

# THE BRITANNIA

*Kensington*

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A hidden historic gem just off Kensington's bustling High Street, the Britannia proudly sits on the Old Britannia Brewery site and fuses traditional staples with some more contemporary notions of service, style and simplicity.



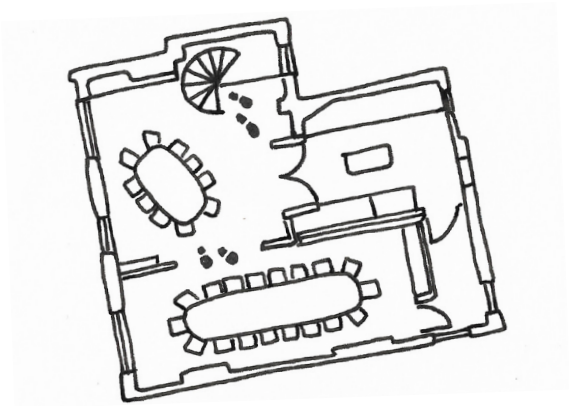
# CAPACITIES AND FLOOR PLAN

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WILLOW  
MONTY AND

 60

 40



Standing      Seated



# BREAKFAST BUFFET

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3 dishes from each section £350 - Serves 10

## *Hot Buffet*

Freshly baked croissants  
Poached salmon  
Crispy bacon  
Smashed avocado on toast  
Sautéed mushrooms  
Hot baby new potatoes  
Mini pancakes  
Scrambled eggs

## *Cold Buffet*

Stilton, cherry tomatoes and basil tartlets  
Prime carve roast beef with a new potato and horseradish dressing  
Chargrilled pork layered with apple stuffing and glazed with tomatoes and red onion marmalade  
Breaded prawn kebabs with wild rice  
Mixed leaf salad  
Tangerine and coleslaw salad  
Beetroot and red cabbage salad

Buffet comes with a selection of fresh juices and hot bread rolls

*seasonal sample menu only*

# CANAPÉS

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*£40 per board, 10 of the same canapé per board*

Wild mushrooms and  
white truffle vol-au-vent

Chicken liver parfait on toast  
with red onion chutney

Spinach, goats cheese  
and truffle honey crostini

Smoked salmon, crème cheese  
and roe blini

Smoked mackerel pate  
with chives crostini

Crabmeat soup  
with crème fraiche and roe

Chocolate dipped strawberries

Spinach and crème fraiche puffs

Honey mustard chicken  
on toasted brochettes

*seasonal sample menu only*

# MENU

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*£35 per head*

## *Starter*

Roasted tomato and sweet pepper soup with grilled cherry tomatoes and balsamic vinegar (V)

A smooth chicken liver pate with red onion marmalade and brioche toasts

Goat's cheese, red onion and aubergine tart with croquette salad, hazelnuts and herb dressing (V)

## *Main*

Roasted leg of English lamb with rosemary, garlic and dauphinoise potatoes

Slowly cooked duck confit with parsnip purée, glazed salsify, fondant potato and thyme gravy

Spinach, wood mushrooms and chervil risotto with parmesan crisps (V)

Fillet of hake with celeriac puree, spinach leaves and a saffron sauce

## *Desserts*

Dark chocolate sponge pudding with chocolate sauce and vanilla

Ice cream glazed lemon tart with citrus syrup and clotted cream

Vanilla Panna cotta with a compote of fruits

## *Coffee and chocolates*

*seasonal sample menu only*

# MENU

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*£45 per head*

## *Starter*

Cornish crab salad with baby leaves, saffron, shallots and avocado purée  
Fois gras and duck confit terrine with piccalilli and sour dough toasts  
Spinach, wood mushrooms and leek ravioli with a chervil butter sauce (V)

## *Main*

Pan fried fillet of sea bass with fennel purée, crispy leeks and red wine jus  
Roasted best-end of English lamb with garlic purée, rosti potato,  
purple sprouting broccoli and white wine  
Mignon of Devon beef fillet with horseradish mash, baby vegetables and cracked pepper  
Baked goats cheese wrapped in Indian pastry, char grilled vegetables, wood mushroom risotto

## *Desserts*

Dark chocolate fondant with honeycomb ice cream  
Caramelised crème brûlée with shortbread biscuits  
Poached pear with liquorice ice cream  
Individual passion fruit tart with passion fruit syrup and raspberry sorbet

*Coffee and chocolates*

*seasonal sample menu only*





# DRINKS

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## *Silver package*

Welcome drink -

Glass of prosecco on arrival

(orange juice available for non drinkers)

Two glasses of wine to accompany the meal

## *Gold package*

Welcome drink -

Glass of prosecco on arrival

(orange juice available for non drinkers)

Two glasses of wine to accompany the meal

Two bottles of white wine and 2 bottles of red wine for each table

(can substitute with rose if required).

