

## WELCOME TO TEMPLETON GARDEN

Perfectly placed in the heart of Kensington, Templeton Garden is our all-new hotel in West London. Spread across a row of restored Victorian townhouses just moments from Earl's Court, our hotel offers a sense of festive cheer in the city with a beautiful winter garden at its centre.

Inside, the hotel blends relaxed mid-century design with a touch of seasonal sparkle, from thoughtfully decorated rooms to warm, welcoming shared spaces. With a Pip's café, modern British restaurant Pippin's, cocktail bar Sprout and flexible event areas, Templeton Garden is a new kind of West London destination for Christmas and end-of-year celebrations.

Address: 1-15 Templeton Place, London,

United Kingdom SW5 9NB

**Phone:** 020 7598 8700

Website: www.templetongarden.com

**Instagram:** @templeton.garden



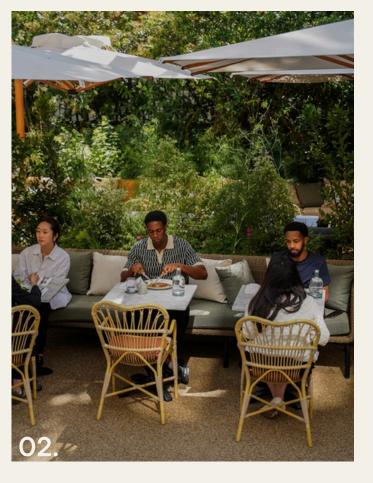




## PRIVATE SPACES TO HIRE

- 01. Pippin's Restaurant
- 02. Pippin's Terrace
- **03. Sprout Bar & Terrace**
- 04. Pip's Café
- 05. The Garden Room
- 06. The Templeton Garden Suite















### PIPPIN'S RESTAURANT

Pippin's is our modern British restaurant at the heart of Templeton Garden, hosting everything from cosy festive suppers to sparkling end-of-year celebrations. Whether you're gathering for a Christmas lunch, a seasonal private dinner or a larger party, we can accommodate you with semi-private long tables or full restaurant takeovers.

Led by Executive Chef Liam Fauchard-Newman, the menu is a thoughtful celebration of British winter produce - familiar, comforting dishes elevated with a festive twist. Enjoy each dish served by the course at the table, or choose a more relaxed affair with canapé-style bites, featuring herbs from our own garden and ingredients from trusted British suppliers.

