MARIA G's

Kensington

FESTIVE MENU

3 courses · £50 per person

Served throughout December for groups of five or more

STARTERS

Wild Mushroom Arancini (v)
Sautéed shiitake, truffled garlic aioli

Charred Hispi Cabbage (v, cn)
Smoked romesco, almond flakes, pumpkin seeds

Confit Duck Croquettes
Mustard mayo, pickled shallot, cress

MAINS

Roasted Cauliflower Steak (v)
Wild mushrooms, parsnip purée, cranberry, sage

Pan-Roasted Hake
Champagne leek velouté, pommes Anna, broccoli

Braised Beef Cheek
Truffle mash, honey-glazed winter roots, kale

DESSERTS

Sticky Toffee Pudding (v)
Toffee sauce, vanilla ice cream

Cinnamon Apple Crumble (v)
Blackberry compote, crème anglaise

Morello Cherry & Custard Tart (v)
Cherry compote, biscuit crumb, fresh mint

Before ordering, please speak to our team about your dietary requirements, intolerances and food allergies. A discretionary 12.5% service charge will be added to your bill. All prices include VAT. Well-behaved dogs on a lead are very welcome.

(v) Vegetarian · (cn) Contains nuts