

<https://www.private dining rooms.co.uk/restaurant/town-house/>



THE KENSINGTON

DOYLE COLLECTION · LONDON

FESTIVE SEASON 2015

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HOUSE

📍The Kensington

109 - 113 Queen's Gate, South Kensington
London, SW7 HLR, UK

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townhousekensington.com



CHRISTMAS PARTIES AT TOWN HOUSE

Located in the heart of South Kensington and accessed via the hotel or its own private entrance on Manson Place, Town House embodies the ambiance of a traditional private members club with the attention to detail of a luxury hotel. It is the perfect venue for intimate dinners, glamorous drinks receptions and informal meetings, providing the perfect environment for your Christmas party needs.

Comprising three interconnected, light-infused and classically designed drawing rooms with charming detail including a hidden whiskey bar and a curated library, Town House is The Kensington's private dining and event space, catering for up to 120 people.

Join us this year in celebrating the festive season at Town House, where a warm, friendly welcome awaits all our guests, alongside exceptional cuisine carefully prepared by Executive Chef, Steve Gibbs (formerly of Caprice Holdings and Hix).

We look forward to welcoming you to celebrate the magic of the festive season at The Kensington.







PRE LUNCH & DINNER CANAPÉ MENUS

£3.50 per canapé

4 canapés per person - £12

6 canapés per person - £18

8 canapés per person - £20

Winter vegetable ceviche (v) <i>mustard pastry tartlet, carrot & lime</i>	Bleu des Causses cheese (v) <i>honey, grapes, almonds on red endive</i>
Wild mushroom arancini (v) <i>preserved lemon crème fraîche</i>	Maple roast butternut squash (v) <i>sage, Parmesan tuile</i>
Lobster tortilla, avocado, pancetta <i>red pepper & chilli salsa</i>	Baked Devonshire crab tart <i>cayenne & cheddar</i>
Seared tuna <i>mango salsa, basil cress</i>	Golden Oscietra caviar blini <i>crème fraîche & dill</i>
Chicken liver parfait <i>cacao nibs & cracked Szechuan pepper, brioche loaf</i>	Pissaladière <i>puff pastry, caramelised onions, bacon, goat's cheese & crème fraîche</i>
Gressingham goose & leek pie <i>apple & pear chutney</i>	Venison sausage roll <i>juniper, sage & cranberry</i>

DESSERTS

Rum 'n' raisin *baked Alaska cornet*

Plum Bakewell tartlets *flaked almonds & clotted cream*

Bitter chocolate mousse cake *with Pedro Ximenez*

Pâte de fruit *sugar-coated home-made fruit jellies*



CHRISTMAS EVENTS MENUS

Two courses for £40, three courses for £45

TO START

Treacle marinated salmon *shaved fennel, dill mustard, Guinness bread*

Stone bass ceviche *avocado, cucumber, lime & plantain*

Maple roast chicken salad *cashew nuts, wild mushrooms, baby vegetables*

Port-glazed beetroot *crispy goat's cheese, walnut & parsley pesto (v)*

MAIN

Fillet of Bream on braised broad & arrocina beans
red pepper, crispy fried artichokes

Herb-crusted saddle of lamb *braised shoulder navarin,
thyme roasted root vegetables*

Roast bronze turkey *cranberry, chestnut stuffing, sprouts & lardons*

Gruyère & pistachio soufflé *sprouting broccoli, marinated
courgettes, tomato fondant (v)*

DESSERTS

Passion fruit meringue pie *pineapple & and chilli sorbet*

Colston Bassett Stilton *toasted fruit loaf, port jelly*

Traditional Christmas pudding *with brandy butter & Jersey cream*

TO FOLLOW

A selection of tea, coffee & mince pies

An additional course of cheeses can be added to all menus at a
supplement of £9 per person





