

A close-up photograph of several small, round pastries with a golden-brown crust. Each pastry is topped with a dark, glossy filling and garnished with sliced almonds. They are arranged on a dark, rustic wooden surface. The text is overlaid on the image.

PRIVATE DINING & EVENTS

TOM'S KITCHEN
SOMERSET HOUSE



TOM'S KITCHEN

—SOMERSET HOUSE—

Established in January 2011, Tom's Kitchen Events at Somerset House has become a well recognised and respected member on the events circuit, and continues to grow as the onsite caterer for this particularly iconic landmark.

Situated in the heart of London, Somerset House boasts a wide variety of private hire spaces for up to 1500 guests.

We at Tom's Kitchen Events cater for a broad and exciting spectrum of events, ranging from exhibition and product launches, through to conferences, corporate receptions and dinners, and as of 2015, the newest annual resident, London Design Festival.

Led by a dedicated and experienced team, we offer a wealth of knowledge and understand how important your event is.

Our menus are inspired and designed by celebrated chef Tom Aikens, priding ourselves on traditionally British, seasonal ingredients and suppliers.

Please contact meg.jackson@tksomersethouse.co.uk

BREAKFAST & MEETING ESSENTIALS

MEETING ESSENTIALS

Tea & Coffee	£2.00
Tea, Coffee & Homemade Biscuits	£3.50
Tea, Coffee, Mini Chocolate Brownie &	
Granola Bar	£4.00
One Water Still (750ml)	£3.20
One Water Sparkling (750ml)	£3.20
Orange Juice (1ltr)	£4.95
Deli Style Cookies (2per person)	£1.50
Mini Pastries (2 per person)	£1.50
<i>Pain au Chocolate • Croissant • Pain au Raisin</i>	
Mini Muffins (2 per person)	£2.50
<i>Blueberry • Poppy Seed & Raspberry</i>	
<i>Banana & White Chocolate</i>	

BREAKFAST CANAPES

Sweet Canapé

Granola, Greek yoghurt, honey	£2.75
Seasonal fruit salad (per person)	£2.00
French Toast	£2.25
Fruit Smoothie Shot, fresh fruit	£2.25
Mini Blueberry Pancakes	£2.25

SAVOURY CANAPES

Mini Smoked Salmon Bagels, cream cheese	£2.25
Tomato & Cheese Croissant	£2.25
Mini Bacon & Scrambled Egg Muffin	£2.25
Mini Eggs Benedict	£2.25
Mini Eggs Florentine	£2.25
Mini Eggs Royale	£2.25
Warm Mini Breakfast Sandwiches:	£2.25
<i>Smoked Back Bacon • Cumberland Sausage</i>	
<i>Baked Portobello Mushroom (all with ketchup or HP)</i>	

A LA CARTE BREAKFAST

All recommended for seated breakfasts

Eggs Benedict	£7.50
Eggs Florentine	£7.50
Eggs Royale	£8.50
Brioche French Toast	£8.25
<i>caramelised apples, cinnamon cream</i>	
Toasted Bagel & Scottish Salmon	£11.50
<i>cream cheese, cucumbers capers, red onion</i>	
Full English Breakfast	£12.50
<i>sausage, egg, streaky bacon, Portobello mushroom, plum tomato, Heinz baked beans</i>	

Please note that all of the prices listed within this menu are exclusive of VAT. Prices are per person unless otherwise stated. You will be advised of any variations in availability or price. For all in house meeting room catering deliveries from one to 20 guests, a £20 standard equipment and delivery charge will be applicable. For 20+ guests, a £1 per guest charge will be added. For all larger private events, staffing and equipment costs are subject to requirement. Please contact meq.jackson@tksomersetshouse.co.uk, or call on 0207 845 4656 for a bespoke quote.



DAY DELEGATE PACKAGES

Package I £24.95

Tea, Coffee & Freshly Squeezed
Juice on arrival

Mid-morning Tea, Coffee & Cookies

Selection of Freshly Prepared
Sandwiches & Fresh Fruit Platter

Mid afternoon Tea, Coffee,
Brownie & Granola Bar

Package II £32.95

Tea, Coffee, Freshly Squeezed Juice &
Mini Pastries on arrival

Mid-morning Tea, Coffee & Cookies

Selection of Freshly Prepared
Sandwiches, three Canapés, one Sweet
Canapé & Fresh Fruit Platter

Mid afternoon Tea, Coffee,
Brownie & Granola Bar

Package III £37.95

Tea, Coffee, Freshly Squeezed Juice
& Mini Pastries on arrival

Mid-morning Tea, Coffee & Cookies

Hot OR Cold Fork Buffet Lunch
(see page 5 & 6 for menu)

Mid afternoon Tea, Coffee,
Brownie & Granola Bar

All packages include mineral water throughout the day

HOT FORK BUFFET

£25.95 per person

Please choose two hot menu options below:

MEAT

Cumbrian Ribeye Minute Steak, salsa verde, sour onions

Udale Farm Chicken Schnitzel, red pepper relish, grilled courgettes

Herdwick Lamb Shoulder, balsamic onions, mashed potato

Lake District Pork Fillet, cep puree & ragout

FISH

Toms Kitchen Classic Fish Pie, herb crumbs

Beer Battered Fish & Chips, chunky tartare, crushed peas

Cornish Crayfish Tails, tomato salad, basil, watermelon

Loch Fyne Salmon, chili, lime, peanut crumb, pickled radish

VEGETARIAN

Pink Fir Potato, artichoke, truffle salad, truffle dressing

Mac Cheese, truffle, parmesan crust

Mushroom Ragout, chervil brioche

Then choose two salads:

Cous Cous, cherry tomatoes, almonds, sultanas, mint

French Beans, grilled leeks, anchovies, black olive tapenade, basil

Roast Squash, rocket, pecorino, sage, honey

Sweetcorn Slaw, white cabbage, carrot, coriander

Beetroot, feta cheese, pomegranate, spinach

Puy Lentils, Pecorino cheese, radicchio lettuce, honey, walnuts, parsley

Tenderstem Broccoli, toasted hazelnuts, red chilli, wild rocket

Jersey Royals, spring onion, paprika mayo, olive oiled pea shoots, baby watercress

Finally, choose one dessert:

Vanilla Crème, apple jelly, apple granita

Milk Chocolate Mousse, confit plum, plum sorbet

Mango Rice Pudding, passion fruit curd, exotic fruit foam

White Chocolate Parfait, pink lady puree, butterscotch sauce, white chocolate mousse

Poached English Strawberries, champagne sabayon

Yorkshire Rhubarb Fool, rhubarb jelly, sorbet

COLD FORK BUFFET

£22.95 per person

Please choose three cold menu options below:

Grilled tuna steak, tomato salsa, parsley

Homemade Sausage roll

Spiced Chicken Breast, celeriac, red cabbage

Chargrilled mackerel fillet, sweet and sour beetroot

Baked black forest ham, cheddar tart

Herb parmesan crusted salmon

Cherry tomato and mixed herbs tart
Burrata, candied orange, black olives

with

*Chefs selection of deli style sandwiches,
on mixed breads (gluten free options also)*

Then choose two salads:

Couscous, cherry tomatoes, almonds, sultanas, mint

French Beans, grilled leeks, anchovies, black olive tapenade, basil

Roast Squash, rocket, pecorino, sage, honey

Sweetcorn Slaw, white cabbage, carrot, coriander

Beetroot, feta cheese, pomegranate, spinach

Puy Lentils, Pecorino cheese, radicchio lettuce, honey, walnuts, parsley

Tenderstem Broccoli, toasted hazelnuts, red chilli, wild rocket

Jersey Royals, spring onion, paprika mayo, olive oiled pea shoots, baby watercress

Finally, choose one dessert:

Vanilla Crème, apple jelly, apple granita

Milk Chocolate Mousse, confit plum, plum sorbet

Mango Rice Pudding, passion fruit curd, exotic fruit foam

White Chocolate Parfait, pink lady puree, butterscotch sauce, white chocolate mousse

Poached English Strawberries, champagne sabayon

Yorkshire Rhubarb Fool, rhubarb jelly, sorbet

CANAPES & BOWL FOOD

SAVOURY CANAPES £2.25 each

Chicken Schnitzel Goujon
red pepper sauce

Dexter Beef
beef extract, salsa verde, crispy shallots

Gloucestershire Old Spot
knuckle terrine, quail egg, sour onions

Toms Kitchen Mini Burger
smoked apple wood cheddar, maple cured
bacon, gherkin, bloody Mary ketchup

Arancini
pea & pecorino, pea shoots

Goats Curd
rhubarb, poppy seeds, parmesan

Charlotte Potato
wild garlic, sour cream, chives, caviar, rosemary
sea salt

Loch Fyne Salmon
confit potato, peas, lemon

Soy Cured Cod
pink lady, spinach

Seared Tuna
parsley, capers, shallot

Cornish Crab Cake
tomato, cucumber salsa

SWEET CANAPES £2.25 each

Eton Mess Doughnuts
Strawberry custard, Italian meringue

Lemon Meringue Pie

Broken Brownie
pistachio, vanilla, bitter chocolate

BOWL FOOD £4.75

Herdwick Braised Lamb Shoulder, balsamic onions, creamed potato
Ark Chicken Schnitzel, red pepper relish, grilled courgettes
Highland Venison Cannon, poached plums
Mini Fennel Sausage, grain mustard mash, London brewed cider
Beer Battered Fish and Chips, crushed peas, tartare sauce
Cornish Mullet, peas, beans, lemon
Line Caught Cod, brown butter, capers, golden raisins & apple
Newlyn Black Bream, broccoli puree, green olives
Burratina, truffle honey, house baked sourdough
Mac Cheese, gruyere, Montgomery cheddar, herb crumble topping
Summer Nicoise, smoked beetroot, fine beans, dried tomato, Clarence court eggs
Super Food Salad, quinoa, sprouting broccoli, pomegranate, hemp seeds, lemon



