



THE LENS BURY

weddings







Welcome to The Lensbury

Congratulations on your engagement.

We are delighted that you are considering The Lensbury for your very special day.

Our beautiful venue will provide the perfect setting, ambiance, cuisine and service to make your wedding a memorable occasion for you and your guests.

This brochure will be the start of a great journey - it is meant to provide you with a flavour of The Lensbury and what we can offer you.

From your initial enquiry, one of our experienced wedding co-ordinators will work with you to create the memorable day you have always imagined.

We look forward to welcoming you to The Lensbury and being a part of your special day.

With very best regards,

From The Team at The Lensbury.



Rooms

The Thames View Suite

The Thames View Suite is a light, contemporary style room suitable for either a wedding ceremony or reception for up to 180 guests. The floor to ceiling windows give views of the Lensbury gardens and River Thames. The neutral décor of the room lends itself to any colour scheme you choose. The Thames View Suite has its own bar, an outside sun-deck and a dance floor. It is perfect for your whole day – ceremony, wedding breakfast and party.

The Wimbledon Room

The Wimbledon Room is another light room with doors that open onto a private terrace and garden with access to the river and grounds – just perfect for the arrival drinks and photographs. The room seats up to 100 guests and has its own bar and dance floor. It is also licensed for ceremonies.

The Mortimer Room

This stylish intimate room is ideal for smaller wedding breakfasts and ceremonies. Elegant furnishings and views over the grounds and Teddington Weir makes this room a popular choice up to 60 guests.



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Food

Our chef's delicate attention to detail and flavour will further enhance your experience at The Lensbury and make it a day to remember. Our seasonal selection has been created to inspire you.

For bespoke menus the Executive Chef will be happy to design and create your perfect Wedding Breakfast.

All dietary requirements are catered for at The Lensbury.







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Planning your wedding

As a first step, we invite you to call and make an appointment to meet one of our expert wedding co-ordinators to take you through the possibilities.

We have several rooms with lovely river views, suitable for wedding receptions and ceremonies for up to 180 seated guests, which can be dressed and decorated to reflect the style of your wedding. As well as the wedding day itself, The Lensbury can look after you and your guests overnight in our four star hotel accommodation. Pre wedding suppers can be arranged in our top class Dunbar Room restaurant to help your families and friends meet before the big day.

To make planning and budgeting for your wedding easier, we offer a choice of wedding packages with a per person price, which includes all you need for your big day.

Our wedding co-ordinator will guide you through all the arrangements to ensure your wedding is the day you have always dreamed of.

Countdown to the perfect wedding

Starting to plan your wedding? Wondering about all the things you'll need to do and when? At The Lensbury we understand it can be very daunting to organise a wedding. With the help of our month-by-month guide, planning your wedding can be fun and stress free.

12 Months

- Pick a wedding date.
- Book a viewing at The Lensbury.
- Decide on your budget.
- Book church/Registry Office.
- Draw up your guest list.

11 Months

- Confirm your booking at The Lensbury, by paying your deposit and returning our banqueting terms and conditions contract signed.
- Decide on and book entertainment/musicians/photographer. Please ask for The Lensbury's approved suppliers for suggestions.
- Check passports are valid and start to discuss honeymoon.
- Send out 'save the date' cards.

10 Months

- Start thinking about your themes and colour schemes.
- Book an appointment with The Lensbury Florist on **020 8614 6500**.

- Book transport if required between ceremony and reception.
- Choose your wedding dress.

9 Months

- Book honeymoon.
- Decide on design of wedding invitations.
- Choose wedding rings.
- Decide on a wedding gift list.

8 Months

- Begin shopping for bridesmaids outfits.
- Arrange first dress fitting of the wedding dress.

7 Months

- Buy shoes and accessories for you and your bridesmaids.

6 Months

- Purchase or arrange suit hire for grooms-men.
- Start looking and book hairdresser and makeup artist, if required.

