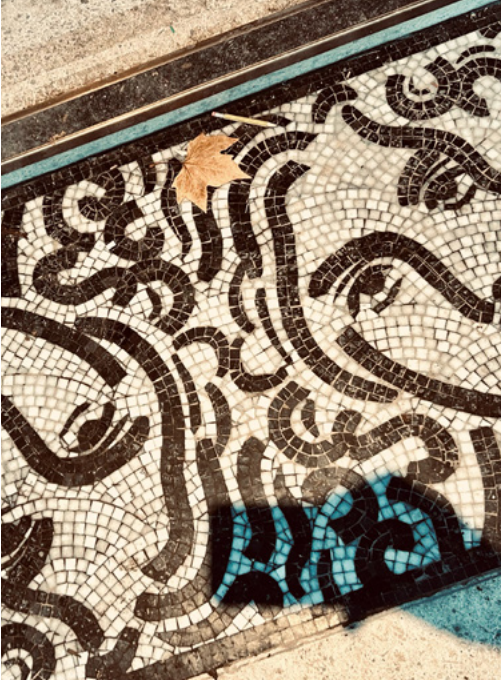


TOWER HOUSE



Thank you for your interest
in hosting your event with
us at Tower House.



SPACE I
Trellis Room



Trellis Room

Ground Floor Balcony Room
Seated event - up to 20 guests
Standing event - up to 25 guests

Semi-private space
Access to separate bathrooms
Balcony access
River views

Minimum spend - £750

Lunch 12:00-17:00
Dinner 18:00-23.30
(Fri & Sat midnight)



SPACE II
Garden Pergola



Garden Pergola

Riverside Terrace Pagoda
Seated event - up to 35
Standing event - up to 40

Semi-private space

Minimum spend - £1500

Please note that this is a weather dependent area, and in the event of poor weather we would need to cancel the booking and there would not necessarily be a way to accommodate your group inside. If this were to happen, we would naturally refund the deposit

TOWER HOUSE

£65 Menu

Starter

Whipped cod's roe, radish, chicory
Seabass ceviche, mint & basil verjus dressing, jalapeno
Gem lettuce, baba ganoush, labneh, chilli, almonds
Burrata, charred pears, Parma ham, balsamic

Main

Grilled hispi cabbage, bagna cauda, panegrattato
Charred brussel sprouts, chestnut honey vinaigrette
Roasted cauliflower, tarragon dressing, pomegranate, walnuts
Delica pumpkin ravioli, chestnut butter, lemon
Wood roasted seabream, salsa verde
Chargrilled veal T-bone steak, tarragon & anchovy butter

Dessert

Basque cheesecake, Maldon salt
Orange cake, crème fraiche
Chocolate mousse, olive oil

Please alert your server to any allergies or dietary requirements. A discretionary service charge of 12.5% will be added to your bill.

Menus

£65/75/100 p/head lunch or dinner
Canapes & bowl food

£500 non refundable deposit
required to secure booking

Lunch 12:00-16:00
Dinner 17:00-23:00

TOWER HOUSE

£75 Menu

Starter

Jamon croquettes, manchego cheese, aioli
Seabass ceviche, basil & mint verjus dressing, jalapeno
Beetroots, winter tomato, dill dressing
Burrata, charred pears, Parma ham, balsamic

Main

Grilled hispi cabbage, bagna cauda, pangrattato
Roasted cauliflower, tarragon dressing, pomegranate, walnuts
Roasted carrots, Greek yoghurt, sumac, grapes, pinenuts
Delica pumpkin ravioli, chestnut butter, lemon
Wood roasted half free-range chicken, nduja, tomatoes, Parma ham
Roasted scarlet prawns, cherry tomato, feta, oregano

Dessert

Basque cheesecake, Maldon salt
Orange cake, crème fraiche
Chocolate mousse, olive oil

Please alert your server to any allergies or dietary requirements. A discretionary service charge of 12.5% will be added to your bill.