LUNCH & DINNER MENU OPTIONS

MENU

STARTERS

£50 includes tea, coffee and petit fours

MAINS

MEAT

Juniper Cured Venison
peach, hazelnuts, summer leaves

Pressed Ham Hock Terrine
sauce gribiche, quail eggs

Smoked Cumbrian Fillet of Beef
cep puree, crispy shallots

FISH

Cornish Crayfish Tails
tomato salad, basil, watermelon

Loch Fyne Salmon
chilli, lime, peanut crumb, pickled radish

Line Caught Cod
sauce escabeche, raw fennel salad

VEGETARIAN

Heritage Tomato
tomato consommé, tomato jelly

Pink Fir Potato
artichoke, truffle salad, truffle dressing

Burrata
orange, rocket salad, toasted walnuts

MEAT

Poached Ark Chicken Breast
lemon, pine nut risotto, dill

Cumbrian Roasted Duck Breast,
spiced mango, onion Lyonnais, duck leg croquette

Hardwick Lamb Cutlets
coco beans, roasted artichokes, pea shoots

FISH

Cornish Poached Turbot
chervil gnocchi, langoustine sauce

Newlyn Baked Seabass
lemongrass sauce, green olives, fennel

Brixham Poached Lobster,
apple consommé, rosemary, apple puree

VEGETARIAN

Courgette Risotto
courgette flowers, crème fraîche

Charlotte Potato
caramelised onion tartin, crispy capers, toasted
hazelnuts

New Season Asparagus
crispy duck eggs, truffle sauce

The background of the entire page is a close-up photograph of two scones. The scone in the foreground is in sharp focus, showing a golden-brown, slightly cracked top. It is filled with a thick layer of white cream and topped with a generous amount of dark red jam. The scone behind it is slightly out of focus. A semi-transparent white rectangular box is overlaid on the right side of the image, containing the text for the desserts.

DESSERTS

Vanilla Crème
apple jelly, apple granita

Milk Chocolate Mousse
confit plums, plum sorbet

Mango Rice Pudding
passion fruit curd, exotic fruit foam

White Chocolate Parfait
pink lady puree, butterscotch sauce, white
chocolate mousse

Poached English Strawberries
Champagne sabayon

Yorkshire Rhubarb Fool
rhubarb jelly, sorbet

DRINKS

SPARKLING WINE

Prosecco Jeio	£22.50
Prosecco Jeio rose	£22.50
Pannier Brut NV	£40.00
Nyetimber Reserve Brut West Sussex	£44.00
Moet & Chandon Brut Imperial NV	£54.00

WHITE WINE

Vermentino Sauvignon Blanc, La Croix, <i>Vin de Pays d'Oc, France '14</i>	£14.00
Verdicchio Castelli Jesi <i>DOC Castellani La Marche, Italy '12</i>	£20.00
Cap Cette Picpoul de Pinet <i>Languedoc, France '16</i>	£25.00
Chardonnay, Haystack, Journey's End <i>Stellenbosch, South Africa '15</i>	£32.50
Macon Ige 'Chateau London' <i>Burgundy, France '14</i>	£37.50

ROSE WINE

Ceppaiano Rosato, IGT <i>Toscana, Italy, 2013</i>	£18.75
Maures Rose Domaine d'Astros, <i>Vin de Pays, France 2013</i>	£21.70

RED WINE

Grenache Merlot, La Croix <i>Vin de Pays d'Oc, France '14</i>	£14.00
Tempranillo <i>Finca la Estacada, Spain, 2012</i>	£22.50
Gamay, Fleurie Millesime Cave de Fleurie <i>Burgundy, France '14</i>	£28.50
Cabernet Franc, Catena, Apellation San Carlos <i>Mendoza, Argentina '14</i>	£35.50
St-Emilion Grand Cru <i>Chateau Viramiere, Bordeaux '10</i>	£48.50

BEER

Estrella Galicia	£3.75
Chapel Down Curious Brew	£3.95

SOFT DRINKS

Life Water Sparkling / Still	£3.20
Jug of Wild Elderflower Presse	£4.95
Jug of Fresh Juice: Orange/Cloudy Apple/Carrot & Ginger /Grapefruit	£4.95
Diet Coke / Coke / Sprite	£1.90



COCKTAILS

£6.25

Scarlet Negroni

Beefeater gin, martini rosato, aperol, rose liquor

The Sbagliato

Prosecco, martini rosso, campari

Limoncello Ambrato

Limoncello, prosecco rosa, angostura bitters, lemon juice

Acqua Fresca Mimosa

Champagne, watermelon juice, lime juice

Dark Mojito

Havana dark rum, mint, sugar, lime

Margarita Caipirinha

Cahaca, triple sec, fresh orange, sugar syrup

Bloody Tom's Mary

Absolute vodka, tomato juice, tabasco

MOCKTAILS

(1lt) £4.95

Blackberry Spritzer

Fresh blackberry puree, lemonade, mint, lime juice

Lychee By Night

Lychee puree, soda water, lemon juice, fresh basil