5 Months

- Arrange appointment with Wedding Coordinator to discuss menus, beverages and timings of the day.
- Start completing The Lensbury's wedding booking form.
- Book treatments, if required, at The Lensbury Spa on **020 8614 6411**.
- Order wedding cake, using approved suppliers list if required.

4 Months

- Arrange your complimentary wedding breakfast tasting with our Wedding Coordinator.
- Organise a hair and makeup test run.
- Buy your wedding lingerie.

3 Months

- Plan your stag and hen party.
- Confirm your final menu choice, including all dietary requirements.
- Arrange visa/vaccinations for honeymoon, if needed.
- Send out wedding invitations and include your booking reference number for hotel reservations.

2 Months

- Purchase thank you gifts.
- Finalise arrangements with entertainers and choose a first dance song.
- Confirm floral order with the florist.
- Finalise arrangements with photographer.
- Re-confirm timings with church or registrar.

1 Month

- Final fitting of wedding dress.
- Confirm your guest numbers with The Lensbury.
- Draw up a seating plan.
- Check honeymoon arrangements and order currency if needed.

- Collect wedding rings.
- Pay proforma invoice to The Lensbury.

1 Week

- Double check all arrangements.
- Pack for honeymoon and collect currency.
- Hold a wedding rehearsal.
- Go over wedding day timetable with attendees.
- Nominate a guest to take care of day's schedule and any problems that may arise so that you can enjoy the day. Give name to Wedding Co-ordinator.
- Make a wedding morning agenda.
- Pick up bridal outfits.

Day Before

- Have a manicure, pedicure, fake tan and any other treatments at The Lensbury Spa.
- Take table plan, names cards and any additional decorations to The Lensbury.
- Relax and have an early night.

Wedding Day

- Eat a good breakfast.
- Give yourself plenty of time to get ready.
- Relax and remain calm.
- Take time out for yourself during the day to reflect and take in the sights, sounds and expressions.
- **Enjoy your day!**





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Wedding Packages 2019



Akito Rose

£99.00 per person

Hire of the wedding reception room
Chair covers with your choice of coloured bow
Table flower arrangements by our in-house florist
Three-course menu with coffee and petit fours
Half a bottle of house wine
A glass of Prosecco with the toast
Complimentary superior bedroom for the bride and groom
Cake stand and knife
Red carpet for your arrival
White linen napkins and table cloths
Personalised table menus
Menu tasting for the bride and groom
Dedicated wedding co-ordinator



Passion Rose

£120.00 per person

Hire of the wedding reception room
Chair covers with your choice of coloured bow
Table flower arrangements by our in-house florist and a garland on your top table
A glass of Prosecco with nuts, crisps and olives on arrival
Three-course menu with coffee and petit fours
Half a bottle of house wine
A glass of Champagne with the toast
Disco with specialist wedding DJ
Complimentary executive bedroom for the bride and groom
Two complimentary double bedrooms for family or friends
Cake stand and knife
Red carpet for your arrival
White linen napkins and table cloths
Personalised table menus
Menu tasting for the bride and groom
Dedicated wedding co-ordinator



Crème de la Crème Rose

£140.00 per person

Hire of the wedding reception room
Chair covers with your choice of colour bow
Table flower arrangements by our in-house florist and a garland on your top table
A glass of Champagne with three canapés per person
Pianist during arrival drinks and during breakfast
Four course meal with coffee and petit fours
Half bottle of house wine
A glass of Champagne with the toast
Disco with specialist DJ
Complimentary executive room for the bride and groom
Two complimentary double bedrooms for family or friends
Cake stand and knife
Red carpet for your arrival
White linen napkins and table cloths
Personalised table menus
Menu tasting for the bride and groom
Dedicated wedding co-ordinator

The above packages include dressing of the tables. If you require any additional decoration to the room please ask for a quotation.

Children under 10 are charged half price, either eating a smaller portion of the adult menu, or selecting from the children's menu.

The minimum number of guests for the Wimbledon Room is 50 adults and for the Thames View Suite is 100 adults.

Prices quoted include VAT. Please note that prices may be amended if the ruling rate of VAT changes.