*Please select one white and one red from the options below.*

## *Whites*

Coleccion Privada Reserva - Sauvignon Blac - Chile/crisp-grapefruit-tropical

Vina Torica Rioja blanco - Spain/apple-pear-blossom

## *Reds*

La Pinada Carignan - France/smooth-plum-pepper

Bodega Norton Porteno Malbec Argentina/Bold-pepper-damson

## *Rose*

Sessola Pinot Grigio Rose Italy/Acacia-zesty-Clementine

# PACKAGES

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## *Diamond package*

One reception drink

Two per person

One glass of white/red/rose

Mineral/Sparkling water - One bottle

Glass of Prosecco for toast

Cheese and biscuits

Tea and coffee

*£90 per person*

## *Platinum package*

Two reception drinks

Three per person

Two glasses of white/red/rose

Mineral/Sparkling water - One bottle

Glass of Prosecco for toast

2 Course dinner

Cheese and biscuits

Tea and coffee

*£105 per person*

## *Platinum package*

Reception drink - Two reception drinks

Two per person

Wedding breakfast buffet

Two glasses of red/white/rose

One glass of freshly squeezed orange juice and one bottle of water

Glass of Champagne for toast

3 Course dinner

Cheese and biscuits

Tea and coffee

*£120 per person*

# OTHER INFO

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## OPENING TIMES

Monday - Saturday 11am - 12am, Sunday 11am - 11:30pm

## FOOD SERVICE

We serve food from 11am till 10pm Monday through Saturday and from 12pm until 9pm on Sunday

Here at the Britannia we understand weddings need that extra bit of love and time. We are more than happy to open earlier to accommodate to your needs on this big day.

Just let us know the appropriate time and we will do our best to accommodate.

## OUR WEDDING PACKAGES INCLUDE

Guidance from our wedding coordinator, all linens and napkins, romantic tea lights on the table, two 60" inch television screens, surround sound system, pa system with audio, dance floor, menu tasting, table plan, place cards

## PUBLIC TRANSPORT AND PARKING

Visit us in Allen Street, just off Kensington High Street. We are around five minutes' walk from the tube station for the District and Circle lines. On-street meter parking is available around the pub and is free after 6.30pm and on Sundays. There is longer-stay parking available at the Town Hall and NCP in Young Street.

## ROOM HIRE CHARGES

£500 booking fee / £3000 minimum spend

## EQUIPMENT AND EXTRA FURNITURE

If your wedding plans require us to hire in any special catering equipment or extra furniture, we will let you know any cost implications well in advance.

# T'S AND C'S

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## CANCELLATION POLICY

In the unlikely event of cancellation please consider there is a 50% cancellation charge 3 months before your booked date

## SERVICE CHARGE

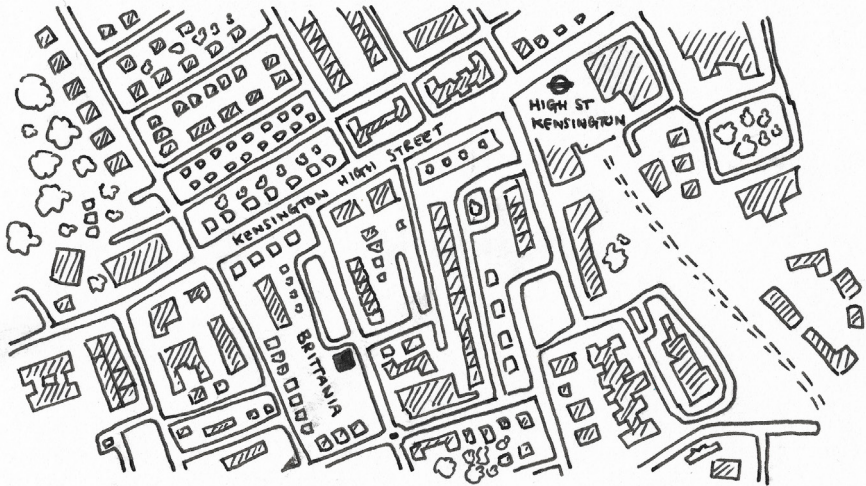
We charge a reasonable 12.5% service charge to your final food and drinks bill. We think that by the end of your event you'll agree our staff deserve it.

## THE EXTRA MILE

We're here to ensure that you and your guests have a simply fantastic time with us. So please, do let us know if you have any particular requests and we will always do our best for you.

# FIND US

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## THE BRITANNIA

*Kensington*

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