMPAGNE VANILLA CHEESECAKE WITH STRAWBERRIES
SWEET POTATO CAKE WITH SPICED MASCARPONE CREAM
MATCHA TEA MADELAINES WITH WILD STRAWBERRY CREAM
WHITE CHOCOLATE AND ELDERFLOWER CHEESECAKE
SALTED BUTTER CARAMEL OPERA
MINI TARTE TATIN / MINI CHOCOLATE FONDANT
RASPBERRY AND RED BERRY MOUSSE CAKE
SALTED CARAMEL CREAM CHOUX BUNS
COCONUT MOUSSE WITH MANGO AND LIME