Wedding Packages at The Lensbury Spring/Summer Menu

Our Executive Chef has created dishes to inspire you. Please make your selection of two starters, two main courses and two desserts from the menu selector. We will then arrange a tasting for you to finalise your menu. This will usually take place twelve weeks before your wedding day. Please ask if you have a special request for alternative dishes or if your guests have any special dietary requirements. One week before your wedding, we require a list of guests and their menu choices together with a seating plan.

Starters

AVELING ASPARAGUS, CATSFIELD POACHED EGG

crisp pancetta, summer truffle and micro rocket

SEASONAL BRITISH VEGETABLES, BUFFALO MOZZARELLA

infused balsamic, Cumbrian ham and aged parmesan

CLASSIC ARBROATH SMOKIE TIAN

poached potato, young vegetables, citrus oil and fine watercress

SCOTTISH SALMON, GIN AND YUZU CURE

chilli and lime pickled cucumber, coriander emulsion

DEVON CRAB SALAD

Kent asparagus with heritage tomatoes and ginger mango dressing

FLASH FRIED TIGER PRAWNS

on stir fried vegetables, Kaffir lime and chilli jam

PAN SEARED SCALLOPS

burnt cucumber, toasted pumpkin seed fregola, Nantua emulsion

SMOKED HAM KNUCKLE

leek and parsley terrine, pickled carrots and summer peas, sauce gribiche

WARM HERB SPICED, GRILLED CHICKEN

salad, tomato and bean, shallot and mustard dressing, fine toast

Vegetarian main courses

GRILLED SUMMER VEGETABLES

crumbled parmesan, spinach and garlic risotto with brown butter

WILD MUSHROOM RAVIOLI

pickled trumpettes, sautéed pea, leek and asparagus, Cheddar sauce

WARM SUMMER VEGETABLE SALAD

carrot purée, sautéed mushrooms with root vegetable crisps and port wine glaze

MIXED BEAN VEGETABLE AND CHEESE PITHIVIER

carrot and nut slaw, aged balsamic dressing

Main courses

THE LENSBURY HONEY GLAZED DUCK BREAST SALAD

served warm, confit duck leg, summer peas, vine tomato, garlic parisienne potatoes and rice wine and English mustard dressing

SLOW ROASTED FREE RANGE PORK BELLY,

pork cheek bonbons, crunchy wok vegetables, spiced crackling and miso broth

PAN FRIED CORN-FED CHICKEN

with grilled English asparagus, fricassée of morels, wild mushroom, spinach and smoked lentils with truffle cream potatoes and sauce jus gras

NEW SEASON RACK OF WEST COUNTRY LAMB

textures of home smoked aubergine, Jersey potatoes and sauce vierge (supplement £2.50)

POCHÉ GRILL GUINEA FOWL BREAST

spiced leg pastille slow cooked bacon, onion and leeks and its roasting juices

THE LENSBURY CLASSIC ENGLISH BEEF WELLINGTON

with buttered green beans, caramelised Chantenay carrots, pan roasted chateau potato and fine port jus (supplement £4.50)

SLOW COOKED SIRLOIN OF BEEF

short rib, bonbon baked heritage carrots, sautéed beans, organic watercress, confit shallot creamed potatoes with sauce Stroganoff

BLACKENED SALMON

creole spices, chorizo pearl barley and sweet potato risotto, pink radish, crisp lime coriander dressing

PAN FRIED STONE BASS

brown butter shrimp potatoes, herb grilled vegetables, broad beans, samphire and saffron sauce

CORNISH LOBSTER, POACHED AND CHARCOAL GRILLED

crisp lobster balls, with young summer vegetables, crisp shoots and lobster sauce (supplement £6.50)

