

TOWN

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HOUSE

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EVENTS

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MENU

*Prices include 20% VAT. A service charge of 12.5% will be added to your bill.  
Some of our menu items may contain nuts, seeds & other allergens - for further details please ask your server.  
Our fish is responsibly caught from sustainable sources. Private dining rooms available.*

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SET MENU I  
*£45 per person*

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STARTERS

Asparagus Vichyssoise  
*poached quail eggs*

Smoked sea trout  
*peas, feves, Dijon vinaigrette, confit lemon*

Iberico ham croquette  
*wild garlic mayonnaise, crispy squid*

MAINS

Macaroni cheese  
*sprouting broccoli, lemon, pine nuts*

Roast cod fillet  
*charred Wye Valley leeks, monk's beard, sauce gribiche*

Chicken parmigiana  
*sun-blushed tomatoes, rocket, salsa verde*

DESSERTS

Dark chocolate and passion fruit tart  
*white chocolate ice cream*

Bramley apple pie  
*vanilla crème anglaise*

Tropical fruit plate  
*fruit sorbet*

SET MENU II  
£55 per person

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STARTERS

Pea & ricotta tortellini  
*smoked aubergine, pesto*

Marinated salmon  
*avocado, cucumber, honey, mustard, black pepper*

Beef tagliata  
*watercress, crispy onions, shaved Berkswell, balsamic*

MAINS

Tenderstem broccoli  
*fried goat's cheese, slow roast tomatoes, Parmesan*

Roasted fillet of stone bass  
*artichoke & chorizo, provençale*

Braised neck & cutlet reform of Cornish lamb  
*Spring vegetables fricassée, truffled potatoes*

DESSERTS

Mixed berries  
*Champagne sabayon*

Double chocolate fondant  
*vanilla ice cream*

Passion fruit cheesecake  
*mango, coconut tuile*

SET MENU III  
*£65 per person*

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STARTERS

Burrata di Puglia  
*baked Isle of Wight tomato tart, bush basil*

Poached duck egg & asparagus  
*Morecambe Bay shrimp, vinaigrette*

Dressed Portland crab  
*avocado, fennel remoulade & wholemeal Melba toast*

MAINS

Summer cep & truffle risotto  
*warm artichoke and broccoli salad*

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

Fillet of beef  
*smoked whort rib, chargrilled asparagus, creamed spring onions & tuffle sauce*

DESSERTS

Warm Valhrona chocolate tart  
*raspberries, crème fraîche*

Elderflower panna cotta  
*Gariguette strawberries, shortbread*

CHEESE

Kensington cheese selection  
*oat cakes & chutney*

## CANAPÉ MENU

£3.50 per canapé

4 canapés per person £12

6 canapés per person £18

8 canapés per person £20

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Spring vegetable ceviche  
*savoury pastry tartlet, carrot & lime*

Pea & Gorgonzola arancini  
*preserved lemon crème fraîche*

Isle of Wight tomato tart  
*sun-dried tomato fondant, bush basil*

Superfood salad  
*on red chicory, Manuka honey dressing*

Seared tuna  
*grade tuna, spiced lentils salsa, balsamic & basil*

Baked beetroot & smoked eel  
*squid ink tortilla, horseradish cream*

Smoked salmon gougère  
*Gruyère choux, home-made smoked salmon mousse*

Langoustine & Pata Negra  
*lemon aioli, pea cress*

Beef carpaccio  
*Parmesan crisp, lemon mayonnaise & truffle*

Cornish lamb  
*lamb fillet, sugar snap peas, mint pesto*

Scotch quail eggs  
*caper & egg mayonnaise*

## BOWL FOOD

£6.50 per bowl food

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### Tenderstem broccoli

*fried goat's cheese, slow-roasted tomatoes, Parmesan*

### Pea & ricotta tortelloni

*smoked aubergine, pesto*

### Spring risotto

*broad beans, asparagus, Gorgonzola*

### Superfood salad

*quinoa, beetroot, broccoli, feta, edamame, pine nuts & pomegranate*

### Seared yellow fin tuna

*soy & ginger dressing, pickled radish*

### Smoked sea trout

*peas, fèves, Dijon vinaigrette, confit lemon*

### Roast cod fillet

*charred Wye Valley leeks, monk's beard, sauce gribiche*

### Dorset lobster

*triple cooked chips, caviar, choron sauce*

### Beef tagliata

*seared entrecôte, crispy onion rings, watercress, aged balsamic*

### Gressingham duck and orange

*confit leg of duck, bacon, peas and citrus dressing*

### Grilled chicken salad

*guacamole, piquillo peppers, gem lettuce & coriander*

### Braised Spring lamb

*asparagus, broad beans, feta, mint jus*

## DESSERT

£3.50 per canapé

£6.50 per bowl food

4 canapés per person £12

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## CANAPÉS

Passion fruit meringue pie

Rum & raisin baked Alaska cornet

Cherry Bakewell tartlets  
*flaked almonds, clotted cream*

Bitter chocolate mousse cake  
*Pedro Ximenez*

Pâte de fruit  
*sugar-coated homemade fruit jellies*

Warm eccles  
*Mrs Kirkham's Lancashire cheese*

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## BOWLS

Coffee brûlée  
*cinnamon caramel doughnuts*

Passion fruit meringue tart  
*with dark & white chocolate*

Profiteroles  
*hot chocolate sauce & vanilla ice cream*

Bramley apple pie  
*crème Anglaise & vanilla ice cream*

Earl grey crème catalan  
*lemon sorbet*