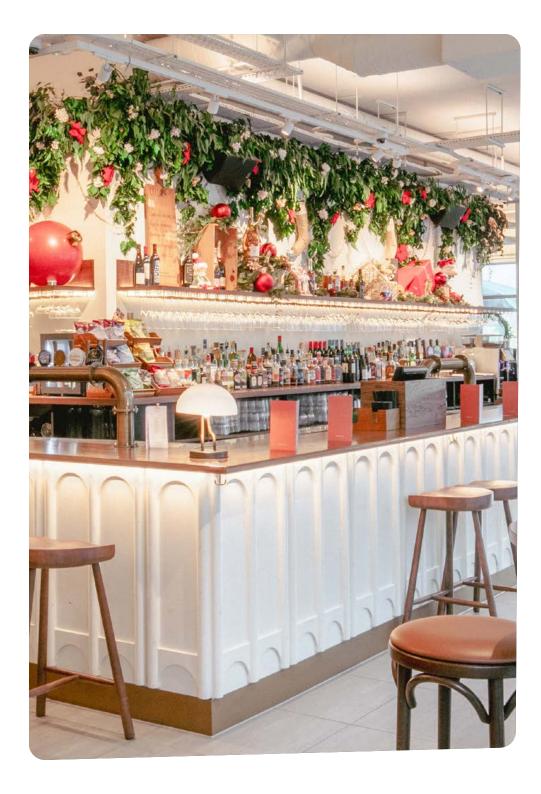






dear grace

Winter 2025





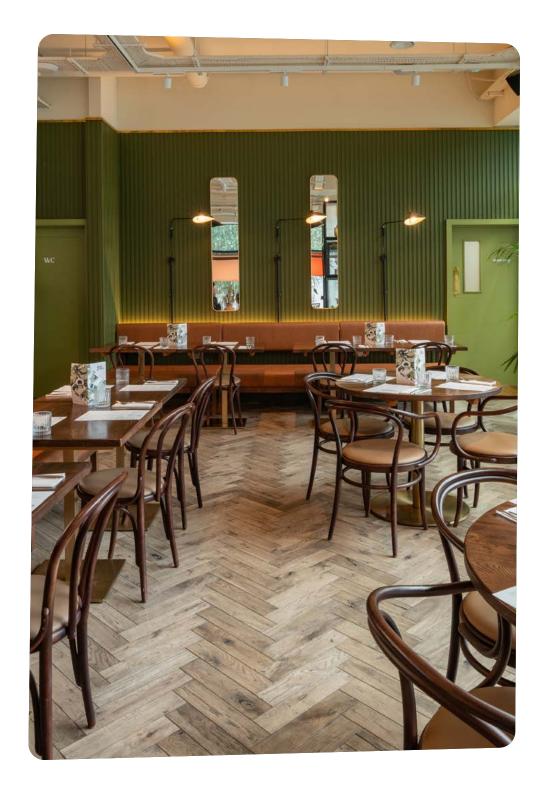
** dear grace

Escape the chill this Christmas and step into Dear Grace, our stylish bar and restaurant in the heart of White City Place. From seasonal specials to festive cocktails, we've got everything you need for celebrations that sparkle. Whether you're sneaking out from the office or toasting the night away, we'll make your season bright.



christmas at dear grace

Planning a Christmas celebration?
With space for up to 350 guests, our
experienced events team has hosted
everything from festive drinks parties to
sit down Christmas dinners. Just share
your plans, and we'll sprinkle a little
magic to bring it all to life.

























Party Games



Entertainment



Staging & Live Music



Semi Private Hire



Drinks Packages



DJ & AV Equipment



Meetings



Exclusive Hire



Bowl Food & Canapés



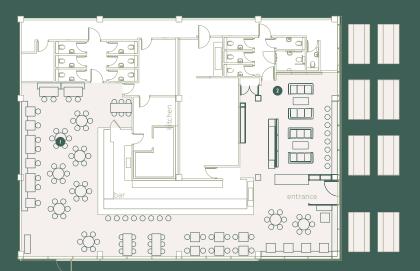
Food & Drinks Tokens



DJ & AV Equipment

the space

capacity 235 inside | 115 outside









restaurant area
75 standing





food & drink

From flavour-packed small plates to indulgent sharing boards, there's something to suit every celebration. Pair it with winter cocktails, fine wines, or bubbly beers, and you've got everything you need for a memorable evening—be it a festive feast or cocktails and canapés.



Drinks Packages



Bowl Food 8 Canapés



Seated















festive menu

2 courses £35 / 3 courses £45

starters

fennel pollen scottish smoked salmon af*

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

duck rillette

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, braised red cabbage & 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

afters

coffee & a sweet treat + £7pp

any coffee & a passion fruit tart, chocolate & hazelnut square,

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 voghurt 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 passion fruit tart v strawberry & chantilly cream tart 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/af

winter heirloom tomato & bocconcini

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

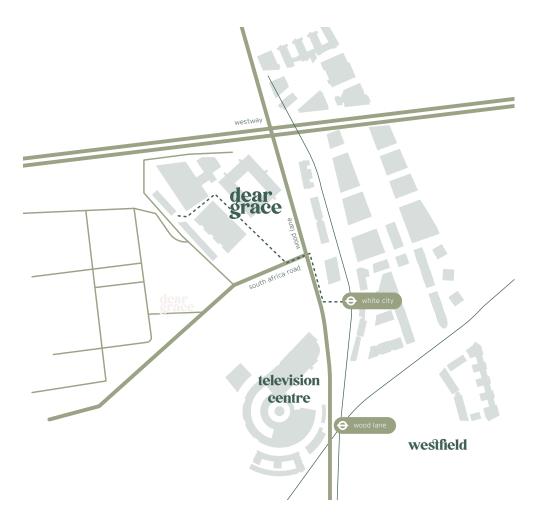
herb-crusted seabass, crispy parsley potatoes & saffron bisque gf

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

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



getting here

 \ominus

Wood Lane 4 min walk

Central, Hammersmith & City, Circle



White City 1 min walk

Central

packages

package 1 / £60

Minimum 100 guests

Venue Hire Cloakroom Security Welcome drink

2 Drink tokens per guest 3 canapes & 3 bowls per person

package 2 / £90

Minimum 100 guests

Venue Hire Cloakroom Security Welcome drink

4 Drink tokens per guest (Beer, Wine & Soft Drinks) 4 canapes & 4 bowls per person

package 3 / £110

Minimum 50 guests

Venue Hire Cloakroom Security Welcome drink

4 hour unlimited drinks (Beer, Wine & Soft Drinks) 4 canapes & 4 bowls per person

package 4 / £140

Minimum 50 guests

Venue Hire Cloakroom Security Welcome drink reception 45mins of bubble

4 hour unlimited drinks (Beer, Wine & Soft Drinks) 4 canapes & 4 bowls per person DJ & Live Sax Duo

Add a DJ to your booking for £500

Upgrade to spirits and cocktails for an extra £12.5 per person

Live Entertainment packages available upon request

All pricing exclusive of VAT



dear grace

get in touch

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

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