Dessert

SALTED CARAMEL CHEESECAKE

pistachio macaroon, caramel popcorn and toffee sauce

CHOCOLATE AND PRALINE TIRAMISU

with coffee jelly and chocolate snaps

BURNT ENGLISH CREAM PANACOTTA

tarragon strawberry sorbet, strawberry salad and peppered meringue

KEY LIME TART

mascarpone cheese and raspberry sorbet

BAKED ALASKA

with summer berries and raspberry sauce

CHARCOAL GRILLED PINEAPPLE TATIN

lime, ginger, chilli and coriander glaze with coconut ice-cream

THE LENSBURY CHOCOLATE TASTING

chocolate and Gianduja délice, warm chocolate moelleux, white chocolate and peanut butter ice-cream (supplement 2.50)

A SELECTION OF SEASONAL BRITISH CHEESES

with crackers, grapes, candied walnuts, and homemade apple chutney (supplement £2.25)

Bespoke tasting menu

Alternatively our Executive Chef would be delighted to create a unique multi course tasting menu for your guests offering an exquisite culinary experience.

Wedding Packages at The Lensbury Autumn/Winter Menu

Our Executive Chef has created dishes to inspire you. Please make your selection of two starters, two main courses and two desserts from the menu selector. We will arrange a tasting for you to finalise your menu. This will usually take place twelve weeks before your wedding day. Please ask if you have a special request for alternative dishes or if your guests have any special dietary requirements. One week before your wedding, we require a list of guests and their menu choices together with a seating plan.

Starters

LEEK AND SWEET POTATO SOUP

with peppered crème fraîche and crispy leeks

SALAD OF WINTER ROOT VEGETABLES

with roasted onions, feta cheese, nut granola, The Lensbury honey and pomegranate dressing

BRAISED BRITISH BEETROOT

with candied walnuts, goat cheese, watercress and sherry vinaigrette

HOT SMOKED SALMON

cured heritage beetroot, caviar and lime cream with rye bread

SEARED LOCAL MACKEREL

mackerel pâté, pickled cucumber, horseradish snow, mizuna leaf and sourdough crisp

FLASH FRIED CHILLI GARLIC TIGER PRAWNS

on crunchy winter chard and kale, fine leaves, ginger honey and tamarind reduction

BRITISH GAME AND PHEASANT PITHIVIER

with sautéed shimeji mushrooms, prune and raisin sauce with caramelised walnut and fine leaves (supplement £2.25)

WARM PAN FRIED CURRY SPICED SCALLOPS

parsnip crisps with butternut purée, Clonakilty black pudding crumble and chilli lime sauce

CONFIT DUCK AND FREE RANGE CHICKEN TERRINE

served with red onion, Brie tart and fine watercress

Vegetarian main courses

WILD MUSHROOM AND PEARL BARLEY RISOTTO

with cèpe cream, aged balsamic and parmesan crisp

VEGETABLE WELLINGTON

buttered green beans, caramelised Chantenay carrots, pan roasted château potatoes and tomato basil fondue

ROAST WINTER VEGETABLES

shallot brown rice, mushroom carrot kimchi and massaman dressing

SMOKED AND SPICED AUBERGINE

ratatouille of vegetables, quinoa rocket salad, chermoula and pomegranate dressing

Main courses

MAPLE GLAZED GRESSINGHAM DUCK BREAST

wild mushroom tart, balsamic cherries and roast onion jus

SLOW GRILLED PORK RACK

rolled in Asian spices, wine braised pork cheek on savoy cabbage, glazed carrots, crisp belly and onion hash

ROAST GUINEA FOWL FORESTIÈRE

morel and leek fricassée, gratin dauphinoise, smoked pancetta and white onion compote

RUMP OF LAMB SERVED NAVARIN

roasted cauliflower, glazed carrots, parsley cress and natural jus

LENSBURY CLASSIC ENGLISH BEEF WELLINGTON

with buttered green beans, caramelised Chantenay carrots, pan roasted château potato and fine port jus (supplement £4.50)

SLOW COOKED SIRLOIN OF BEEF

with smoked beef shin croquettes, organic watercress, shallot creamed potato purée, spiced herb and peppercorn sauce

FILLET OF VENISON "GRAND VENEUR"

spiced venison kleftiko, juniper braised red cabbage, buttered sprouts and chestnuts with dauphinoise potatoes (supplement £4.50)