TOWER HOUSE

£100 Menu

Starter

Jamon croquettes, manchego cheese, aioli
Iberian Coppa, smoked piparras
Beetroots, winter tomato, dill dressing
Burrata, charred pears, Parma ham, balsamic

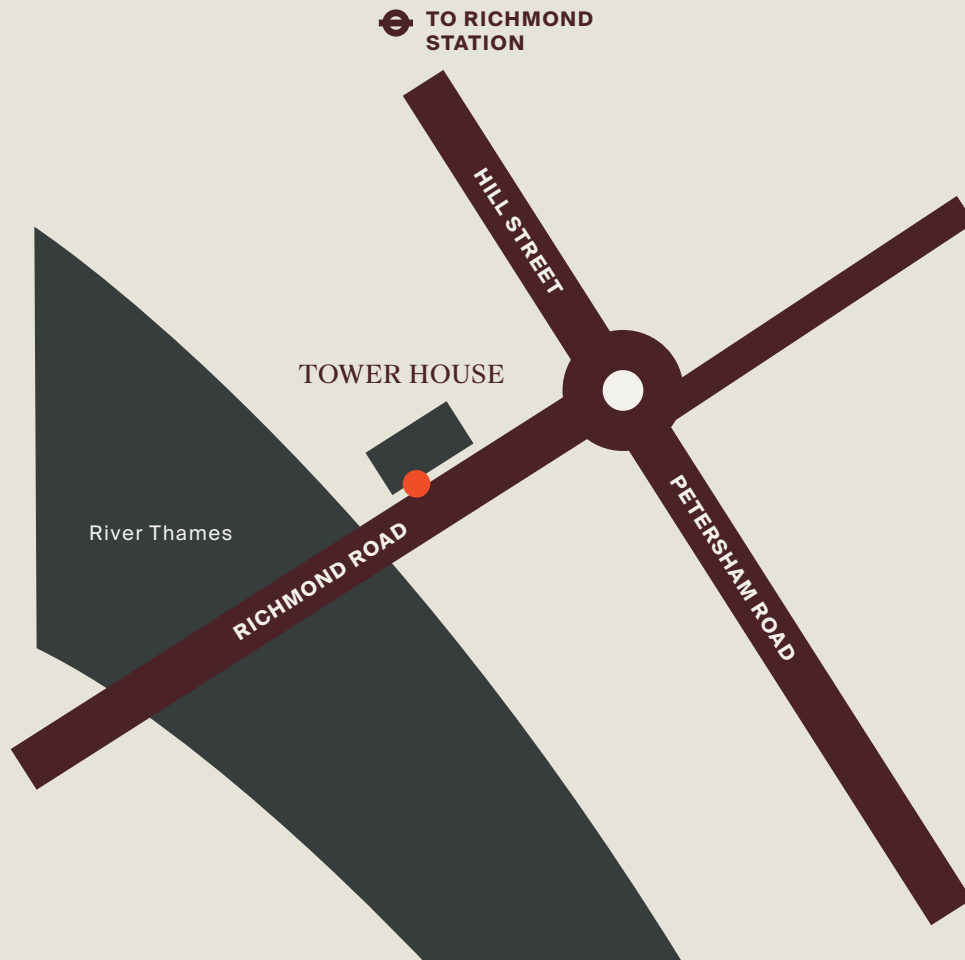
Main

Grilled hispi cabbage, bagna cauda, pangrattato
Charred new potatoes, carbonara
Roasted cauliflower, tarragon dressing, pomegranate, walnuts
Ricotta agnolotti, cavolo nero, pecorino, new season olive oil
Wood roasted half free-range chicken, nduja, tomatoes, Parma ham
Ex Dairy cow ribeye

Dessert

Basque cheesecake, Maldon salt
Orange cake, crème fraiche
Chocolate mousse, olive oil

Please alert your server to any allergies or dietary requirements. A discretionary service charge of 12.5% will be added to your bill.



Get in touch

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