

THE
**Palm
House**

VICTORIA

WINTER
2025

HOME OF THE *Good Life*

The Palm House is a vibrant bar and restaurant in the heart of Victoria, glowing with festive spirit this holiday season. We're the perfect place to share good times and embrace the magic of the season.





EVENTS & PARTIES

PARTIES *& Events*

Our dedicated events team is here to help you with any festive occasion, whether it's a special celebration with friends or the office Christmas party.

With private spaces available for groups of 6 to 400, we'll craft a bespoke package to ensure your guests have an unforgettable experience. Our team takes care of every detail, so you can relax and fully enjoy the festivities

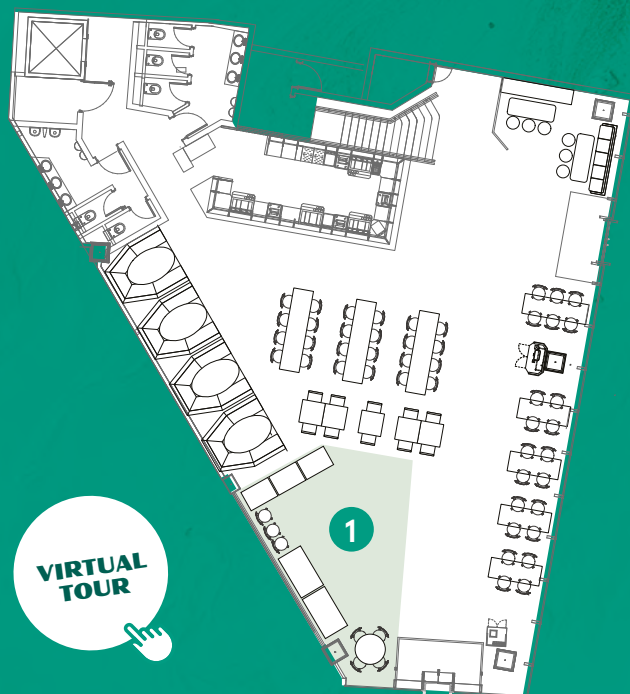




See our space in action!

THE Space

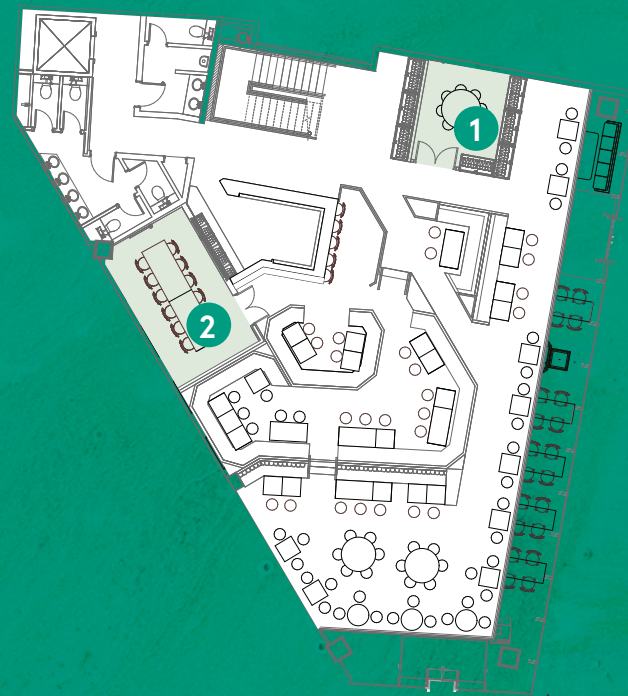
400 CAPACITY



GROUND

Bar & Casual Dining **250 Standing**
The Social Space (1) **50 Standing**

10 | THE PALM HOUSE

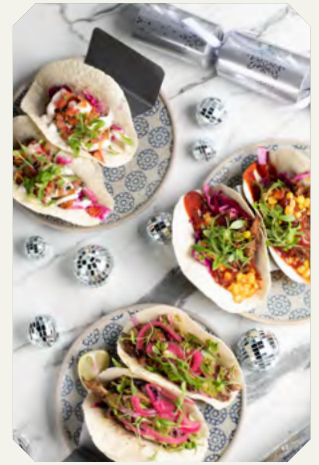


MEZZANINE

Restaurant **100 Seated | 150 Standing**
Private Dining Room (1) **6**
Private Dining Room (2) **12**
(In-Built Presentation Screen)

FOOD & Drink

Indulge in our carefully curated festive food and drink menus. Whether you're planning an elegant sit-down dinner or a lively evening of cocktails and canapés, we will work with you to create the perfect menu for the occasion.



