

THE KENSINGTON

LONDON

FAMILLE PERRIN WINE EVENING

‘North to South - A Journey Through The Rhône Valley’

In Association With Liberty Wines

Town House Kensington | Thursday 20th April | Drinks Reception 7pm | Dinner 7.30pm

Hosted by James Stoddart of Famille Perrin

£95

CANAPÉ

Organic Côtes-du-Rhône Blanc, Famille Perrin ‘Nature’ 2022

Parmesan gougeres *with pesto cream cheese* V GF

Arancini *with wild mushrooms and truffle* V

COURSE 1

Condrieu, Maison Les Alexandrins 2021

North Atlantic King Prawns thermidor *with sauteed green beans and sourdough toast* GF

COURSE 2

Châteauneuf-du-pape Blanc ‘Les Sinards’, Famille Perrin ‘Les Crus’ 2021

Cornish Monkfish *with beurre blanc, samphire, dill oil and crispy shallots*

COURSE 3

Gigondas ‘La Gille’, Famille Perrin ‘Les Crus’ 2020

Rich and Sticky braised Scottish beef shortrib *with creamed mash and heritage baby carrots*

COURSE 4

Châteauneuf -du-Pape Rouge, Château de Beaucastel 2019

Ash coated goat cheese Cerney, Cornish brie, Barbers Cheddar 1833 *with truffle honey, quince membrillo* V GF

PETIT FOURS

Yuzu and Mandarin Pat de fruit VE

Orange Basbousa VE

Tea / Coffee

LIBERTY WINES

FAMILLE PERRIN


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V Vegetarian | VE Vegan | GF Gluten-Free

Some of our dishes contain allergens/intolerances. If you or a member of your party require any further information, please ask your server for more information. We strive to source all of our fish and seafood from sustainable sources. Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, whilst our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.