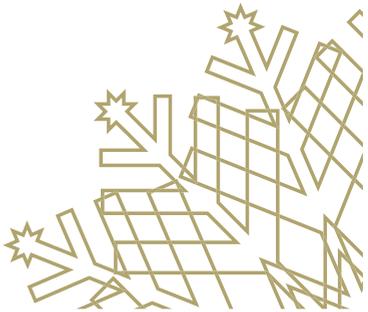
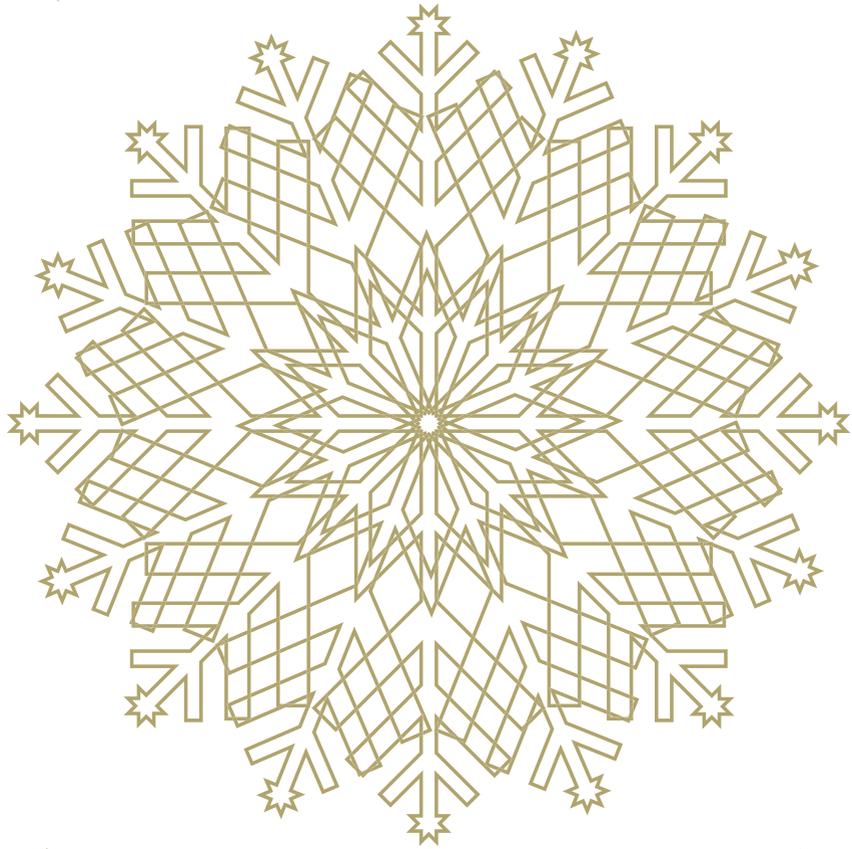
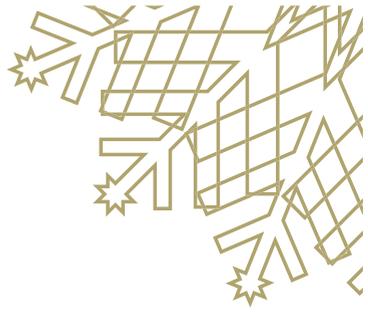
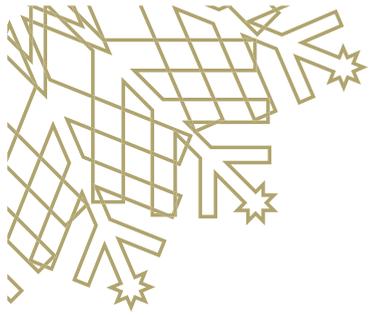


THE KENSINGTON

DOYLE COLLECTION · LONDON

FESTIVE SEASON

2016



T

---

O

---

W

---

N

---

HOUSE

109 113 Queen's Gate, South Kensington  
London, SW7 5LR, UK  
W [townhousekensington.com](http://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.

Festive menus are available from Monday 21st November 2016.

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 &amp; 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 &amp; chilli salsa</i>	Baked Devonshire crab tart <i>cayenne &amp; cheddar</i>
Seared tuna <i>mango salsa, basil cress</i>	Golden Oscietra caviar blini <i>crème fraîche &amp; dill</i>
Chicken liver parfait <i>cacao nibs &amp; cracked Szechuan pepper, brioche loaf</i>	Pissaladière <i>puff pastry, caramelised onions, bacon, goat's cheese &amp; crème fraîche</i>
Gressingham goose & leek pie <i>apple &amp; pear chutney</i>	Venison sausage roll <i>juniper, sage &amp; cranberry</i>

### DESSERTS

Rum 'n' raisin  
*baked Alaska cornet*

Plum Bakewell tartlets  
*flaked almonds and 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