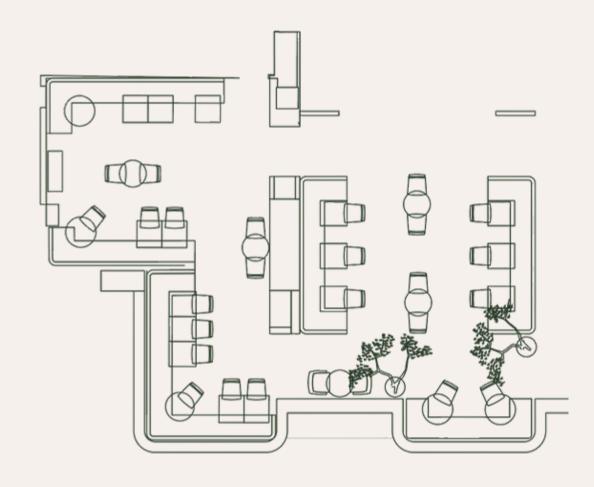
@pippinsrestaurant









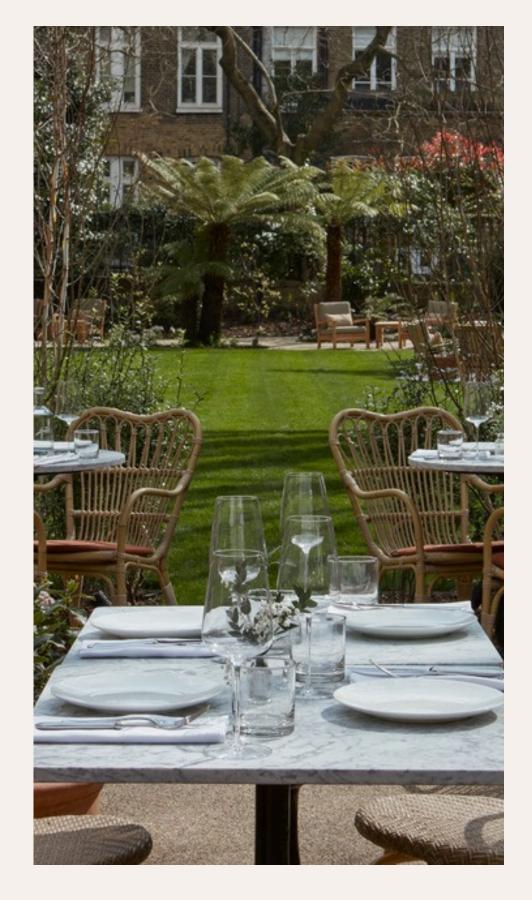


SETUP	SEATED	STANDING
CAPACITY	62	100

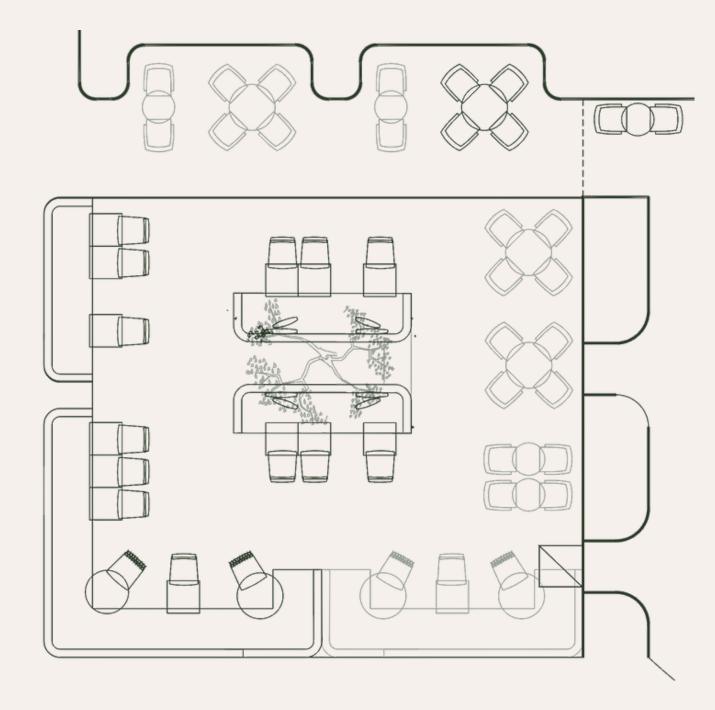


## PIPPIN'S TERRACE

For a standout celebration, host your Christmas gathering beneath the trees on Pippin's Terrace. Hidden behind the hotel in our expansive winter garden, it's the perfect spot to welcome up to 80 guests for a sparkling reception in this festive West London oasis.







SETUP	SEATED	STANDING
CAPACITY	40	80



## **SPROUT BAR**

Our intimate cocktail bar with a festive spirit all its own. Sophisticated yet unpretentious, it's perfect for everything from cosy Christmas drinks to full-venue celebrations, complete with a terrace that twinkles beside our winter garden.

Ideal for smaller festive receptions, seasonal press breakfasts, pre-dinner cocktails or even a holiday book launch, Sprout can be as private or as open as you like — simply draw the curtain for seclusion, or let the lively energy of the hotel flow in.

Our cocktails put flavour first, each one built around a standout element — from seasonal spice to celebratory sparkle, or a fresh garden-grown garnish.