PAN FRIED HAKE

buttered cavolo nero, saffron glazed potatoes, braised fennel, basil emulsion and merlot jus

PAN ROASTED SPICED MONKFISH

chorizo and prawn mini-paella, sautéed shallot beans and roast vegetables (supplement £2.50)

SMOKED HADDOCK RISOTTO

crisp fried free range hen's egg with classic mouclade sauce

Dessert

WARM CHOCOLATE FONDANT

Amaretti biscuits, yoghurt sorbet and chocolate crackle

HAZELNUT AND COFFEE CRÈME BRULÉE

salted caramel jelly with cinnamon doughnuts

NATIVE PEAR, ALMOND AND AMARETTO TART

served warm with raspberry and clotted cream ice-cream

PRESERVED BLUEBERRY MOUSSE

with coconut panacotta and citrus salad

BLOOD ORANGE PANACOTTA

with citrus meringue, mandarin curd and orange shortbread

STICKY TOFFEE AND MACERATED DATE PUDDING

with malted ice cream and cookie crumble

CHOCOLATE TART

caramelised macadamia nut, The Lensbury honey and lime, Madagascan vanilla cream

A TASTING OF BRITISH APPLE TARTE TATIN

crab apple sorbet, Calvados apple panacotta and brandy butterscotch sauce (supplement £2.55)

A SELECTION OF SEASONAL BRITISH CHEESE

with crackers, grapes, candied walnuts, and homemade apple chutney (supplement £2.25)

Bespoke tasting menu

Alternatively our Executive Chef would be delighted to create a unique multi course tasting menu for your guests offering an exquisite culinary experience.

Wedding Packages at The Lensbury Children's Menu

Starters

Textures and colours of melon, with chilled mint dressing

Oven roasted tomato and basil soup

Monterey jack cheese and onion goujons, with tomato relish

Garlic bread, mustard and mayonnaise dressed seasonal leaves

Nachos, tomato salsa and melted cheese

Crisp vegetable batons and hummus

Creamy chicken soup, crisp chicken dippers

Mains

Pan fried corn-fed chicken breast, honey glazed carrots and sauté peas

Breaded Cornish plaice, crushed peas and chips with tartare sauce

British free range bangers and mash with braised onion sauce

Penne pasta with tomato basil sauce, courgettes, carrot ribbons, and parmesan sprinkle
(Gluten free pasta is available on request)

Stir-fried chicken and strips of vegetables, on warm sweet and sour noodles

Shepherd's pie, braised shoulder of lamb, seasonal root vegetables, carrot slaw

The Lensbury 4oz beef steak burger, thick cut chips and coleslaw

Desserts

Ice cream and jelly

Chocolate brownie with vanilla ice cream

Seasonal fruit crumble with warm custard

Fresh fruit salad with vanilla ice cream or raspberry sorbet

A tasting of Chef's dessert of the day

Knickerbocker Glory

Evening Buffet Menu

Menu A

£11.25 PER PERSON

BUILD YOUR ENGLISH FARMHOUSE PLATTER

A regional selection of seasonal British and international cheeses with hand crafted artisan breads, biscuits, butter, celery, grapes, relish and chutney

Supplementary extras:

Olives, selection of cheese and herb dips

with crisp bread

£3.60 PER PERSON

The Lensbury classic British pork pies

£5.75 PER PERSON

Menu B

£13.00 PER PERSON

HOG ROAST* OR PULLED PORK

with apple sauce served in a floured bap with Caesar salad

**(Hog Roast is subject to a minimum of 120 guests. Subject to weather forecast. In case of inclement weather an alternative of pulled pork will be offered).*

Menu C

CARAMELISED SAUSAGE BAR

All served in a crusty baguette roll and sautéed onions

£13.00 PER PERSON

Please choose three sausages from the list below:

Cumberland with tomato ketchup

Merguez with spicy tomato mayonnaise

Beef and Guinness with mustard mayonnaise

Pork, leek and apple with apple sauce

Toulouse with Dijon mustard

Lamb and mint with mint and cucumber relish

Wild boar and apple with plum chutney

Vegetable with tomato ketchup

Menu D

Please select your choices from the list below:

6 ITEMS £20.25 PER PERSON

8 ITEMS £27.00 PER PERSON

10 ITEMS £34.20 PER PERSON

Minimum of three per person. Minimum 12 persons.

