

Winter 2025



THE
Prince

THEPRINCELONDON.CO.UK



THE
Prince

Pub Royalty

A West London institution set over three floors, The Prince is a pub like no other this festive season. Step into a warm, welcoming space perfect for drinking, dining, and relaxing, with surprises around every corner. Discover London's best-loved beer garden twinkling with holiday lights, three cozy restaurants serving seasonal delights, and even a clubhouse-style sports room in 'The Loft' for some festive games. This season, raise a glass and celebrate with pub royalty at The Prince!



THE
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Eat Drink & Be Merry!

There is no better place to eat, drink and be merry. Spread across three festive floors, The Prince can host up to 750 guests with a versatile layout tailored to your Christmas needs. When it comes to hosting epic Christmas parties, we've done it all. Share your wish list with us, and we'll work together to bring your festive vision to life.





Capacity

750



Drinks Parties



Semi Private Hire



Exclusive Hire



Party Games



Drinks Packages



Bowl Food & Canapés



Entertainment



Cloakroom



Food & Drinks Tokens



Staging & Live Music



DJ & AV Equipment



Seated Dinners



Meetings

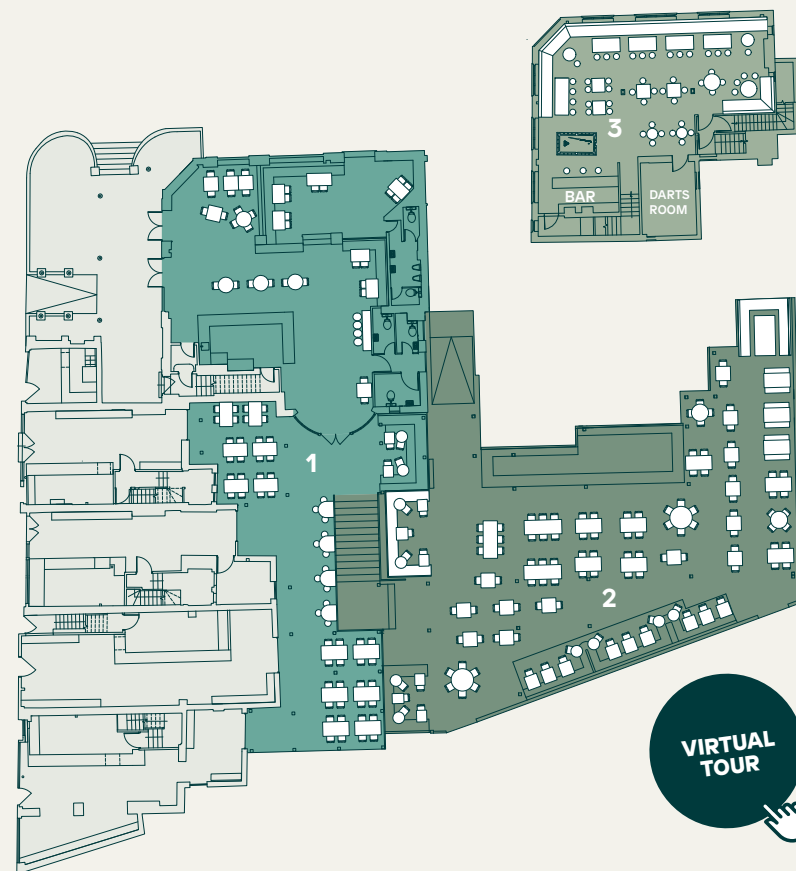


Custom Layouts



Venue Theming

The Space



1 THE PUB AND DECK
190

2 THE GARDEN
500

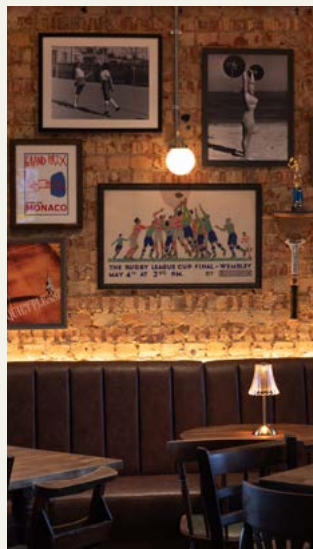
3 THE LOFT
80



The Loft

Tucked away upstairs you will find The loft, an exclusive space ideal for any private gathering, from corporate parties to Grand Final watch parties, with space for up to 80 guests.

4 TVS | PRIVATE BAR | POOL TABLE | DARTS ROOM





Alternate Layouts

We will work closely with you to create the perfect layout for your event at The Prince. Whether it's an intimate banquet, a lively cabaret dinner or classic theatre-style seating for a conference, we have the space and flexibility to accommodate you. Here you can see just a few examples of the different layouts we have created in the past.



Banquet 150



Cabaret 136



Theatre 150





Food & Drink

Our festive menus will delight every taste this holiday season. Whether you're after banquet-style dining, classic pub favourites, or festive flavours from top London street food brands, we'll craft the perfect seasonal menu for your celebration. Paired with a drinks list brimming with your favourite tipples, we guarantee a varied selection to please every palate and make your event truly merry and bright.



