



Miro
**TEMPLETON
GARDEN**

THE FESTIVE SEASON

LONDON

PRIVATE HIRE

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





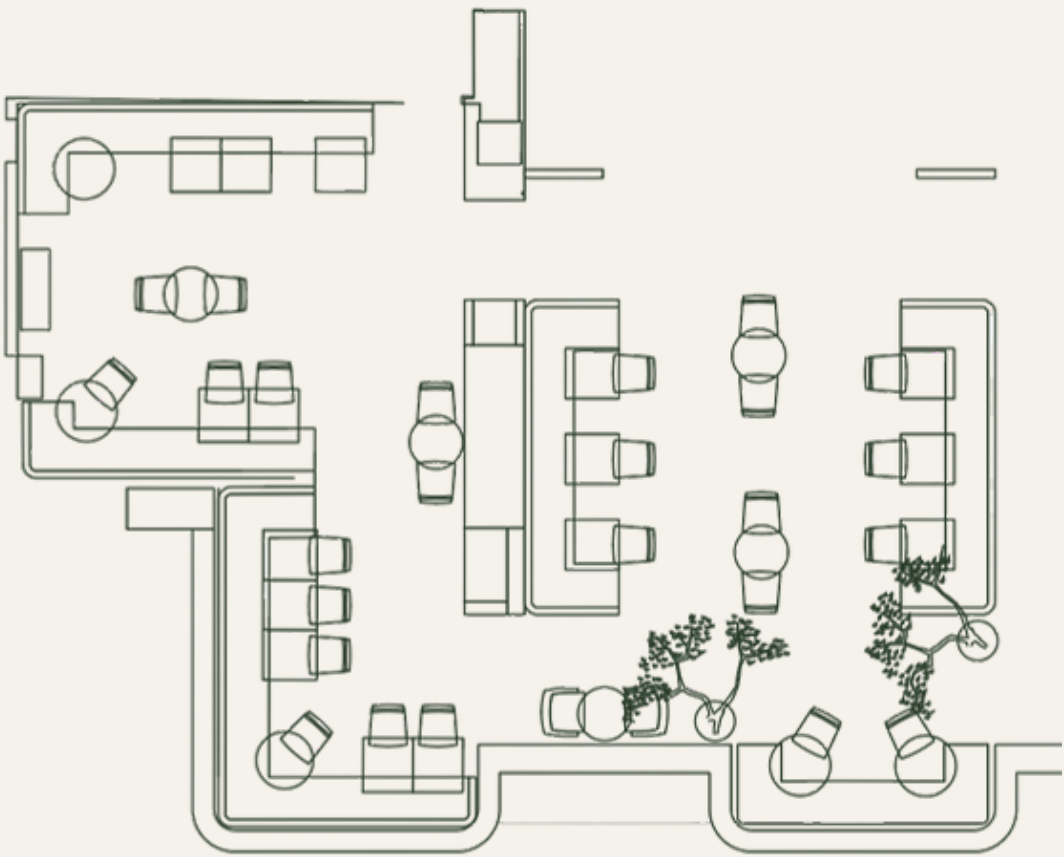
PIPPIN'S RESTAURANT

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

