

THE KENSI

Christmas




FUNCTIONS



CELEBRATE THE FESTIVE SEASON AT THE KENSI!

Host a private sit down dinner with colleagues or cocktail party with the whole crowd in one of our two dedicated Function rooms. Alternatively reserve space in our Wine Bar, outside Alfresco area or Corner Bar for a few festive drinks.

23 Regent Street, Kensington
Ph 08 8332 1300 | kensingtonhotel.com.au

  /TheKensi  @the_kensi

AVAILABLE FROM
13TH OF NOV - 24TH OF DEC

Functions Menu

Entrée

SEARED SCALLOPS

pea puree, crispy prosciutto, lemon butter, pane frito

CRISPY PORK BELLY

semolina puree, pickled apple, red wine and honey braised lentils, hazelnut dukkah

BETROOT AND GOATS CHEESE CROQUETTES

tomato and confit garlic puree, rocket, balsamic glaze

BEEF BRISKET ARANCINI

roasted pepper salsa, shaved parmesan, watercress

Main

SALMON

roast fennel puree, potato and leek gratin, confit cherry tomatoes, pistachio gremolata

CONFIT CHICKEN MARYLAND

white bean puree, honey glazed carrots, onion and bacon jam, sugar snap peas

200G BEEF FILLET

smashed sweet potato, caramelized onion puree, sautéed broccolini, red wine jus

CREAMY PUMPKIN LINGUINI

with shaved grana padano, sun dried tomato and walnut

ROAST DUCK BREAST

parsnip puree, pearl barley, speck and pea risotto, red wine jus

Dessert

PEAR, CHOCOLATE & WALNUT PUDDING

vanilla bean anglaise, walnut ice cream

LEMON BRULEE TART

pistachio praline, blueberry coulis, coconut sorbet

CHRISTMAS PUDDING

brandy poached plums, eggnog creme anglaise

GRILLED PEACHES

cointreau salted caramel, pecan crumble, vanilla bean ice cream



Seniors Menu



Entrée

SOUP OF THE DAY

SWEET POTATO & SALMON CROQUETTES

lime aioli, snow pea tendrils

Main

ROASTED TURKEY BREAST

fennel gratin, honey glazed carrots, broccolini, cranberry sauce

BEER BATTERED FISH AND CHIPS

garden salad, aioli

250G DRY AGED RUMP

roasted sweet potato, green beans, red wine jus

Dessert

CHOCOLATE, PEAR & WALNUT PUDDING

vanilla bean anglaise, walnut ice cream

Pricing

FUNCTIONS MENU

Choice of 2 Entrée and 2 Main	\$49 pp
Choice of 2 Main and 2 Dessert	\$49 pp
Choice of 2 Entrée, 2 Main and 2 Dessert	\$59 pp
Additional Choice	\$3.5 per item

SENIORS MENU

2 Course	\$25 pp
3 Course	\$30 pp

Terms and Conditions

Includes individual bread rolls and green leaf salads for the table. Room hire may apply. Deposit of the room hire or \$10 per person must be paid within 2 weeks of booking to secure the date. Seniors menu valid during Monday-Thursday lunch only from 13th Nov - 24th Dec 2017. Account must be finalised on the night, split bills are not allowed. Minimum 20 people.

GF - Gluten Free V - Vegetarian