



# 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



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## 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

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

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£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)*  
Trecele 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

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*£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

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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







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## 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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