

It's beginning to look a lot like Christmas.

TOMSKITCHEN

CHELSEA



Christmas is one of my favourite times of year.

It provides the perfect excuse to enjoy wonderful food and drink with colleagues, friends and family. At Tom's Kitchen, we have created a wonderful range of menus, events and packages to help you celebrate the festive season.

So whether you're tempted by a Christmas hamper full of homemade goodies, a venue for your work do, Bottomless Boxing Day Brunch to fuel you through the sales, or a simple meal of festive British favourites, then our restaurants are sure to have something for you.

All of our menus are designed around the seasons and we work closely with our farmers and suppliers to ensure the highest quality of ethically sourced ingredients.

I hope to find you celebrating with us this festive season! Wishing you a Merry Christmas and a Happy New Year.

The perfect gift for the most wonderful time of year...

Tom's Kitchen Christmas Hampers

Created personally by Tom Aikens and designed for a traditional Christmas, our hampers are the epitome of elegance throughout the festive season.

Choose from 3 different hampers to treat your loved ones, colleagues, family and friends. Collection is available from the 1st December, or delivery can be arranged for an additional cost.

The Christmas Helper – £70

Cheese Straws, Mixed Olives flavoured with Citrus Peel, Pear & Ginger Chutney, Mince Pies, Traditional Rum Sauce, Cropwell Bishop Stilton, Tom's Kitchen Branded Wooden Spoon, Tom's Kitchen Mini Christmas Pudding, Mulled Red Wine.





The Christmas Cracker - £130

Cheese Straws
Mixed Olives flavoured with Citrus Peel
Shallot Chutney
Cropwell Bishop Stilton
Selection of Mince Pies and Stollen Bites
Traditional Rum Sauce
Christmas Pudding

Festive Spiced Nut Selection

Piccalilli
Tom's Kitchen Branded Wooden Spoon
Roll of Cranberry & Pecan Stuffing
Brandy Chocolate Truffles
House Ricotta with Black Olive Tapenade
Cobble Lane Mixed Charcuterie Selection
House Smoked & Cured Salmon

Hayman's Sloe Gin.







The Christmas Box Royale – £290

Truffle Risotto Kit
Cumberland Sauce
Cranberry Sauce
Cheese Straws
Shallot Chutney
Cropwell Bishop Stilton
Selection of Mince Pies & Stollen Bites
Traditional Rum Sauce
Christmas Pudding with Brandy Butter
Festive Spiced Nut Selection

Piccalilli

Tom's Kitchen Branded Wooden Spoon
Roll of Cranberry & Pecan Stuffing
Brandy Chocolate Truffles
House Smoked & Cured Salmon with Dill Sauce
Duck Rillette
Spiced Prunes
Chicken Liver Parfait
Signed Tom Aikens Fish Book
Gusbourne Vineyard Sparkling Reserve.



Private Dining & Events

£48 per person Sunday to Wednesday £58 per person Thursday to Saturday

Available 25th November to 23rd December 2019

White Bean Soup (v) (gf)

wild mushroom, chive cream, croutons

Treacle Cured & Home Smoked Salmon (gf) pickled cucumber, dill potatoes, soda bread

Seasonal Game Terrine (qf)

earl grey infused fruit puree, cabbage slaw, sourdough

Herb Brined Breast Turkey (gf)

boned & tied leg, chestnut & cranberry stuffing, duck fat roast potatoes, creamed brussel sprouts, bread sauce

Braised Beef Cheek (gf)

kibbled onion mash potatoes, lentil sauce, parsnip crisps

Baked Cod (af)

grain mustard crushed carrots, buttered cabbage, carrot sauce

Open Roast Celeriac Ravioli (v) (vg) (gf)

mixed heritage grains, kale, pumpkin salsa verde, chestnuts

Selection of Seasonal Sides

will be available on the table to share

Tom's Traditional Christmas Pudding

rum sauce, brandy butter Mixed Winter Berries (qf)

white chocolate ice cream, white chocolate & rum sauce

Chocolate Tart (vg) (v) (gf)

cacao nibs, passionfruit

Selection of Cheese (as a supplement £10) crackers, chutney





For all private event bookings

Book before 1st September and the organiser goes free. Book before 31st October and receive a free glass of Prosecco per person on arrival PLUS all organisers who book their Christmas event with us are automatically entered into a free prize draw to win The Christmas Box Royale Hamper worth £290!





All of our dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present. For allergen enquiries please ask a member of our team. Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

Bottomless Brunch



Enjoy Bottomless Bubbles at Brunch and bolt on the bottomless package for just £15 per person when dining from our Brunch menu.

Our Brunch menu includes all of your favourite classics whilst a look at our specials board will help you indulge in our festive additions.















Christmas Opening Times

Monday 23rd

Breakfast / Lunch 9am to 2.30pm Dinner 6pm to 10pm

Tuesday 24th Brunch 9am to 5pm

Thursday 26thBrunch 9am to 5pm

Friday 27th

Brunch 9am to 3.30pm Dinner 6pm to 10pm

Saturday 28th

Brunch 9.30am to 3.30pm Dinner 6pm to 10pm Sunday 29th

Brunch 9.30am to 3.30pm Dinner 6pm to 10pm

Monday 30th

Brunch 9am to 3.30pm Dinner 6pm to 10pm

Tuesday 31st

Brunch 9am to 3.30pm Dinner 6pm to 10pm

Wednesday 1st January 2020

Brunch 9am to 5pm

Thursday 2nd

Breakfast / Lunch 9am to 2.30pm Dinner 6pm to 10pm

Reservations 020 7349 0202 chelsea@tomskitchen.co.uk 27 Cale Street, Chelsea, London SW3 3QP.

