



KETTNER'S
Private events

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29 Romilly Street, London W1D 5HP, United Kingdom

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Welcome

Set in the heart of Soho within a historic Georgian townhouse with preserved Grade-II listed details, Kettner's is home to a 1920s-inspired restaurant and a Champagne Bar, designed for hosting everything from private dinners to parties.







CHAMPAGNE BAR

Host a private event in this historic, Art Deco-inspired space with mosaic tiled flooring, lounge-style seating and a circular bar.

SET-UP	Standing	Seated
CAPACITY	60	20

SAMPLE MENUS:

SHARING MENU

£75 PER PERSON

STARTERS

Violet artichoke, sauce rouille (pb)
Coquilles St Jacques, cauliflower, Alsace bacon
Duck liver parfait, sour cherry chutney

MAINS

Ratatouille tian (pb)
Loch Duart salmon, poached egg, beurre blanc
Confit duck, green beans, confit shallot

Potatoes fried and salade verte to share

DESSERTS

Poached pear, chocolate ganache (pb)
Freshly baked madeleine, Chantilly
Mousse au chocolat

SHARING MENU

£85 PER PERSON

STARTERS

Violet artichoke, sauce rouille (pb)
Coquilles St Jacques, cauliflower, Alsace bacon
Duck liver parfait, sour cherry chutney

MAINS

Ratatouille tian (pb)
Loch Duart salmon, poached egg, beurre blanc
Confit duck, green beans, confit shallot
Cote de boeuf, peppercorn sauce

Potatoes fried and salade verte to share

DESSERTS

Poached pear, chocolate ganache (pb)
Freshly baked madeleine, Chantilly
Mousse au chocolat
Cheese board, cherry chutney, lavosh bread, grapes

BITES

£5 EACH

Gougeres, goat's cheese, honey (v)
Pea & mint fritters (pb)
Petite quiche, Comte, chives (v)
Trout rilletes, blini
Steak tartare, confit yolk, rosti
Crab croustade, cucumber

BOWLS

£8 EACH

Tartiflette, reblochon (v)
Ratatouille tian, crispy courgette, basil (pb)
Steak frites, peppercorn sauce
Confit duck, lentils, sauce verte
Roast chicken & pomme puree
Coquilles St Jacques, cauliflower, chives

BIGS

£10 EACH

Croque Monsieur, jambon cuit, gruyere
Hamburger, camembert, caramelised onion
Plant burger, smoked applewood, pickle (pb)

DESSERTS

£5 EACH

Black Forest brownie, Amarena cherry (pb)
Lemon tart, meringue (v)
Vanilla madeleines, Chantilly (v)

pb: plant based, v: vegetarian.

Please let us know if you have any allergies or dietary requirements. Our dishes are made here and may contain trace ingredients. There is a 14.5% service charge added to your bill. Prices are inclusive of VAT.



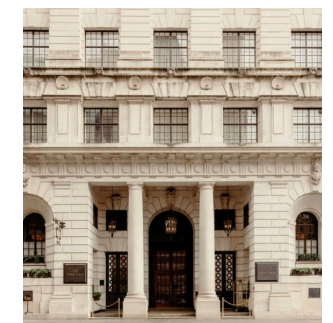
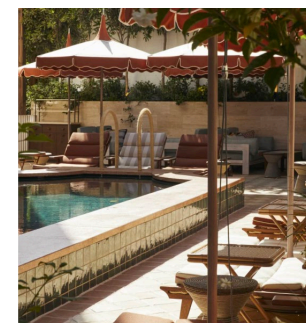
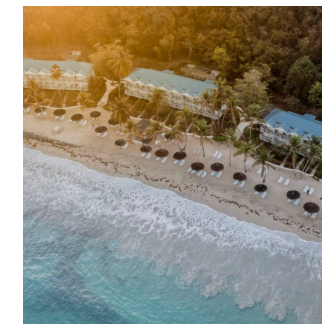
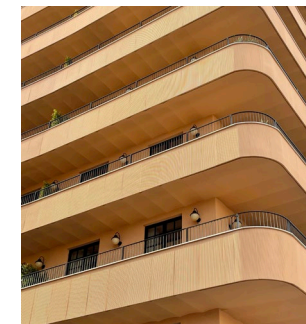
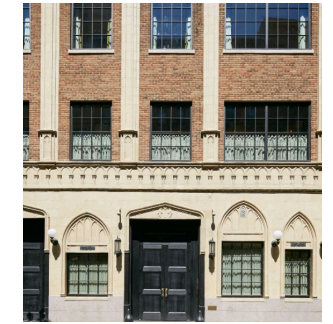
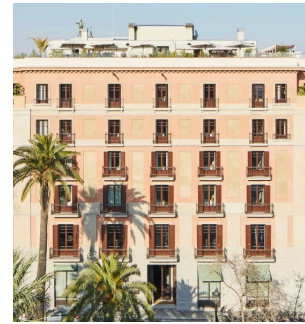
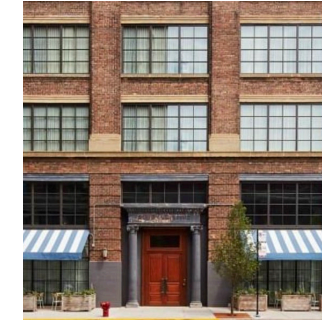
BEDROOMS

Invite your guests to stay in one of our bedrooms after your event. They range from Tiny to a spacious Jacobean Suite with original Georgian interiors and its own entrance on Greek Street.





KETTNER'S



ABOUT US

We have Soho Houses all over the world, from Miami and Mumbai to Berlin and Barcelona, plus a number of public restaurants, townhouses, screening rooms, retail offerings, and workspaces.

CONTACT US

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