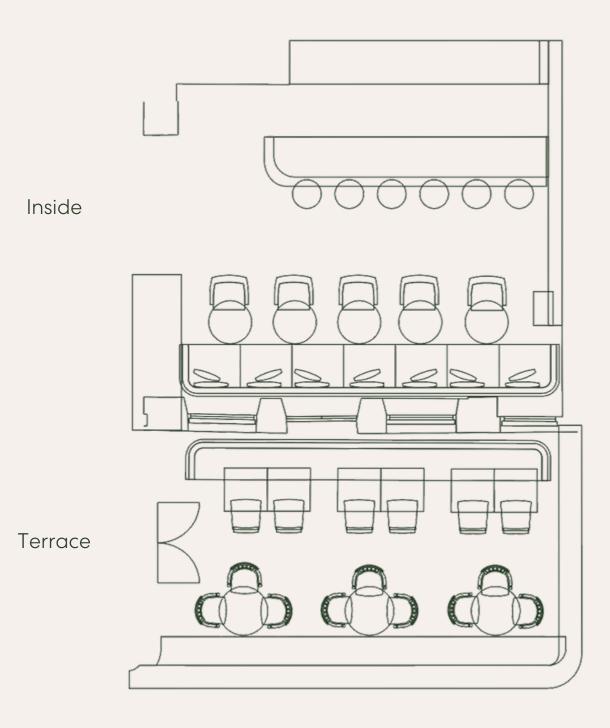
@sprout.bar











SETUP	SEATED	STANDING
CAPACITY	20	40



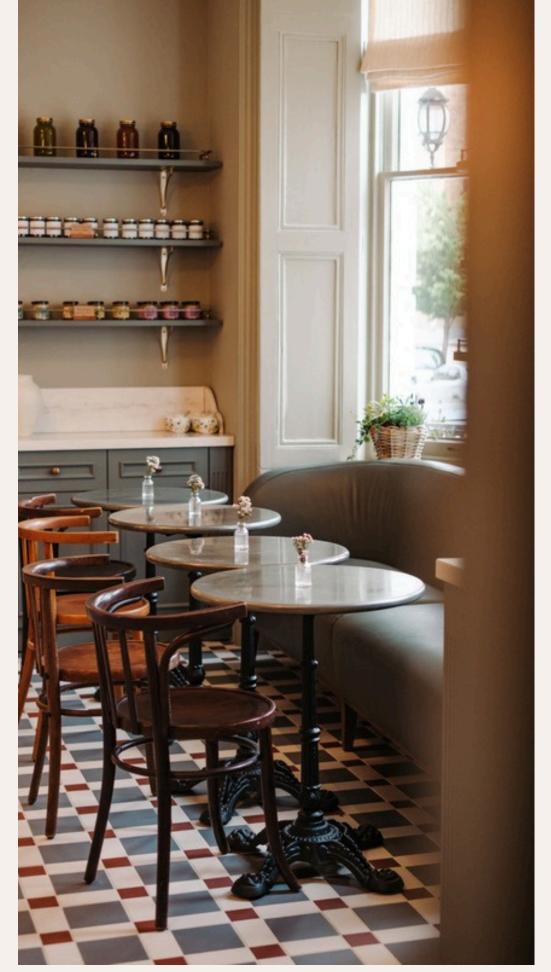
## PIP'S CAFE

Where deli meets café, Pip's is made for Christmas gatherings that flow seamlessly from cosy daytime get-togethers to late-night festive takeovers, all shaped around your celebration.

The laidback little sister to Pippin's, this cosy, vintage-inspired café has its own entrance on Templeton Place, with a welcoming neighbourhood feel.

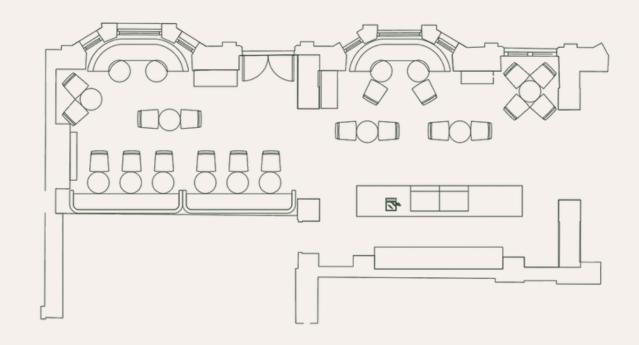
Designed for Christmas brunches, family celebrations with little ones, seasonal workdos and late-night hurrahs, Pip's shifts effortlessly from coffee bar to cocktail bar as the day turns to night.

Alongside expert pours, the menu brings together wholesome bites, indulgent favourites and festive twists on comforting classics — from locally roasted coffee by day to sparkling snacks and tipples by night.









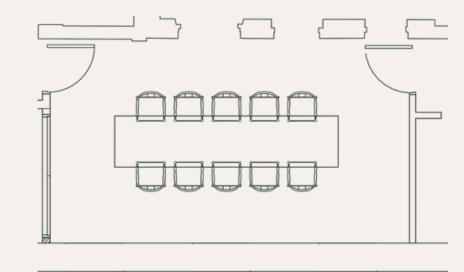
SETUP	SEATED	STANDING
CAPACITY	32	50



## THE GARDEN ROOM

Low-lit and beautifully intimate, the Garden Room is a private space that's always exclusively yours. From candlelit Christmas dinners for ten to festive team away days, it's a discreet hideaway in the heart of West London.

Complete with TV set-up, 360° camera, mic and speaker, plus a festive menu curated by Pippin's.



