
W1MPOLE St
Festive Package
2026
www.1wimpolestreet.co.uk



Celebrate the Season in Style

Festive Packages 2026

Make this year’s celebration unforgettable! Whether you're planning an office party, team gathering, or festive get-together with friends, we’ve got the perfect package to make your event sparkle.

1 Wimpole Street is in London’s exclusive W1 district. Located in the heart of London on the corner of 1 Wimpole Street & Henrietta Place, 2 minutes from the hustle & bustle of the famous Oxford Street & Regent Street & nestled between Mayfair & Marylebone.

Ready to book your festive celebration?
Get in touch today to reserve your date!



Festive Bowl Food Menu

£30 per person (plus VAT)
Minimum 25 guests | Maximum 150 guests

Perfect for mingling & informal gatherings, our bowl food menu offers festive flavours in a relaxed format. The package includes seasonal decorations & themed lighting, exclusive room hire, tea lights & ambient background music.

Start with a warm glass of mulled wine or spiced cider & enjoy the selection of bowl food options:

- ***Braised Norfolk Turkey*** with apricot veloute, buttered Brussels sprouts, Parmentier potatoes and crisp shallots
- ***Roasted Salmon Fillet*** with braised Savoy cabbage, lobster bisque and parsnip crisps
- ***Wild Mushroom Tortellini*** (v) with sauteed spinach, porcini mushroom and Stilton cream sauce, topped with truffle oil and wild mushrooms

Plus mini mince pies, tea, coffee, herbal infusions & hot chocolate

Looking for festive drinks, find them on page 6.

(v) vegetarian **(ve)** vegan **(g/f)** gluten-free
Some items may contain traces of nuts.
Please inform us of all guest allergies.



Traditional 3-Course Festive Menu

£90 per person (plus VAT)

Or £110 per person with wine pairing (plus VAT) - Minimum 20 guests

Celebrate with elegance & indulgence.

Package includes:

Welcome drink of mulled wine or spiced cider

Exclusive room hire

Festive décor, themed lighting & background music

Complimentary cloakroom

(Choose one option from each course for all guests, dietary requirements can be accommodated separately)

Starters

- ***Game terrine*** served with plum and apple chutney and toasted brioche crouton
- ***Cinnamon and orange Gravadlax*** with dill, fennel and lemon salad, sesame seed tuilles and a creme fraiche dressing
- ***Pear, poached in red wine*** Stilton crumb, spiced red onion marmalade, rocket and watercress salad (v)

Mains

- ***Traditional roast Norfolk turkey*** with apricot stuffing, chateau potatoes, Brussels sprouts, honey roasted carrots and a port wine sauce
- ***Roast halibut*** with lemon fondant potato, roasted cauliflower puree, green beans served with a champagne & star anise cream sauce
- ***Pumpkin ravioli,*** served with sauteed spinach and goat's cheese sauce topped with parmesan and sage crisps (v)

Desserts

- ***Chocolate truffle tort*** with caramel biscuit
- ***Baked lemon burnt cream tart*** with mulled berry compote
- ***Traditional Christmas pudding*** with brandy cream sauce

Warm mince pies, tea, coffee, infusions
Chocolates & satsumas

Wine Pairings

- Red: Raza Malbec Reserva, Argentina – smooth, rich & chocolatey (125ml)
- White: Marsanne Viognier Blanc, France – floral, fruity & zesty (125ml)
- Dessert: Chateau Les Mingets, Sauternes – luscious, caramelised fruit notes (50ml)

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Festive Buffet Menu

£45 per person (plus VAT)
Minimum 20 guests

Enjoy a warm welcome with a glass of mulled wine or spiced cider, followed by a delicious 2-course festive buffet.

Your celebration includes exclusive room hire, seasonal decorations & themed lighting, tea lights & ambient background music & complimentary cloakroom service.

Main courses

- ***Braised Norfolk turkey with apricots & chestnuts***
  Diced turkey breast cooked with apricots & chestnuts served with buttered Brussel sprouts
  or
- ***Wild mushroom tortellini***
  Served with sauteed spinach, oyster mushrooms & a Stilton cream sauce (v)

Accompaniments

- Parmenter potatoes with caramelized shallots
- Selection of wholegrain bread rolls & bread sticks