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3-COURSE Festive Menu

£55 PER PERSON

Starters

**FENNEL POLLEN SCOTTISH
SMOKED SALMON GF***

Dill crème fraîche, caper
berries, pickled fennel, lemon
oil & toasted rye bread

**JERUSALEM
ARTICHOKE SOUP VE/GF**

Herb oil, roasted
hazelnuts & artichoke
crisps

DUCK RILLETTE

Toasted brioche, cornichons
& fig chutney

BAKED CAMEMBERT V

Roasted garlic, honey & thyme
glaze, toasted focaccia

Mains

ROASTED NORFOLK TURKEY GF*

Duck fat roast potatoes, glazed root vegetables, pigs in
blankets, braised red cabbage, red wine gravy & mulled cranberry
sauce

OVEN BAKED SALMON GF

New potato & herb cake, sautéed winter greens & lemon beurre
blanc

CELERIAC, WILD MUSHROOM & CHESTNUT PITHIVIER VE/GF*

Rosemary roast potatoes, glazed root vegetables, braised red
cabbage & red wine gravy

RED WINE BRAISED BEEF SHORT RIB GF

Wholegrain mustard mash, sautéed winter
greens & red wine gravy

Desserts

CHRISTMAS PUDDING VE/GF

Brandy plant-based cream &
cranberry compote

CHOCOLATE TRUFFLE V

Triple chocolate mousse &
espresso liqueur sponge, whiskey
Chantilly cream centre

BAKED BASQUE CHEESECAKE V/GF

Sour cherry compote

STICKY TOFFEE PUDDING V/GF

Toffee sauce & vanilla bean ice
cream

ARTISAN CHEESE BOARD V

Mature cheddar, Stratford Blue,
farmhouse red Leicester, sticky
fig chutney & crackers

A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

V = Vegetarian VE = Vegan GF = Gluten Free
V* = Vegetarian option available VE* = Vegan option available GF* = Gluten Free option available