Drinks Parties & Reception



Bowl Food & Canapés



Banquets & Dinners



Street Food

THE
Prince
KITCHEN

CRUST BROS.
pizza

TEMAKI 居酒屋
BROS. 居酒屋



Festive Menus

2 Courses £35 / 3 Courses £45

Starters

Fennel Pollen Scottish Smoked Salmon GF*

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

Duck Rillettes

Toasted brioche, cornichons & fig chutney

Jerusalem Artichoke Soup VE/GF

Herb oil, roasted hazelnuts & artichoke crisps

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 & red wine gravy

Red Wine Braised Beef Short Rib GF

Wholegrain mustard mash, buttered 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

V* = Vegetarian option available

VE = Vegan

VE* = Vegan option available

GF = Gluten Free

GF* = Gluten Free option available



Canapés

£4 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

Signature Bowls

£8 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/GF

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

Chocolate Brownie & Ice Cream V/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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Toasted brioche, cornichons & fig chutney

Jerusalem Artichoke Soup VE/GF

Herb oil, roasted hazelnuts & artichoke crisps

Baked Camembert V

Roasted garlic, honey & thyme glaze, toasted focaccia

Mains

Roasted Norfolk Turkey GF*

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Wholegrain mustard mash, buttered greens & red wine gravy

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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

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Prawn Cocktail Lettuce Cup GF

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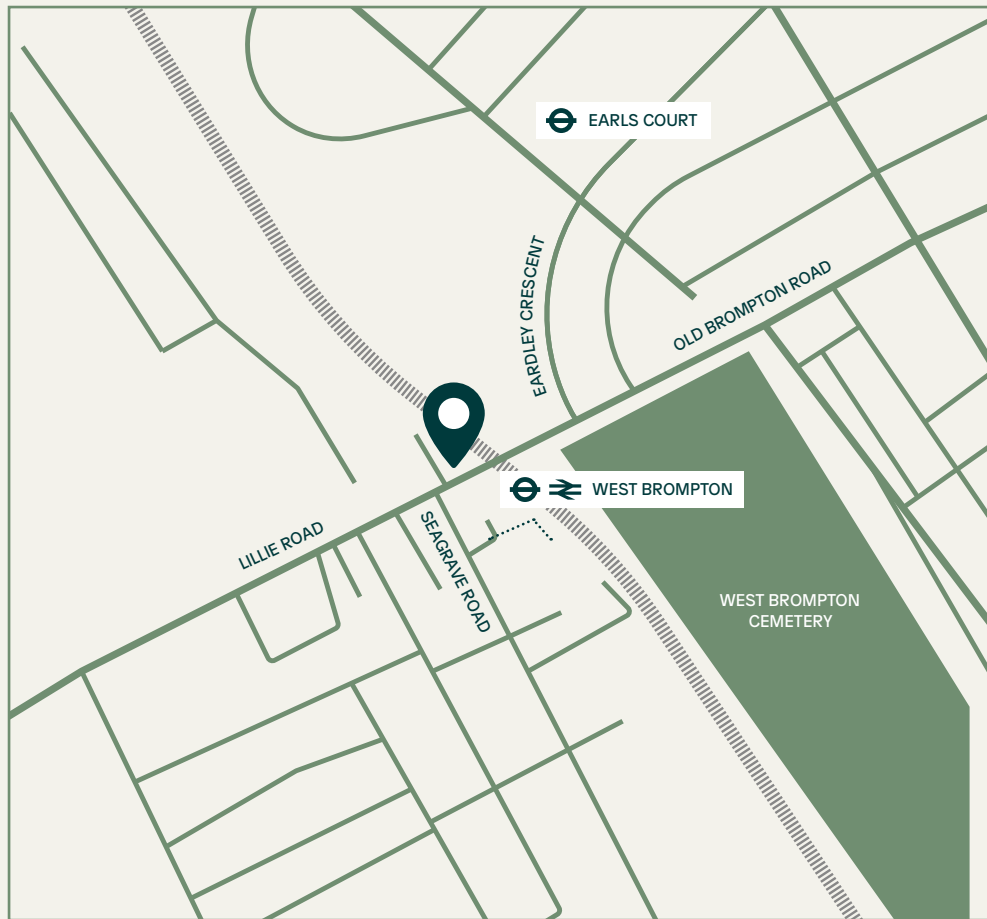
Baked Vanilla Cheesecake & Winter Berry Compote V

Fresh Fruit Salad, Coconut Cream, Toasted Seeds VE/GF

Winter Berry Eton Mess V/GF







Getting Here

14 Lillie Road, London, SW6 1TT

We're a moment's walk from West Brompton train/tube station. Turn left and we're 10 seconds down the road.



Get in Touch

events@incipio-group.co.uk
020 4513 2499

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 theprincelondon