Salad bar

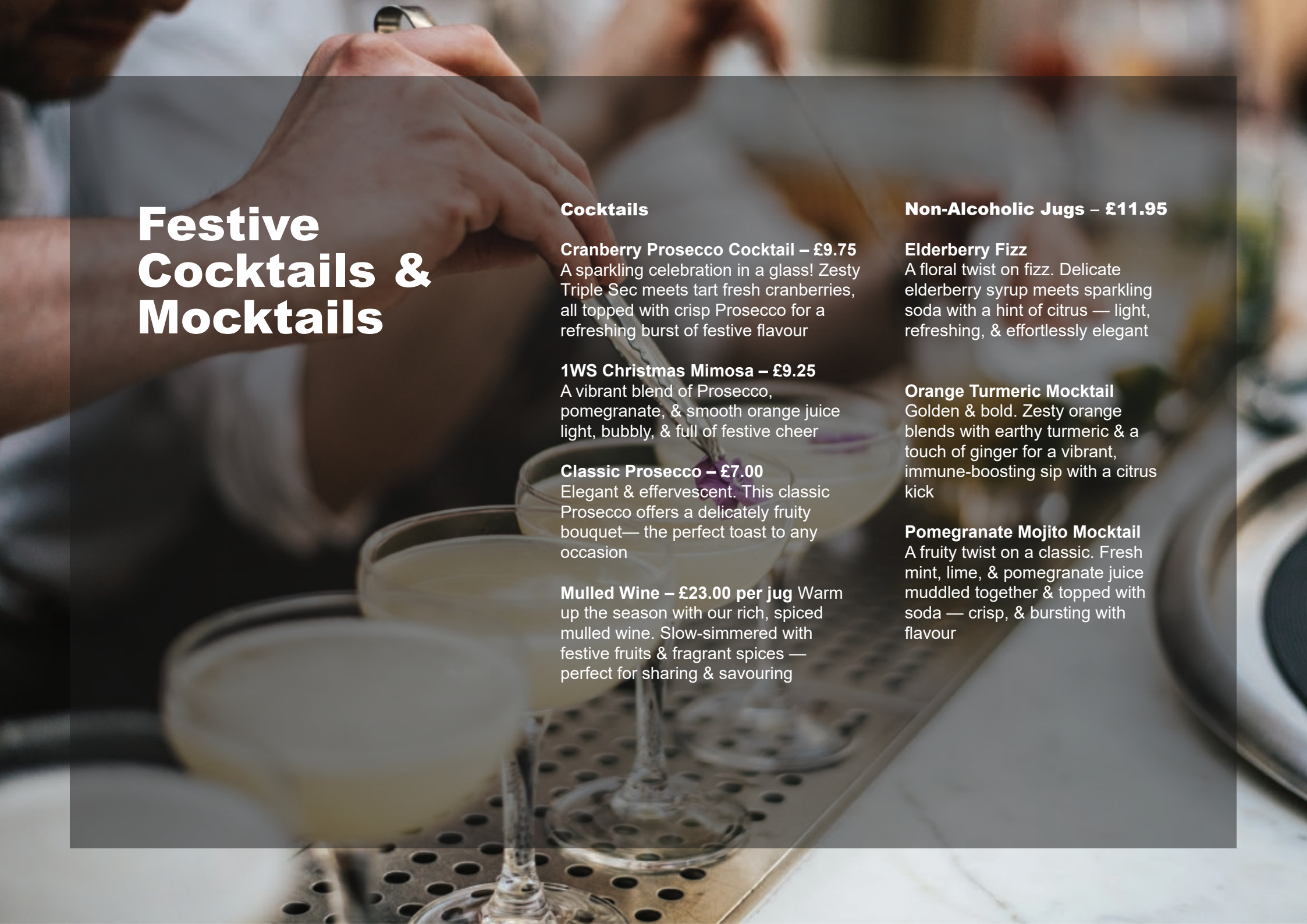
- Chef's selection of seasonal salads
- Mixed salad leaves
- Served with tomato chutney, infused oils & French dressing

Dessert station

- Chefs' choice of dessert served with berry coulis & chocolate shavings
- Fresh fruit salad with mixed berry compote & coconut yoghurt
- Whole fresh fruit

Looking for festive drinks, find them on page 6.
Seated buffet available for an additional £6 per person

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Festive Cocktails & Mocktails

Cocktails

Cranberry Prosecco Cocktail – £9.75
A sparkling celebration in a glass! Zesty Triple Sec meets tart fresh cranberries, all topped with crisp Prosecco for a refreshing burst of festive flavour

1WS Christmas Mimosa – £9.25
A vibrant blend of Prosecco, pomegranate, & smooth orange juice light, bubbly, & full of festive cheer

Classic Prosecco – £7.00
Elegant & effervescent. This classic Prosecco offers a delicately fruity bouquet— the perfect toast to any occasion

Mulled Wine – £23.00 per jug Warm up the season with our rich, spiced mulled wine. Slow-simmered with festive fruits & fragrant spices — perfect for sharing & savouring

Non-Alcoholic Jugs – £11.95

Elderberry Fizz
A floral twist on fizz. Delicate elderberry syrup meets sparkling soda with a hint of citrus — light, refreshing, & effortlessly elegant

Orange Turmeric Mocktail
Golden & bold. Zesty orange blends with earthy turmeric & a touch of ginger for a vibrant, immune-boosting sip with a citrus kick

Pomegranate Mojito Mocktail
A fruity twist on a classic. Fresh mint, lime, & pomegranate juice muddled together & topped with soda — crisp, & bursting with flavour

1 WIMPOLE St

Ready to book your festive celebration?

Get in touch today to reserve your date! Let us help you create a festive celebration to remember.

SCAN ME

Contact us: 02072902951
enquiries@1wimpolestreet.co.uk