Canapés

£5 PER CANAPÉ | 4-6 CANAPÉS PER PERSON
MINIMUM ORDER: 50 PER ITEM

Plant & Vegetarian

SWEET POTATO & RED PEPPER FALAFEL,
MINT COCONUT YOGHURT VE

BEETROOT & GOAT'S CHEESE CROUSTADE V

CARAMELISED FIG, THYME & CHESTNUT TART VE

SMOKED APPLEWOOD PLANT SLIDER VE

CAMEMBERT CROQUETTE &
MULLED CRANBERRY SAUCE V

Meat

CHICKEN LOLLIPOP & HOUSE HOT SAUCE GF

SAGE BUTTER GLAZED CHICKEN SKEWER GF

MATURE CHEDDAR BEEF SLIDER

ROAST BEEF & HORSERADISH YORKSHIRE PUDDING

PIGS IN BLANKETS SKEWER & MULLED CRANBERRY
SAUCE

Fish

SMOKED SCOTTISH SALMON BLINI

CRAB SALAD ON THE ENDIVE

BEER-BATTERED HADDOCK GOUJON & TARTARE SAUCE

SCAMPI & LEMON AIOLI

PRAWN COCKTAIL LETTUCE CUP GF

Sweet

HONEYCOMB BROWNIE VE/GF

RASPBERRY & ROSE CHEESECAKE V

PASSION FRUIT TART V

STRAWBERRY & CHANTILLY CREAM TART V

Signature Bowls

£9 PER BOWL | 3-4 BOWLS PER PERSON
MINIMUM ORDER: 50 PER BOWL

Plant & Vegetarian

PUMPKIN TORTELLINI, ROASTED BUTTERNUT
SQUASH, SAFFRON CREAM & PESTO VE

WILD MUSHROOM, TARRAGON & BLACK
TRUFFLE RISOTTO VE/GF

SMOKED TOFU & AUBERGINE CURRY,
TOASTED FLATBREAD VE

WINTER HEIRLOOM TOMATO & BOCCONCINI
MOZZARELLA SALAD V/GF

Meat

LINCOLNSHIRE SAUSAGE, BUTTERY MASH &
CARAMELISED RED ONION GRAVY

GRILLED PEPPERED BEEF STEAK, THICK
CUT CHIPS & BÉARNAISE SAUCE GF

BLACKENED CHICKEN, CREAMED CORN,
MAPLE-GLAZED BACON GF

CORNISH LAMB RUMP, BRAISED RED
CABBAGE & RED WINE GRAVY GF

Fish

PRAWN COCKTAIL, AVOCADO &
MARIE ROSE DRESSING GF

BEER-BATTERED FISH & CHIPS, TARTARE
SAUCE & MUSHY PEAS

SALMON PUTTANESCA GF

HERB-CRUSTED SEABASS, CRISPY PARSLEY
POTATOES & SAFFRON BISQUE GF

Sweet

HONEYCOMB BROWNIE VE/GF

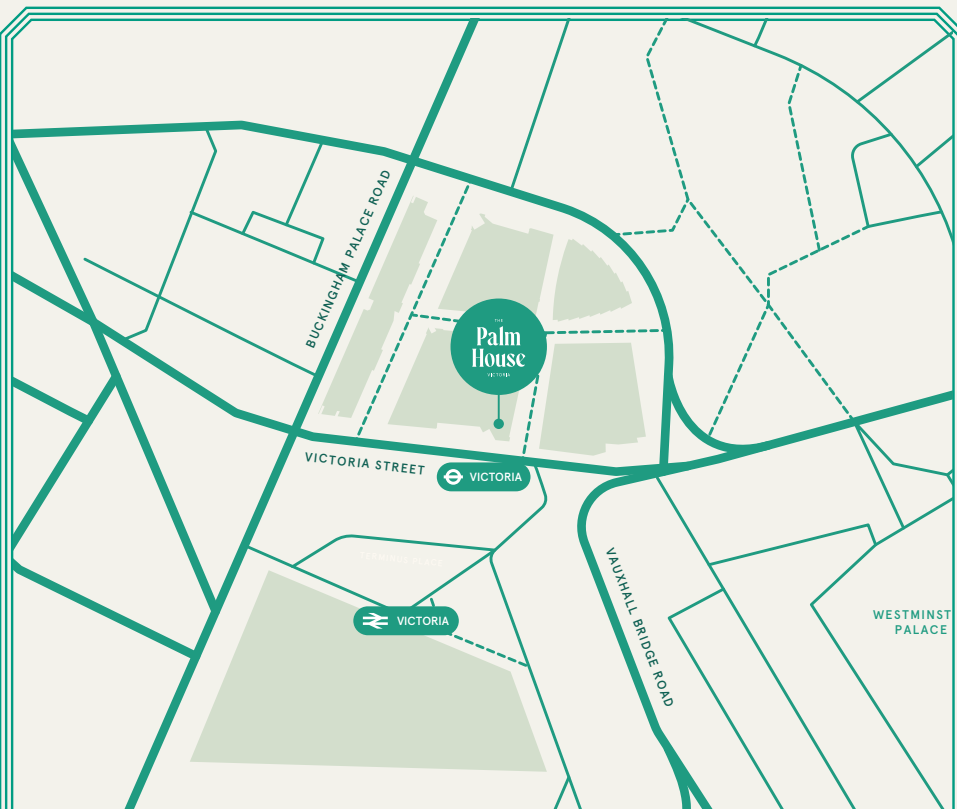
BAKED VANILLA CHEESECAKE
& WINTER BERRY COMPOTE V