Templeton Garden
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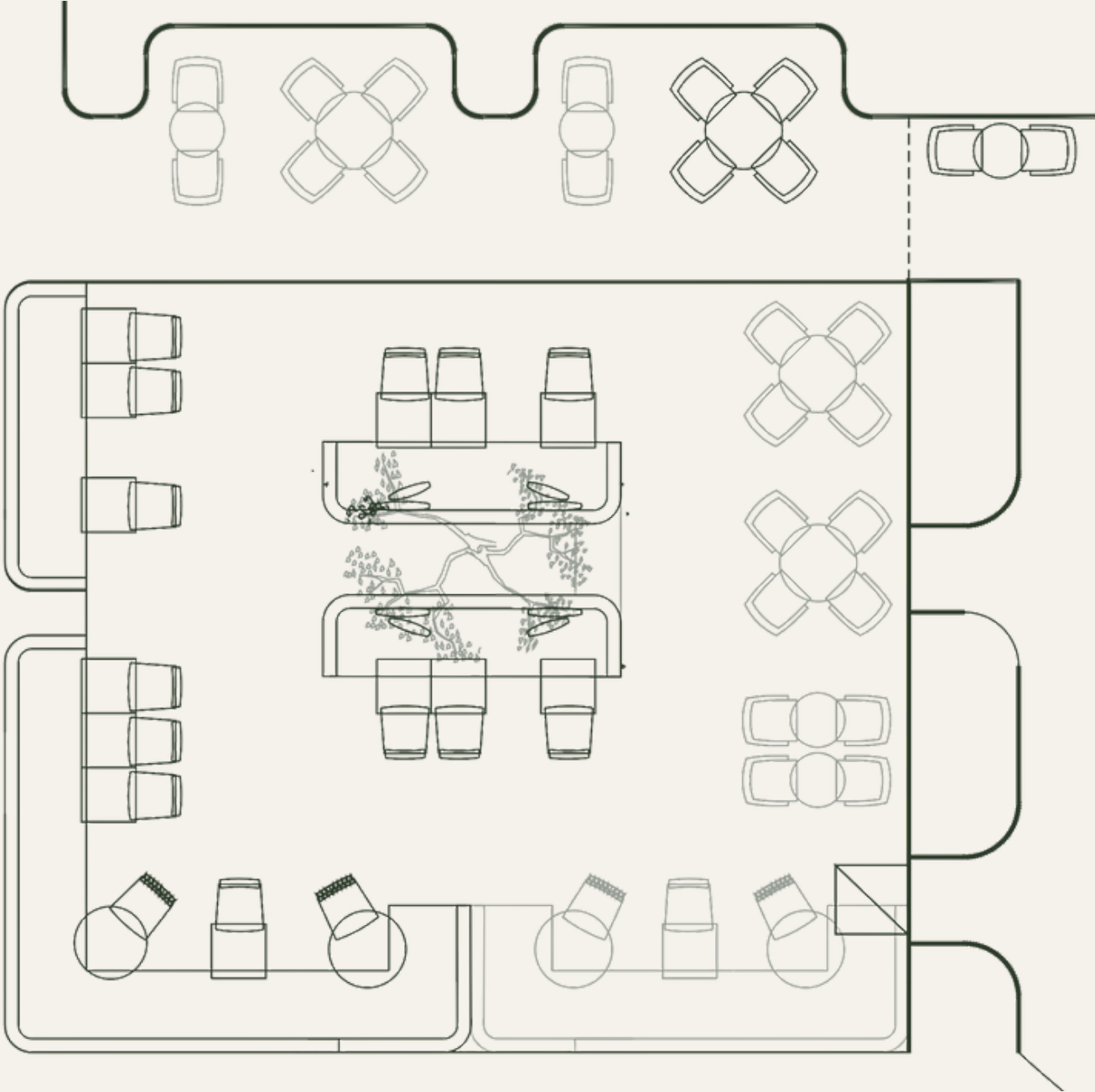


SETUP	SEATED	STANDING
CAPACITY	62	100



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.