Pumpkin and truffle shots

Homemade rustic root vegetable, lavish crisps with hummus and beetroot dip (v)

Steamed vegetable dim sum selection with oriental dipping sauce

Chilli jam glazed tempura prawns

Fine crumbed Cornish sole with tartare sauce

Miniature beef burgers with tomato relish

Chicken tikka, crisp naan bread, raita and coriander cress

Steamed chicken gyoza with sweet chilli and fine soy sauce

Mini free range British pork hot dogs with smoked mustard and tomato sauce

Assorted mini crisp meat pizzarettes with chive oil

Wedding Flowers

At The Lensbury, we understand how important flowers are on your special day. Our wedding package includes a display for each table to compliment your colour scheme and our in-house floral designer would be delighted to assist you with your other floral requirements for your wedding day.

With an extensive knowledge of unique and distinctive designs, she can create something special for you from a single button hole to extravagant flower arrangements and bridal bouquets.

She will be delighted to meet you with her portfolio of creative wedding ideas and will assist you in every stage of planning and be there on the day to ensure the perfect finish.

If you want to know more about wedding flowers at The Lensbury, please contact our Lensbury floral designer on 020 8614 6470 or email florist@lensbury.com.

Flower prices vary depending on availability of flowers during certain seasons and also size. All prices include VAT at 20%. Prices may be amended if the ruling rate of VAT changes. These prices may increase due to annual review and customs charges.

Flowers price list

OUR PRICES START FROM	£
Bridal bouquets (wired)	80.00
Bride's hand tied bouquet	60.00
Adult posies	40.00
Child posies	30.00
Basket	30.00
Pomander balls	40.00
Headdresses and combs	30.00
Button hole	5.50
Corsages	10.00
Table decoration – posies	25.00
Table decoration – long low	40.00
Top table garlanding	40.00
Pedestal arrangement	80.00
'Thank You' bouquet	30.00



Civil Marriage / Partnership Ceremonies

The Lensbury has a range of beautiful function rooms which have been licensed for civil marriage or partnership ceremonies.

Room hire prices vary according to the function room:



CEREMONY ROOM	COST	CAPACITY FOR CEREMONIES
Thames View Suite	£1,550	100 - 120 guests
Wimbledon Room	£1,250	60 - 150 guests
Beaumont Room	£950	50 - 180 guests
Mortimer Room	£560	35 - 60 guests
Lloyd Room	£500	20 - 40 guests

The rooms for the ceremony and for the wedding reception (if different) will need to be booked at the same time.

All prices include VAT at 20%. Prices may be amended if the ruling rate of VAT changes.



CHAIR COVERS

For an additional charge, we can provide white chair covers with a wide selection of coloured sashes for the ceremony room. Please ask our wedding co-ordinator for prices.

SETTING THE DATE

Before confirming your booking at The Lensbury, please contact Richmond Registry Office to make a reservation for Registration Officers to attend the ceremony (fees apply). Your local office is:

Richmond upon Thames Registration Service,
York House
Richmond Road
Twickenham
TW1 3AA

