



FESTIVE
SEASON
2023



STRAND PALACE

EST. 1909 LONDON

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LET THE CELEBRATIONS COMMENCE!

Welcome to the Heart of London.

From sparkling city lights to winter markets, Strand Palace is ideally situated in the centre of the capital with Covent Garden, Trafalgar Square and The Southbank all on your doorstep.

Whether you're planning an intimate event or large party, we invite you to celebrate the most wonderful time of year with drinks receptions, seasonal dining menus and private parties across Haxells Restaurant & Bar, the exclusive Private Dining Room and Gin Palace bar.

First welcoming guests through the doors back in 1909, Strand Palace has hosted memorable events in the roaring 20s to late night dances in the swinging 60s - and we look forward to welcoming you in 2023 for your festive occasion!



A handwritten signature in black ink, appearing to read 'Matthew Beard'.

Matthew Beard
Managing Director



CLASSIC FESTIVE MENU

Celebrate the most wonderful time of the year with festive dining. Available for 8+ guests, dine with us in Haxells Restaurant & Bar. Groups of 15+ can upgrade to the private dining room for no additional cost, located just off the main restaurant.

2 COURSE £35 | 3 COURSES £45

Lemon Myrtle & Gin Marinated Salmon

Served with Celeriac Remoulade & Rye Crisps

Roasted Parsnip Soup **GF VG**

Served with Harissa Oil & Parsnip Crisps

Applewood Smoked Duck

Served with Cinnamon Spiced Pears, Gingerbread & Sherry Glaze

Roast Norfolk Turkey

Served with Sage & Apricot Stuffing, Goose Fat Roast Potatoes, Chantenay Carrots, Green Beans, Candied Chestnuts & Brussels Sprouts with a Cranberry Jus

Seared Stone Bass Filet

Served on a bed of Crab Infused Crushed Potatoes, Samphire, Mussels & Cockles Ragout

Portobello Mushroom, Celeriac & Chestnut Pithivier **VG**

Served with Sautéed Green Beans & Petite Ratatouille

Christmas Pudding

Served with Brandy Sauce

Winter Mess **GF**

Apple & Calvados Compote, Meringue & Crème Chantilly

British Cheese Plate **v**

Served with Crackers, Fig Chutney & Grapes

Filter Coffee/Tea & Mini Fruit Mince Pies



V - Vegetarian

VG - Vegan

GF - Gluten Free

Available for groups from 6th Nov until 31st December



WINTER FOREST FESTIVE MENU

Add a little extra sparkle to your festive celebrations. Available for 8+ guests, dine with us in Haxells Restaurant & Bar. Groups of 15+ can upgrade to the private dining room for no additional cost, located just off the main restaurant.

2 COURSE £45 | 3 COURSES £55

Brown Sugar Pit Salmon

Served with Dill Butter & Limpa Rye bread

Spicy Pickled Beets GF V

Served with Ewes Milk Cheese & Candied Chestnuts

Pine-Scented Charred Beef GF

Served with Celery Root & Smoked Mayonnaise

Roast Capon Chicken GF

Served with Confit Leg, Sticky Red Cabbage, Goose Fat Potatoes & Seasonal Greens

Fennel Seed Squash GF V

Served with Crispy Kale & Woodland Mushroom Butter

Lightly Brined Cod Fillet GF

Served with Dill Creamed Potato & Sea Vegetables

Sweet Almond Cake

Served with Lingonberries

Spiced Fruit Pudding

Served with Vanilla & Ginger Egg Custard

Rice Pudding GF

Served with Caramelised Sour Cherries

Filter Coffee/Tea & Mini Fruit Mince Pies



V - Vegetarian

VG - Vegan

GF - Gluten Free

Available for groups from 6th Nov until 31st December

CANAPÉS

Enjoy a canapé reception at Haxells this festive season. Ideal for parties of 10 – 100, you can choose up to 6 delectable canapés for your whole group to enjoy. Available in Haxells Restaurant & Bar, Gin Palace and the Private Dining Room.

4 FOR £30 PER PERSON | 6 FOR £35 PER PERSON

Pine Sea Trout Skewers with Oyster Water Mayonnaise GF

Artichoke Confit and Whipped Blue Cheese & Onion Seed GF V

Pulled Spiced Beef Croquette with a Smoked Cherry Dip

Goats Cheese Cappuccino with Truffle & Chive GF V

Spiced Duck & Pistachio Filo Crisp

Smoked Halibut with Charred Orange and Dill

Crispy Chicken Skin with Whipped Cod's Roe GF

Woodland Mushroom & Celery Tarts V

Beetroot & Vodka Marinated Daikon with Ponzu Gel GF VG

Asian style Steak Tartare with Garlic Foam & Pickled Enoki Mushrooms GF

Five Spice Marinated, Smoked Tofu with Lime Mayonnaise GF VG

Bruschetta with Spiced Avocado & Tomato Salsa VG

V - Vegetarian VG - Vegan GF - Gluten Free

Available for groups from 6th Nov until 31st December



DRINK PACKAGES

Choose one of our customised drinks packages for your celebration. Please note, receptions exceeding 1 hour must be accompanied by our canapé menu. Table nibbles include Chilli Crackers, Mixed Nuts & Olives. Available for groups of 6+ guests in Haxells Restaurant & Bar, Gin Palace and the Private Dining Room.



