

The
Palm
House

WINTER
2026



The 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.





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

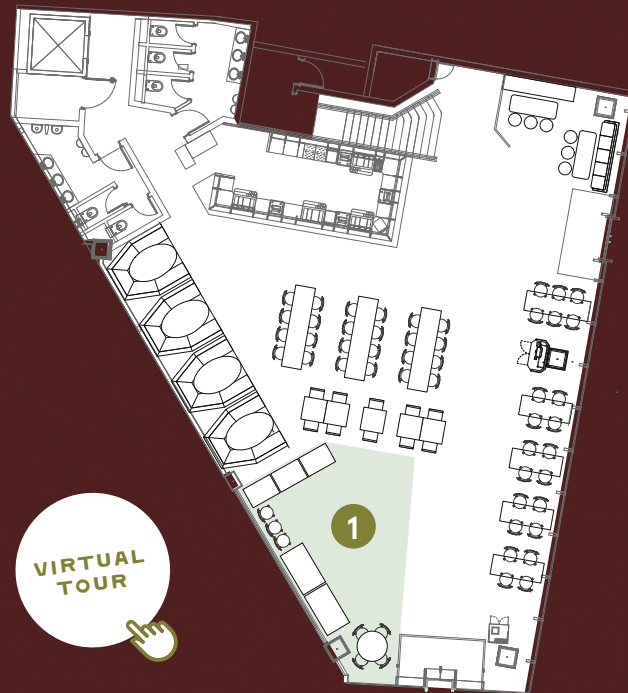




▶ See our space in action!

THE SPACE

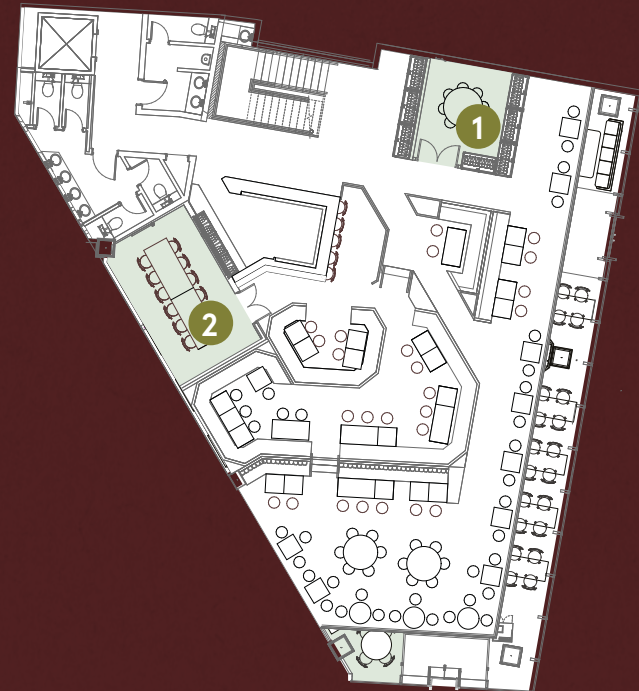
400 Capacity



VIRTUAL
TOUR

GROUND

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

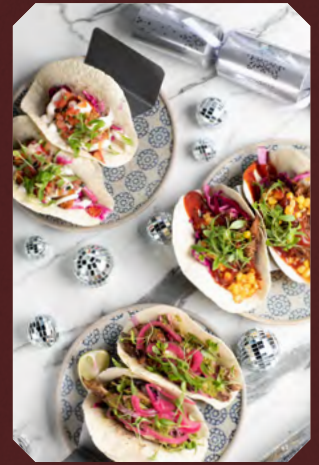


MEZZANINE

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.



Festive Set Menu

£60 Per Person

STARTERS

FENNEL POLLEN SCOTTISH SMOKED SALMON ^{GF*}

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

WILD MUSHROOM & PLANT FETA CHEESE PATÉ ^{VE}

Red pesto, white truffle oil & focaccia crostini

HERITAGE BEETROOT SALAD ^{V/GF}

Heritage beetroot, winter leaves, port &
balsamic glaze, whipped goat's curd

DUCK RILLETES ^{GF*}

Toasted brioche, cornichons & fig chutney

MAINS

ROASTED NORFOLK TURKEY ^{GF*}

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

RED WINE BRAISED BEEF SHORT RIB ^{GF}

Parsnip purée, sautéed brussels
tops & red wine gravy

OVEN-BAKED SALMON ^{GF} Rathfinny beurre blanc, rosemary roasted new potatoes, samphire