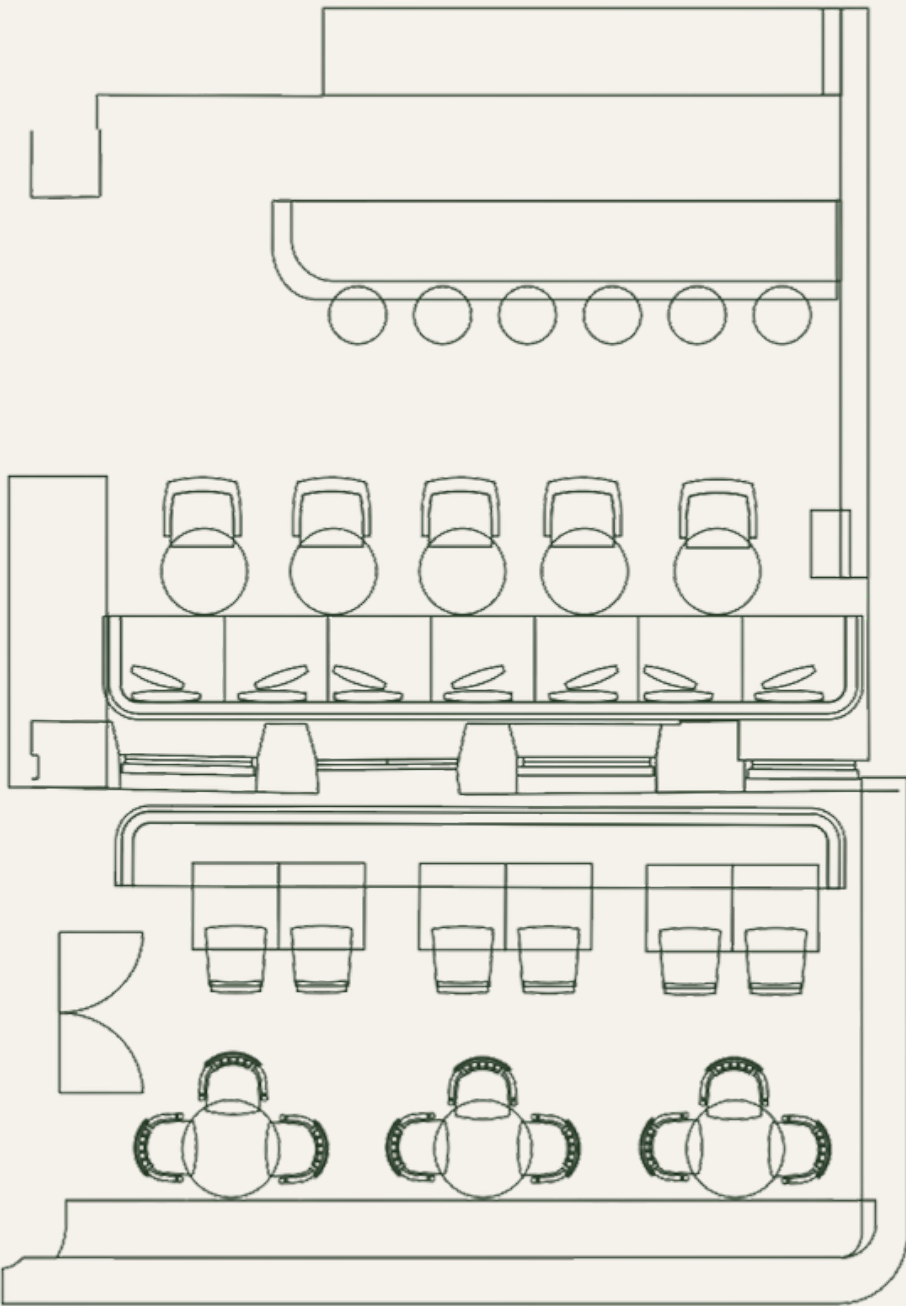
Our cocktails put flavour first, each one built around a standout element — from seasonal spice to celebratory sparkle, or a fresh garden-grown garnish.

@sprout.bar

Templeton Garden
1-15 Templeton Place, London, SW5 9NB



Inside



Terrace

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.

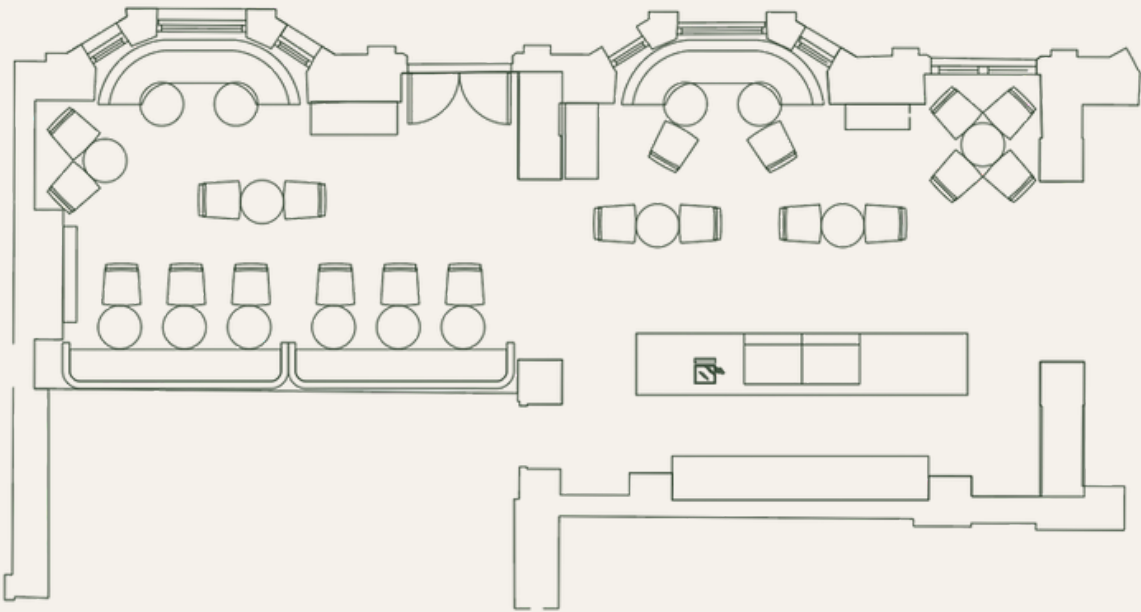
The laidback little sister to Pippin's, this cosy, vintage-inspired café has its own entrance on Templeton Place, with a welcoming neighbourhood feel.