Pea & ricotta tortellini  
*rocket, smoked aubergine, Prosecco butter (v)*

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

Crispy soft shell crab  
*spiced tomato & chilli jam*

Vension sausage roll  
*cranberry, honey, mustard dressing*

### MAIN

Fillet of bream on braised broad & arrocina beans  
*romseco sauce, crispy fried artichokes*

Pot roast saddle of lamb  
*crispy lamb breast, pea shoots, mint & feta salad*

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

Truffled wild mushroom risotto (v)  
*crispy lamb breast, pea shoots, mint & feta salad*

### DESSERTS

Passion fruit meringue pie  
*mango sorbet*

Colston Bassett Stilton  
*toasted fruit loaf, jelly*

Traditional Christmas pudding  
*brandy butter & Jersey cream*

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.*

*All prices include 20% VAT. A discretionary service charge of 12.5% will be added to your bill.*





## CHRISTMAS DAY MENU

£60 per person

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

### TO START

Port-glazed beets *crispy goat's cheese, apples, grapes, hazelnut dressing (v)*

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

Cornish crab salad *pomelo, pistachio, pea shoots and radish*

Venison carpaccio *horseradish, picked walnuts*

### MAIN

Fillet of halibut *artichoke tortellini, watercress, lemon and herb dressing*

Aged fillet of Devonshire beef *celeriac pithivier, forestière garnish*

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

Truffled wild mushroom risotto (v)

### DESSERTS

Bramley apple tart tatin *salted caramel ice cream*

Scandinavian iced berries *hot white chocolate sauce*

Traditional Christmas pudding *brandy butter & Jersey cream*

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.*

*All prices include 20% VAT. A discretionary service charge of 12.5% will be added to your bill.*





## NEW YEAR'S EVE TASTING MENU

*£60 per person*

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

### TO START

*Tomato consommé ricotta parcels (v)*

*Crab tortelloni pea mousse, Champagne & shellfish reduction*

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

*Gressingham duck rillettes herb salad, orange, dijon dressing*

### MAIN

*Champagne & truffle risotto (v)*

*Fillet of sea bass braised coco beans, brown shrimps, samphire*

*Cotswold chicken smoked mash, ceps, watercress, jus*

*Pot roast saddle of venison crispy artichoke, roasted shallot, red currant sauce*

### DESSERTS

*Chocolate soufflé clementine ice cream*

*Passion fruit meringue pie mango sorbet*

*Colston Bassett Stilton toasted fruit loaf, port jelly*

*Bramley apple tart tatin salted caramel ice cream*

*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.*

*All prices include 20% VAT. A discretionary service charge of 12.5% will be added to your bill.*





## FESTIVE AFTERNOON TEA

£35 per person  
all enjoyed with a selection of Rare Teas

### CLASSIC CHRISTMAS TEA

#### SAVOURIES

*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*

#### SWEETS

*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

### GLUTEN FREE CHRISTMAS TEA

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

*All prices include 20% VAT. A discretionary service charge of 12.5% will be added to your bill.*



## 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 Wi-Fi access and capacity for guests to use their own iPads.

Disabled access and facilities available.

*All prices include 20% VAT. A discretionary service charge of 12.5% will be added to your bill.*





---

## 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 £235 including VAT.

For further enquiries please contact:

E [Kensington@doylecollection.com](mailto:Kensington@doylecollection.com)

T +44 207 969 3914



---

## CONTACT

Town House at The Kensington

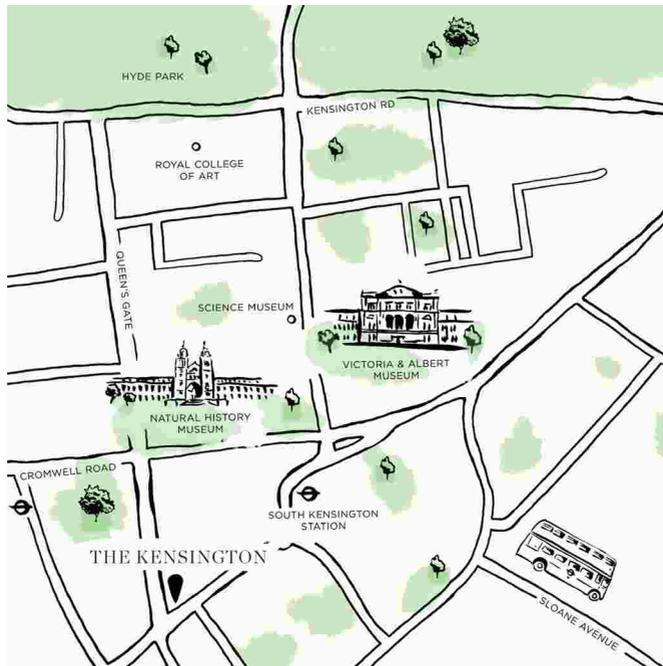
E [info@townhousekensington.com](mailto:info@townhousekensington.com)

T +44 20 7589 6300

The Kensington

109–113 Queen's Gate, South Kensington

London SW7 5LR



 [HotelKensington](#)  [@HotelKensington](#)  [/TheKensingtonHotel](#)