ROAST ACORN SQUASH & SPINACH TART TATIN ^{VE}

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

DESSERT

CHRISTMAS PUDDING ^{VE/GF}

Brandy plant-based cream & cranberry compote

STICKY TOFFEE PUDDING ^{GF}

Toffee sauce & vanilla bean ice cream

ARTISAN CHEESE BOARD

Mature Cheddar, Stratford Blue, Farmhouse Red
Leicester, sticky fig chutney & crackers

CHOCOLATE PANETTONE BREAD & BUTTER PUDDING

Hackney pistachio gelato

BAKED BASQUE CHEESECAKE ^{V/GF}

Sour cherry compote

Festive Platters

SIGNATURE FESTIVE BOARD - 40

Mini burgers, pigs in blankets, chorizo mac & cheese
croquettes, crispy prawns, dips & pickles

SIGNATURE VEGETARIAN BOARD - 38

Mini plant sliders, mushroom & pepper croquettes, sweet
potato falafel, fried Camembert, fries, dips & pickles

Festive Canapés

£5 PER CANAPÉ | 4/6 CANAPÉS PER PERSON
MIN ORDER, 50 PER ITEM

PLANT / VEGETARIAN

QUACAMOLE, BLUE & YELLOW
CORN TORTILLA CHIPS ^{VE/GF}

PLANT SLIDER ^{VE}

WHIPPED GOAT'S CHEESE
& BEETROOT TART ^V

ANCHO MUSHROOM TOSTADA,
PICO DI CALLO ^{VE/GF}

MEAT

MATURE CHEDDAR BEEF SLIDER ^{GF*}

CHORIZO & HOT HONEY MAC N CHEESE
CROQUETTE

QUESABIRRIA TACO, BIRRIA BEEF
& MELTED CHEESE ^{GF*}

PIGS IN BLANKETS & MULLED
CRANBERRY SAUCE

FISH

CRISPY PRAWNS, SWEET CHILLI DIP

SCAMPI & CHIPOTLE AIOLI

BAJA FISH TACO, AIOLI, PICO DI CALLO

TUNA TOSTADA, SOY, SESAME ^{GF}

SWEET

HONEYCOMB BROWNIE ^{VE/GF}

ROSE & RASPBERRY CHEESECAKE ^V

MINI MINCE PIE ^{VE}

DULCE DE LECHE FILLED CHURROS ^V

Festive Signature Bowls

£9 PER BOWL | 3-4 BOWLS PER PERSON
MIN ORDER, 50 PER ITEM

PLANT / VEGETARIAN

PUMPKIN TORTELLONI, ROASTED
BUTTERNUT, SAFFRON CREAM, PESTO ^{VE}

SMOKED TOFU & AUBERGINE CURRY,
TOASTED FLATBREAD ^{VE}

CHARRED CAULIFLOWER, RED PEPPER
HUMMUS, POMEGRANATE, CHIMICHURRI
^{VE/GF}

ANCHO MUSHROOM RICE BOWL,
AVOCADO, REFRIED BEANS ^{VE/GF}

MEAT

GRILLED PEPPERED BEEF STEAK, THICK
CUT CHIPS, CHIPOTLE HOLLANDAISE ^{GF}

PORK CHICARRONES, YUCATÁN HOT
SAUCE, AVOCADO CREMA ^{GF}

POLLO BARRACHO, CREAMED CORN,
SALSA MACHÉ ^{GF}

CHIPOTLE BEEF SHORT RIB, SALSA
VERDE, CRISPY SWEET POTATO ^{GF}

FISH

PRAWN PIBIL, CRISPY POTATOES,
CORIANDER & COCONUT YOGURT ^{GF}

DRESSED WHITE CRAB, BITTER WINTER
LEAVES, PICO DI CALLO ^{GF}

CAJUN SALMON, CREAMED CORN, SALSA
NORTEÑA ^{GF}

BAKED SEA BREAM, FENNEL SLAW,
SESAME MOLE

SWEET

CHOCOLATE BROWNIE, VANILLA ICE
CREAM ^{GF}

BURNT BASQUE CHEESECAKE, MULLED
BERRY COMPOTE ^{GF}

RUM ROASTED PINEAPPLE, COCONUT
SORBET ^{V/GF}

DIRTY CHURROS, CHOCOLATE SAUCE,
DULCE DE LECHE ^V



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

150 Victoria Street, London, SW1E

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

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PALMHOUSELONDON