CHRISTMAS DAY MENU

£60 per person

Enjoy a glass of Nyetimber Classic Cuvée NV on arrival for £10 per person

TO START

- Port-glazed beetroot *crispy goat's cheese, walnut & parsley pesto (v)*
- Treacle marinated salmon *shaved fennel, dill mustard, Guinness bread*
- Longhorn beef carpaccio *red watercress, Berkswell cheese, hazelnut dressing*
- Maple roast chicken salad *cashew nuts, wild mushrooms, baby vegetables*

MAIN

- Fillet of bream on braised broad & arrocina beans *red pepper, crispy fried artichokes*
- Herb-crusted saddle of lamb *braised shoulder navarin, thyme roasted root vegetables*
- Roast bronze turkey *cranberry; chestnut stuffing, sprouts & lardons*
- Gruyère & pistachio soufflé *sprouting broccoli, marinated courgettes, tomato fondant (v)*

DESSERTS

- Passion fruit meringue pie *pineapple & and chilli sorbet*
- Colston Bassett Stilton *toasted fruit loaf, port jelly*
- Traditional Christmas pudding *with brandy butter & Jersey cream*

TO FOLLOW

- A selection of tea, coffee & mince pies
- An additional course of cheeses can be added to all menus at a supplement of £9 per person





NEW YEAR'S EVE TASTING MENU

£70 per person

Truffled mushroom velouté

—

Iberico ham croquette

Crispy squid, romesco sauce, smoked olive oil

—

Mixed shellfish

Grilled half lobster with triple cooked chips with caviar & crab mayonnaise

Tempura soft shell crab with sweet chilli

Rock shrimp burger, spiced tartare

or

Ash-coated venison

salt beef hash, wild mushrooms, sour cherry sauce

—

Lime & mint sorbet

—

Champagne, blackberry, gold leaf jelly

clotted cream ice cream

—

Cenarth brie

Winter truffle honey; grapes & oat cakes

—

Petit fours





FESTIVE AFTERNOON TEA

*£30 per person
all enjoyed with a selection of Rare Teas*

CLASSIC CHRISTMAS TEA

A selection of savouries including:

Roast beef & horseradish

Montgomery cheddar cheese scone, Wiltshire ham & pear chutney

Smoked salmon palmier with ginger, currants & dill

Spiced fruit loaf, port jelly & Shropshire blue

Smoked chicken & cranberry on brown bread

A selection of sweets including:

Chocolate tart with sea salt caramel

Lemon polenta drizzle cake

Red velvet cake with rose butter cream

Paris brest with chestnut cream

Chocolate & blood orange arctic roll

Homemade fruit & plain buttermilk scones,

Devonshire clotted cream and jam

HEALTHY CHRISTMAS TEA

A selection of gluten free sandwiches, sweets and gluten free homemade buttermilk scones, Devonshire clotted cream, jam and a selection of homemade cakes & pastries



FURTHER DETAILS

The Kensington provides:

Event spaces available for groups between 10 and up to 120 people for private dining, drinks and canapé receptions

Menu cards can be printed and place cards can be provided on request

Flowers (one arrangement per table) are provided. We can provide details of the florist should you require more arrangements

Candles can be supplied to suit your table layout

A pianist, jazz trio, saxophonist, string quartet or other musical entertainment can be arranged.

You may also organise your own musicians

We have screens available, there is complimentary WiFi access and capacity for guests to use their own iPads

Disabled access and facilities available

All prices include VAT; a discretionary 12.5% service charge applies





ACCOMMODATION AT THE KENSINGTON

The Kensington is a Victorian-era town house hotel in one of London's most prized and luxurious locations. With 126 rooms and 24 suites, its grand stucco façade leads into an interior of classic yet contemporary sophistication. Situated at Queen's Gate at the corner of Old Brompton Victoria & Albert Museum and The Royal Albert Hall, the green spaces of Kensington Gardens and Hyde Park and world-famous stores such as Harrods and Harvey Nichols.

Rooms start from £185 excluding VAT

For further enquiries please contact Esther Lapole at:
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CONTACT

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