

THE BRITANNIA

Kensington

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.

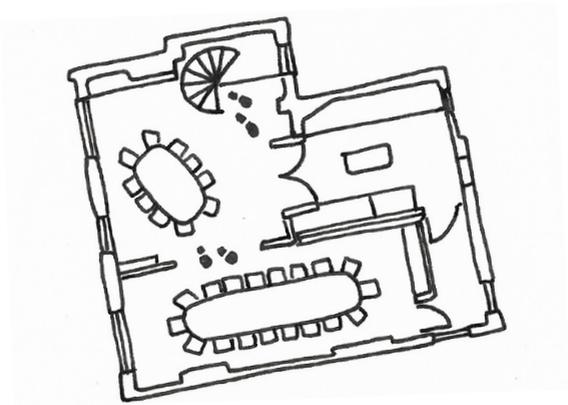


CAPACITIES AND FLOOR PLAN

WILLOW
MONTY AND

 60

 40



Standing Seated



BREAKFAST BUFFET

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

£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

£,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

£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

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

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

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

CANCELLATION POLICY

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

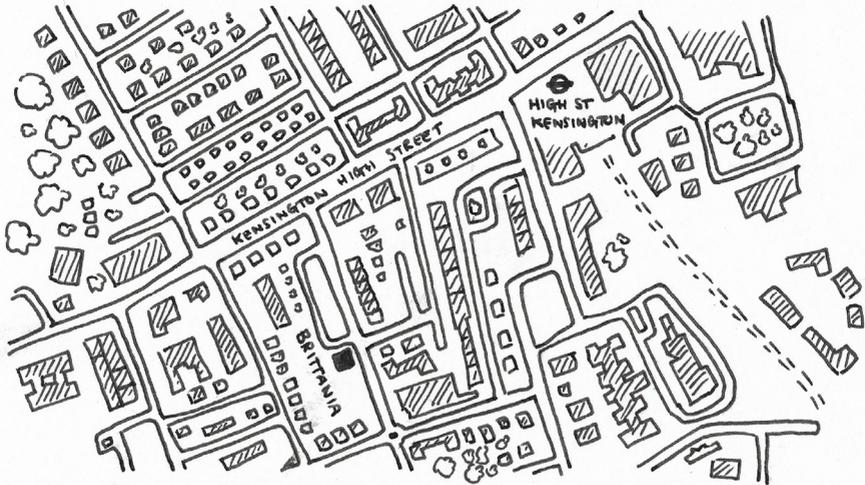
SERVICE CHARGE

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



THE BRITANNIA

Kensington

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