FRESH FRUIT SALAD, COCONUT
CREAM, TOASTED SEEDS VE/GF

WINTER BERRY ETON MESS V/GF

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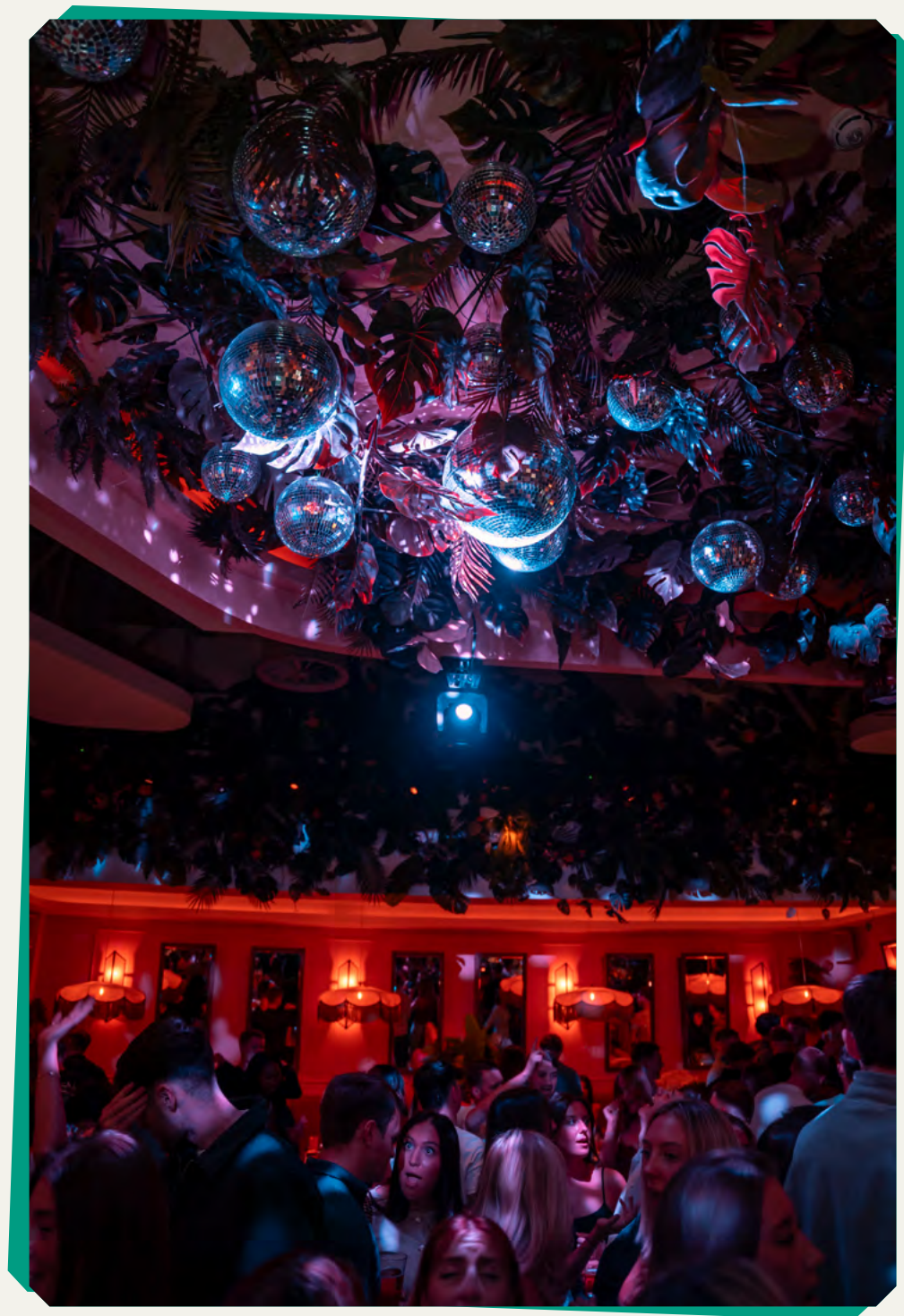
We're less than a minute walk from Victoria station.
Follow the Victoria Street Exit and cross the road.

150 Victoria Street, London, SW1E 5LB

 **VICTORIA**  **1 MIN**
RAIL, UNDERGROUND & COACH

events@incipio-group.co.uk

020 4513 2499



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