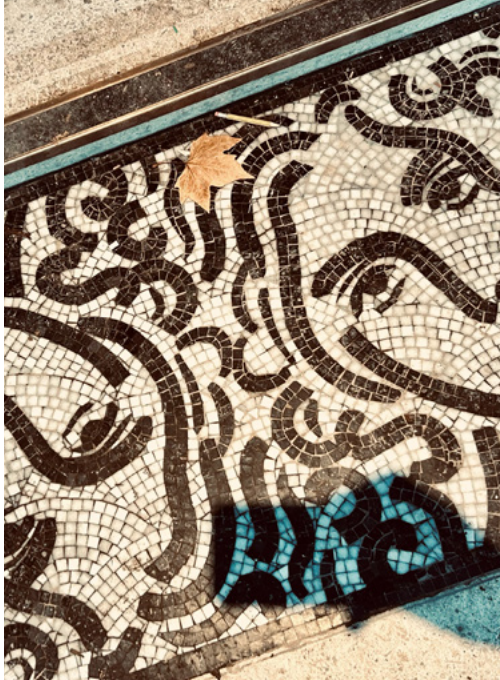




TOWER HOUSE



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



Menus

£70 or £80 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

£70 Menu

Starter

Jamon croquettes, manchego cheese, aioli
Seabass ceviche, basil & mint verjus dressing, jalapeno
Organic mixed leaves, verjus dressing
Burrata, charred pears, Parma ham, balsamic

Main

Grilled hispi cabbage, bagna cauda, pangrattato
Wood roasted purple potatoes, smoked mayonnaise, bacon jam
Grilled zucchinis, tahini, chickpeas, coriander, mint, pea shoots
Wild garlic tagliatelle, pine nuts, pecorino
Wood roasted half free-range chicken, nduja, tomatoes, Parma ham
Whole wood roasted sea bream, salsa verde

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

£80 Menu

Starter

Jamon croquettes, manchego cheese, aioli
Burnt camone tomatoes, tzatziki, dill, capers, balsamic
Tuna carpaccio, fennel, blood orange, chilli
Burrata, charred pears, Parma ham, balsamic

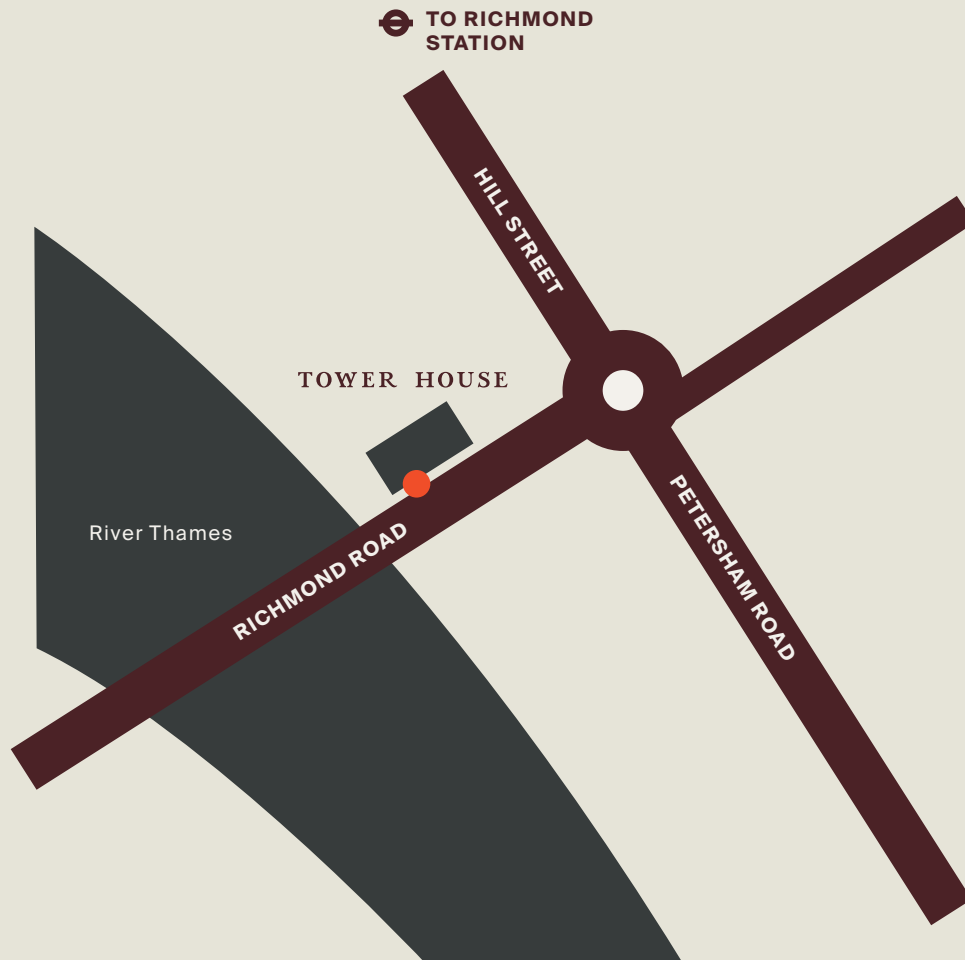
Main

Grilled hispi cabbage, bagna cauda, pangrattato
Wood roasted purple potatoes, smoked mayonnaise, bacon jam
Sprouting broccoli, Greek yoghurt, sumac, pine nuts
Wild garlic tagliatelle, pine nuts, pecorino
Wood roasted half free-range chicken, nduja, tomatoes, Parma ham
Whole wood roasted sea bream, salsa verde

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

020 4636 9696

events@thisistowerhouse.com

thisistowerhouse.com

@thisistowerhouse

11 Bridge Street,
Richmond, TW9 1TQ