Tel: **020 8891 7188**

website: www.richmond.gov.uk/registration_services

Cocktail Canapés

£3.15 per canapé. *Minimum three canapés per person. Minimum 12 persons.*

Hot Canapés

Truffle pea/pumpkin soup shots (served warm/cold)
Warm and crisp bocconcini with roasted garlic and tomato sauce
Fried vegetable dimsum selection with oriental dipping sauce
Baked wild mushroom quiche with olive pesto
Mini brushetta of tomato, basil and roast artichoke
Pepper caramelised onion and boursin tarts with basil cress
Thai crab and fish cakes with chilli coriander dip
Charred tiger prawns tossed in chilli jam
Duck and Asian vegetable spring rolls with sweet soy dip
Mini crisp pizzarettes with fine chorizo and basil cress
Caramelised honey, mustard and herb cocktail sausages
The classic mini Croque Monsieur
Steamed chicken gyoza with sweet chilli and fine soy sauce
Mini Yorkshire puddings, rare roast beef and horseradish cream
Braised venison shanks on mini roasted baby potatoes and red currant sauce
Lamb seekh kebabs with mint raita
Chicken satay tossed in mint and coriander with freshly crushed peanut sauce
Chicken tikka, crisp poppadoms, red onion and lemon raita
Miniature beef burgers with tomato relish

Cold Canapés

Herbed lavash with hummus, mousseline and goat cheese dip
Parmesan and olive shortbreads with oven dried tomatoes and goat cheese sprinkle
Roasted artichoke tartlets with red vein sorrel
Greek salad on a skewer
Root vegetable crisps with sour cream and salsa
Poached salmon wasabi mayo, quails egg
Nigiri sushi with ponzu dressing
Loch Duart salmon tartar, fine herbs and caviar crème fraiche
Gravadlax and dill mustard on pumpnickel bread
Brandade of smoked haddock on garlic toast
Mini shells filled with classic prawn cocktail
Smoked chicken tartlets with fine mustard cress
Chinese duck, spring onion and hoisin sauce
Fine crostini with foie gras, chicken liver parfait and red onion marmalade
Sirloin of beef with tarragon mayo in a fine filo cup
Lensbury classic devils on horseback (prunes steeped in vintage port wrapped in fine prosciutto)

Arrival Drinks

Champagne
Bucks Fizz
Pimms
Kir Royale
Prosecco

Wine List

Bin	White wines	Bottle	Bin	Red wines	Bottle	Bin	Rosé wines	Bottle
101	Australia: Chardonnay ~ Berri Estates (House White) <i>Citrusy, fresh and unoaked with a crisp finish. ABV-12.5%</i>	£21.50	201	Australia: Shiraz ~ Berri Estates (House Red) <i>Full bodied with rich berry fruit and a pinch of pepper spice. ABV-13.5%</i>	£21.50	301	Italy: Pinot Grigio Blush (House Rosé) <i>Soft, coppery-pink colour, delicate and fruity bouquet, soft and fresh on the palate. ABV-11.5%</i>	£23.25
102	Chile: Sauvignon Blanc ~ Luis Felipe Edwards <i>Zingy, fresh and a touch of lime sorbet, melon and passion fruit. ABV-12.5%</i>	£22.75	202	Chile: Merlot ~ Altoritas <i>Soft, light and fruity with plum aromas and a hint of spice. ABV-13%</i>	£22.75	302	France ~ Cinsault ~ Vieilles Vignes Rosé ~ Rare Vineyards <i>Made from Garnacha and Tempranillo. A beautiful deep-coloured Rosé which is dry and elegant. ABV-12.5%</i>	£26.50
103	Italy: Pinot Grigio ~ Solstice <i>Fresh, crisp with subtle notes of citrus and pear fruit. ABV-12.5%</i>	£23.50	203	Italy: Montepulciano d'Abruzzo ~ Parini <i>Dry and soft with a finish of dried fruits and toasted hazelnut. ABV-12.5%</i>	£23.50	Sparkling		
104	South Africa: Chenin Blanc ~ Kleine Zalze ~ Stellenbosch <i>Soft and creamy with a delicious vanilla sweetness. ABV-13%</i>	£24.50	204	France: Cabernet Sauvignon ~ Granfort <i>Typical blackcurrant fruit flavours. ABV-13%</i>	£24.95	410	Italy: Prosecco ~ Galanti <i>Fine, persistent, soft fizz with a fruit spectrum of apples and pears with a hint of peach. ABV-10.5%</i>	£29.50
105	France: Viognier ~ La Campagne <i>Classic peachy, apricot flavour. ABV-13%</i>	£25.95	205	Argentina: Malbec ~ Lunaris <i>Enticing aromas of cherry, plum with a background of warming spice. ABV-13.5%</i>	£25.75	Champagne		
106	France: Picpoul de Pinet ~ Petite Ronde <i>Unoaked with a citrusy and stone fruit character highlighted with floral notes. ABV-12.5%</i>	£26.50	206	South Africa: Pinotage ~ Drostdy Hof <i>Cherry, raspberry, banana and spicy oak aromas. Berry flavours and soft, ripe tannins. ABV-13.5%</i>	£26.50	412	France: Champagne de Castelan NV <i>Hints of vanilla, white fruits and gingerbread. ABV 12%</i>	£47.95
107	New Zealand: Sauvignon Blanc ~ Vidal ~ Marlborough <i>Classic gooseberry and passion fruit aromas mingled with a crisp flavour. ABV-13%</i>	£32.75	207	Spain: Rioja ~ Marques de Morano <i>A lighter style with an abundance of juicy ripe berries. ABV-13%</i>	£27.95	413	France: Lanson ~ Black Label NV <i>Apple and floral aromas, ripe citrus fruit flavours and a refreshing finish. ABV-13.5%</i>	£59.00