SETUP	SEATED	STANDING
CAPACITY	10	20



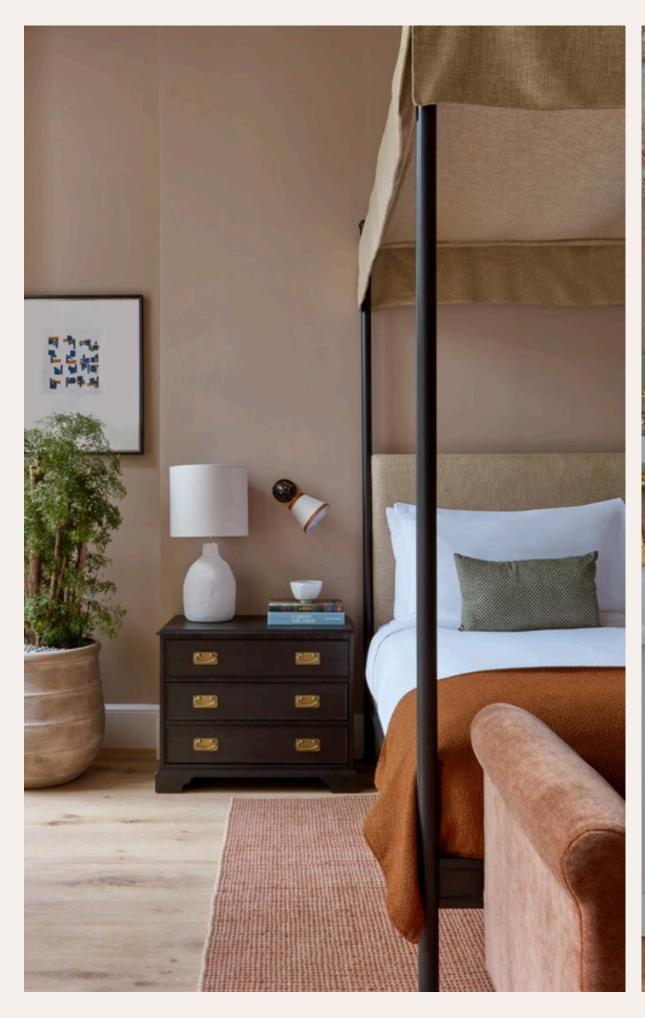
## THE TEMPLETON GARDEN SUITE

The Templeton Garden Suite combines generous space, soaring ceilings and a touch of quiet luxury, complete with a bespoke super king fourposter bed, a freestanding tub and French doors opening directly onto the garden.

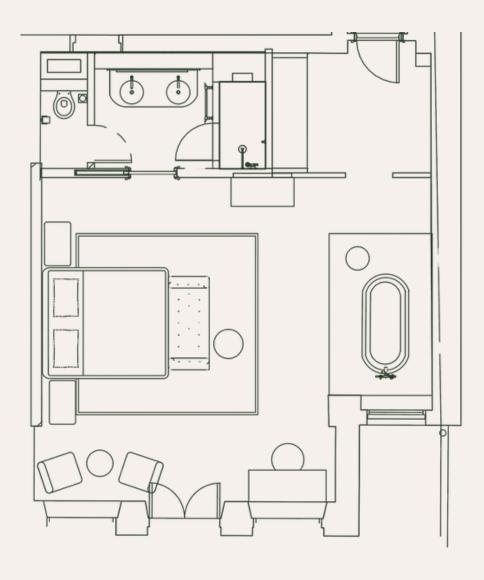
Perfect for festive workshops, cocktail parties and product launches, the suite spans the ground and lower ground floors of Templeton Garden.

Flooded with natural light and opening onto private patios, it offers seamless indoor–outdoor hosting in a setting that feels both polished and personal.

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SETUP	STANDING	
CAPACITY	10	



## **MENUS**

Roast turkey with all the trimmings and a bottle of red. Think wild mushroom and chestnut wellington, smoked duck, and indulgent puddings, best enjoyed with wine poured generously, or perhaps a festive flute of English sparkling.

At Pippin's, Executive Chef Liam Fauchard-Newman brings an elevated touch of nostalgia to the season, spotlighting the very best of British produce.