SILVER

A selection of:
bottled beers
house wines
soft drinks
still & sparkling water
Mulled Wine

Drinks & canapé selection £50pp
(2 hours)

Drinks & table nibbles £25pp
(1 hour)



GOLD

A selection of:
bottled beers
house wines
house spirits
(Vodka, Gin, Whisky, Rum, Liqueurs)
soft drinks
still & sparkling water
Festive Cocktail or Perfect Serve
(selection of 3)

Drinks & canapé selection £60pp
(2 hours)

Drinks & table nibbles £35pp
(1 hour)



PLATINUM

A selection of:
bottled beers
house wines
house spirits
(Vodka, Gin, Whisky, Rum, Liqueurs)
house Champagne
soft drinks,
still & sparkling water
Festive Cocktail
Perfect Serve (selection of 3)
Mulled Wine

Drinks & canapé selection £70pp
(2 hours)

Drinks & table nibbles £45pp
(1 hour)

Available for groups from 6th Nov until 31st December

CHRISTMAS LUNCH MENU

Enjoy a truly festive feast on Christmas Day in the heart of London. Our carefully curated menu, designed by Executive Chef Marcus Greys, has something to suit everyone with a decadent buffet alongside waiter service for your main course.

DELUXE – £98 PER PERSON

Includes welcome mocktail and free-flowing softs.

PREMIUM – £120 PER PERSON

Includes welcome cocktail and free-flowing bubbles.

CHILD – £55 PER PERSON

(UP TO 12 YEARS OLD)

Includes free-flowing soft drinks.



STARTERS

Buffet Service

Smoked Salmon Platter **GF**

With Lemon, Capers & Red Onion Rings

Tiger Prawns **GF**

With Mary Rose Sauce

Charcuterie Platter **GF**

A selection of sliced cured meats

Char Grilled Antipasti Platter **VG GF**

With Marinated Courgette, Aubergines, Peppers, Crudités, Hummus, Baba Ganoush & Mixed olives

Served with a Selection of Terrines, Patés and Breads

Salads

Heirloom Tomato & Buffalo Mozzarella Salad

With Basil Oil & Balsamic Glaze

Maple Roasted Butternut Squash

With Pecans, Spinach & Goats Cheese

Watermelon Feta Salad

With Pumpkin Seeds

Mixed Quinoa Salad **v**

With Pomegranate, Avocado, Dates & Orange Vinaigrette

Potato Salad

With Ranch Dressing

Miso Glazed Aubergine Salad

With Tzatziki

V - Vegetarian

VG - Vegan

GF - Gluten Free

Available on 25th December

MAINS

Table Service - To share

Roast Norfolk Turkey

With Sage & Apricot Stuffing & Cranberry Jus

Seasonal Vegetables

Dietary Alternatives. Available Upon Request

Pan Fried Monkfish Tail

With Sauteed Spinach, Samphire & Lobster Bisque Sauce

Portobello mushroom, Celeriac & Jerusalem Pithivier **VG**

With Tomato Ragout

DESSERTS

Buffet Service

Traditional Christmas Pudding

With Brandy Sauce

Apple Crumble **v**

With Vanilla Custard

Fruit Medley **VG GF**

Selection of Festive Desserts

Selection of British and Irish Cheese **v**

with Chutney & Neal's Yard Crackers





PRIVATE DINING ROOM

From drinks receptions, cosy family-friendly gatherings to work dinners, our private dining room can be tailored to your occasion.

NO VENUE HIRE FEES



STANDING
up to 50



BOARDROOM
up to 18



BOARDROOM
up to 20



U-SHAPE
up to 25



HOLLOW SQUARE
up to 26





HAXELLS RESTAURANT & BAR

Experience the magic of Christmas by dining in our modern, Art Deco inspired restaurant, Haxells. Accommodating both sit down festive dinners and canapé receptions, Haxells is the perfect space to suit all group sizes up to 220 guests.



GIN PALACE

Celebrate in style in our private cocktail bar. Available for up to 55 guests. Choose from one of our carefully curated drinks packages and a selection of table nibbles or delectable canapés.





BOOK TODAY

For more details or to discuss your festive celebration with us, please contact:

T: +44 (0)20 7379 4737

E: haxells@strandpalacehotel.co.uk

We are able to accommodate most dietary requirements. If you have any allergies or food intolerance, please speak to a member of our staff about your requirements before booking. A full list of allergens contained in each dish is available upon request. Please note Strand Palace is unable to cater to any nut allergies as our kitchen is not a nut-free environment.

All prices are in GBP and are inclusive of VAT at the current prevailing rate. Please note that a discretionary service charge will be added to your bill. Strand Palace is cashless, and accepts most major credit cards. Contact us for full terms and conditions.



STRAND PALACE

EST. 1909 LONDON

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@strandpalace