Directions to The Lensbury

By road - From the M25

From the M25 follow the signs to the M3 (towards London) until you join the A316. Leave the A316 and join the A312 Uxbridge Road towards Kingston. At the mini-roundabout, turn left onto the A313 (signposted Teddington). Continue straight for two miles through Hampton Hill, over the railway bridge, to the traffic lights. Continue straight on through Teddington High Street and carry on to Ferry Road and turn right on to Broom Road. The Lensbury is located approximately ¼ mile on the left.

From central London

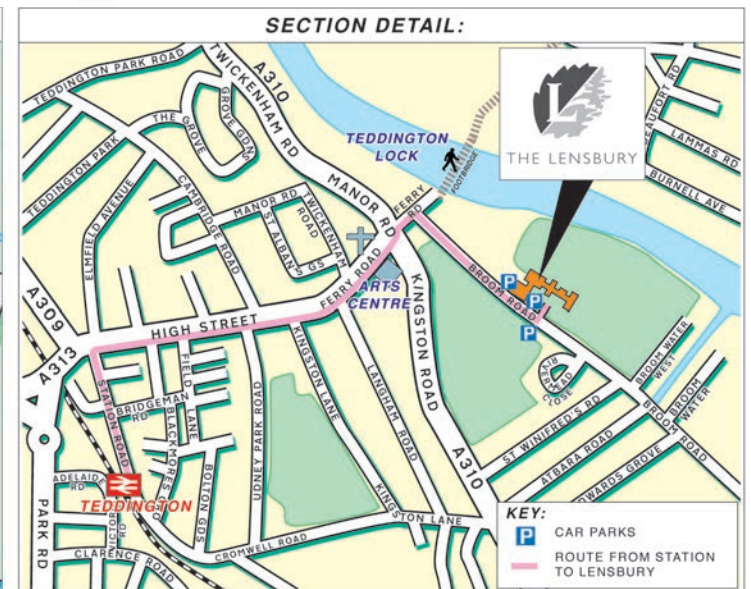
Follow the A4 until the Chiswick roundabout before taking the A316 towards the M3. Follow the A316 for approximately four miles until you reach Twickenham Stadium. Turn left at the roundabout onto Whitton Road (B361) signposted Twickenham. At the traffic signals turn right onto the A310 passing through Twickenham and following signs to Kingston. After approximately 1½ miles turn left at the traffic signals onto Ferry Road and right onto Broom Road.

By rail

The Lensbury is served by Teddington Station, which is approximately 1 mile away. Direct train services are just 35 minutes from London Waterloo, 25 minutes from Clapham Junction and 20 minutes from Wimbledon. For your convenience, we provide a free shuttle service from Teddington Station platform 1 between 07:00am and 09:30am and 16:30pm and 19:00pm, Monday to Friday.

By air

The Lensbury is 30 minutes from London Heathrow and 45 minutes from London Gatwick airports.







THE LENSBURY

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