#### FESTIVE SET MENU



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Two courses £42 pp, Three courses £58 pp

STARTER

Smoked duck breast, clementine, pickled beetroot

Jerusalem artichoke soup, chestnut & black olive crumb (V)

Cornish crab tartlet, fennel & apple slaw

MAIN

Roast Norfolk turkey breast, stuffing, parsnip purée and cranberry

Slow cooked short rib of beef, smoked mash, shallot and red wine

Wild mushroom & chestnut Wellington, truffle cauliflower (V)

DESSERT

Christmas pudding, brandy cream

Dark chocolate & orange tart, cherry and crème fraîche

Sticky toffee pudding, gingerbread & vanilla mascarpone

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. A full list of allergens contained in each dish is available upon request. Our memos are seasonal, therefore subject to change due to ingredient supply. Please note that a discretionary service charge of 12.5% will be added to your bill.

#### CHRISTMAS DAY MENU



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Three courses £122 pp

STARTER

Smoked duck breast, clementine, pickled beetroot

Jerusalem artichoke soup, chestnut & black olive crumb (V)

Cornish crab tartlet, fennel & apple slaw

Chicken liver parfait, milk bread and apple chutney

MAIN

Roast Norfolk turkey breast, stuffing, parsnip purée and cranberry

Roast sirloin of Hereford beef, watercress, red wine

Salmon Wellington, Champagne velouté, caviar and dill

Wild mushroom & chestnut Wellington, truffle cauliflower (V)

DESSERT

Christmas pudding, brandy cream

Dark chocolate & orange tart, cherry and crème fraîche

Sticky toffee pudding, gingerbread & vanilla mascarpone

Cherry cheesecake

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#### NEW YEAR'S EVE MENU



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Four courses £98 per person

CANAPÉS

Spiced chicken wings and King's caviar

Chicken liver parfait, toasted hazelnut

Cheese croquette, pickled walnut purée

STARTER

Smoked salmon rillette, pickled cucumber, dill and English muffin

MAIN

Steamed sea bass, mushroom dashi and shimeji mushroom

Hereford beef Wellington, short rib croquette, shallot and red wine jus

DESSERT

Cheesecake and cherries

Optional cheese course (supplement £20)

PETIT FOURS

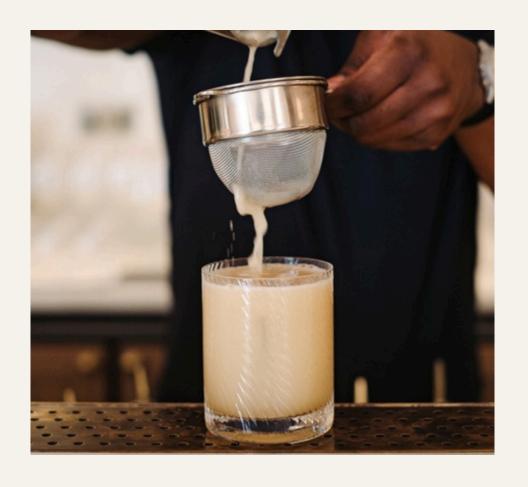
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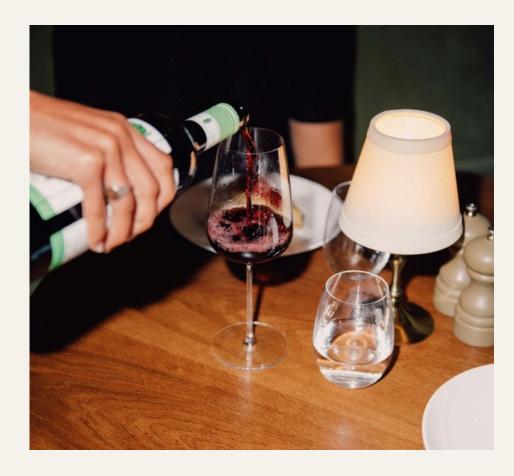


## **DRINKS PACKAGES**

Elevate your event with our curated drinks packages, available for all festive group bookings.

Choose from a tailored selection of wines, cocktails, spirits and non-alcoholic options to suit your celebration and budget.







## **WINTER BERRY**

Wine - Vermentino, Sangoviese, Prosecco
Cocktail - Gooseberry Belini, Spinach
Chilcano and any Classic cocktail
Beers - Heineken, Sassy Cider, Lucky Saint
House spirits and any soft drink

### **FROSTED FERN**

**Wine** - Sauvignon Blanc, Cabernet Sauvignon, Malbec, Vermentino, Prosecco

**Cocktail** - Tomato Collins, Gooseberry Bellini, Turnip Old Fashioned, Celeriac Milk Punch

**Beers** - Heineken, Sassy Cider, Northern Monk, Lucky Saint

House spirits and any soft drink

## **STARLIGHT**

**Wine -** Albarino, Chardonnay, Merlot, Saint Emillion, Gusbourne Blanc de Blanc

**Cocktail** - Any cocktail from the Sprout bar selection

**Beers** - Schellian Larger, Jubel Peach, Lucky Saint, Neck Oil

Any spirits and soft drink

<sup>\*</sup>For any other requests, the prices from the Sprout menu apply.