Designed for Christmas brunches, family celebrations with little ones, seasonal work-dos 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.

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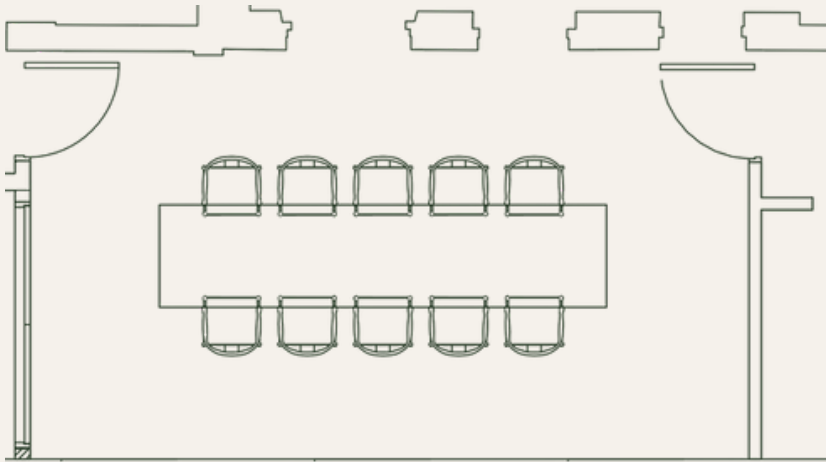
SETUP	SEATED	STANDING
CAPACITY	32	50



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



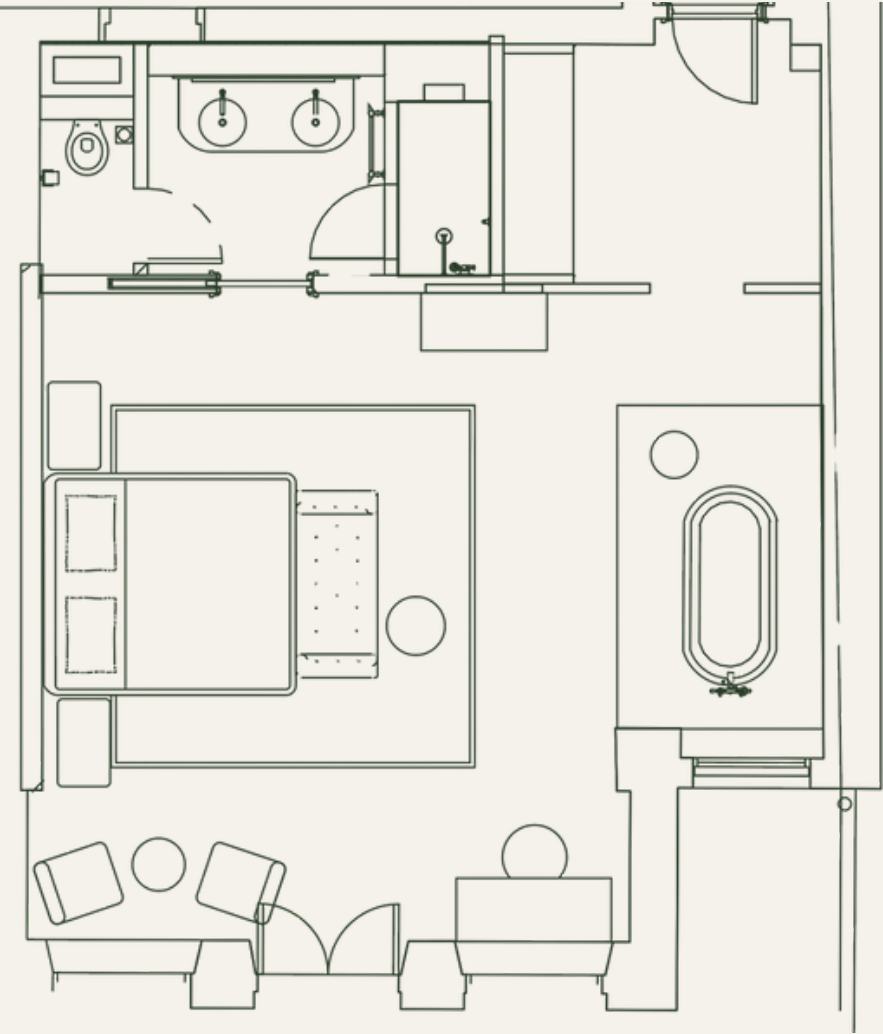
THE TEMPLETON GARDEN SUITE

The Templeton Garden Suite combines generous space, soaring ceilings and a touch of quiet luxury, complete with a bespoke super king four-poster 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.

