

THEKENSI



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
9TH OF NOV - 24TH OF DEC**

CHRISTMAS FUNCTIONS MENU

ENTRÉE

NATURAL OYSTERS (3)(GF)
fresh lemon

DUCK SPRING ROLLS
house-made with nuoc cham, Asian salad

**SEMI-DRIED TOMATO &
MOZZARELLA ARANCINI (V)**
romesco, shaved parmesan, basil oil

MAIN

SCOTCH FILLET (GFA)
served medium, rosemary salted chat potatoes,
sautéed greens, red wine jus

PAN SEARED ATLANTIC SALMON (GF)
basil & cashew pesto baby potato salad, asparagus,
tarragon cream sauce

ROAST TURKEY BREAST
roast vegetables, broccolini, gravy, cranberry sauce

DESSERT

CHRISTMAS PUDDING (V)
cherry compote, vanilla custard

PAVLOVA (GF)
Chantilly cream, seasonal fruit, passionfruit syrup



PH 8332 1300 TO BOOK

Dietary requirements must be disclosed at time of booking.

SENIORS MENU

ENTRÉE

**SEMI-DRIED TOMATO &
MOZZARELLA ARANCINI (V)**
romesco, shaved parmesan, basil oil

SOUP OF THE DAY (GFA)

MAIN

250G RUMP STEAK (GF)
rosemary salted chat potatoes, sautéed greens,
red wine jus

ROAST TURKEY BREAST
roast vegetables, broccolini, gravy, cranberry sauce

GRILLED, BATTERED OR CRUMBED FISH (GFA)
chips, garden salad, tartare, lemon

DESSERT

CHRISTMAS PUDDING (V)
cherry compote, vanilla custard

PAVLOVA (GF)
Chantilly cream, seasonal fruit,
passionfruit syrup

INCLUDES TEA OR COFFEE

FUNCTIONS MENU

Choice of 2 Entrées and 2 Mains	\$55pp
Choice of 2 Mains and 2 Desserts	\$55pp
Choice of 2 Entrées, 2 Mains, 2 Desserts	\$65pp
Additional option per course	\$6 per choice per course

SENIORS MENU

2 Course	\$40pp
3 Course	\$50pp

Terms and Conditions: Includes individual bread rolls and garden 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. Accounts must be finalised one week prior to the event with confirmation of final numbers, split bills are not allowed. Dietary requirements must be disclosed at time of booking. Minimum 20 people. PH 8332 1300 TO BOOK.