# TEMPLETON GARDEN

## **CONDITIONS**

Reservations must be confirmed at least 72 hours in advance.

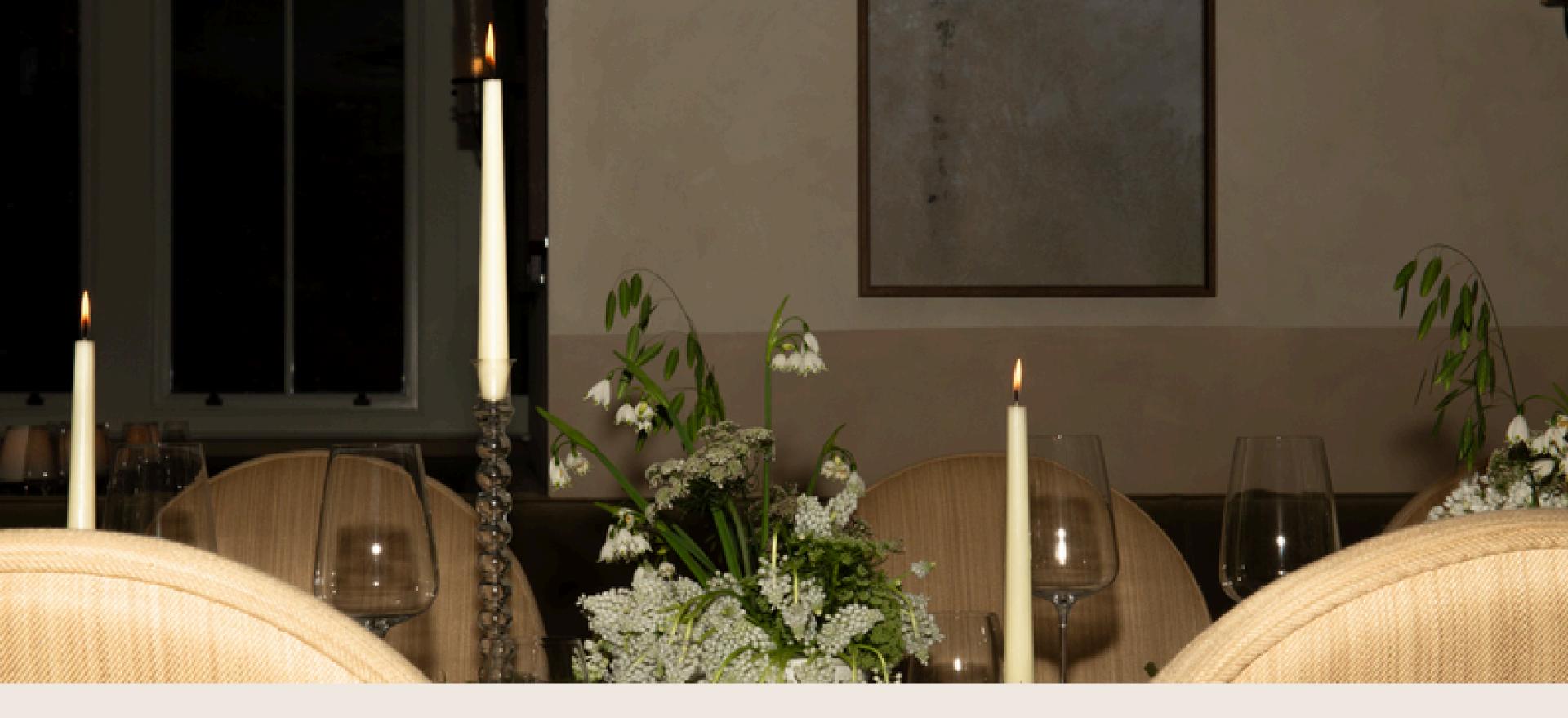
A deposit of 50% of the total amount is required to secure the booking.

Cancellations made less than 72 hours before the event will result in forfeiture of the deposit.

Final guest numbers can be amended up to 48 hours prior to the event. Offer valid for groups of 6–40 guests.







## FOR MORE INFORMATION, PLEASE CONTACT

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