@templeton.garden



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



FESTIVE SET MENU

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,
with all the trimmings

Grilled salmon fillet,
fennel, red pepper & gremolata

Wild mushroom & chestnut Wellington,
truffle cauliflower (V)

DESSERT

Traditional Christmas pudding, brandy cream

Dark chocolate & orange tart,
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 menus 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



CHRISTMAS DAY MENU

Three courses with a glass of Gusbourne
sparkling wine on arrival
£95 per person

STARTERS

Smoked duck breast,
clementine, pickled beetroot

Cornish crab tartlet, fennel & apple slaw

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

Chicken liver parfait, milk bread, apple chutney

MAINS

Roast Norfolk turkey breast,
with all the trimmings

Roast sirloin of Hereford beef, watercress, red wine jus

Salmon Wellington, Champagne velouté, caviar, dill

Wild mushroom & chestnut Wellington,
truffle cauliflower (V)

Roast potatoes and selection of seasonal
vegetables for the table

DESSERTS

Traditional Christmas pudding, brandy cream

Dark chocolate & orange tart,
crème fraîche

Sticky toffee pudding,
gingerbread & vanilla mascarpone

Baked vanilla cheesecake, cherry ripple ice cream

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NEW YEAR'S EVE MENU



NEW YEAR'S EVE MENU

Four courses with a glass of Gusbourne
sparkling wine on arrival
£105 per person

CANAPÉS

Spiced chicken wing, King's caviar

Warm Dorset crab tart, brown crab mayonnaise

Smoked cheese croquette, pickled walnut purée

Smoked salmon rillette,
pickled cucumber, dill, English muffin

Steamed sea bass,
mushroom dashi, shimeji mushroom

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

Baked savrin cheesecake, cherry
ripple ice cream

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

£40 PP



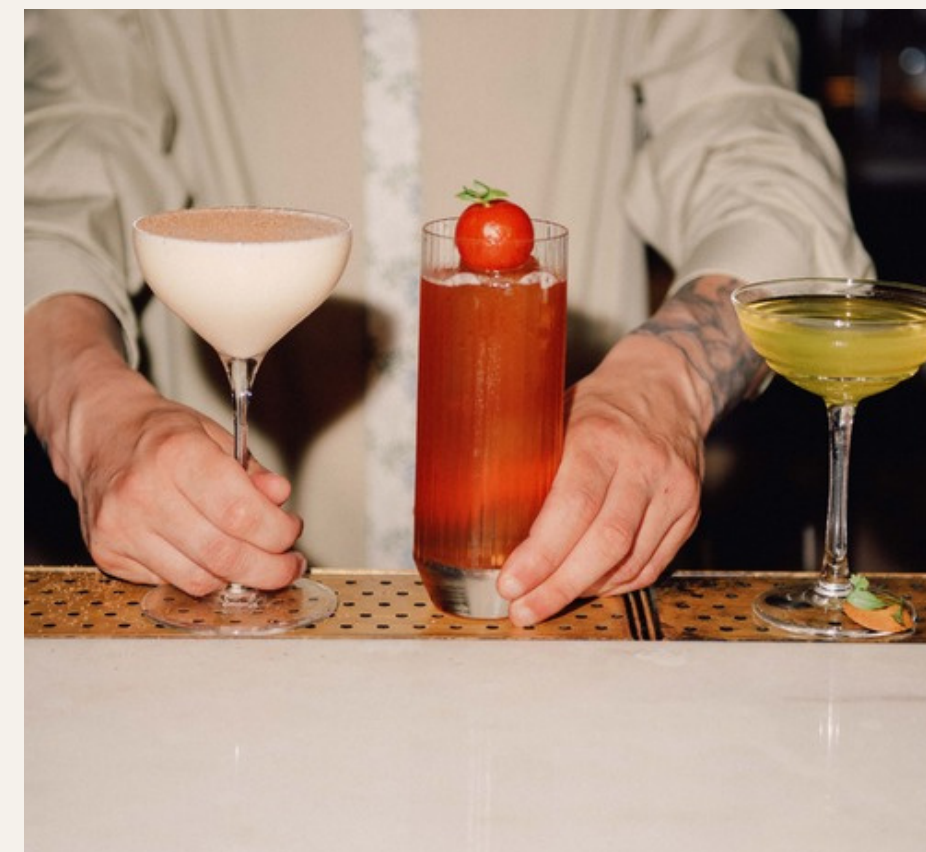
FROSTED FERN

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

£50 PP



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

£60 PP

*For any other requests, the prices from the Sprout menu apply.

Miirō
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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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