



FESTIVE  
SEASON  
2023



STRAND PALACE

EST. 1909 LONDON

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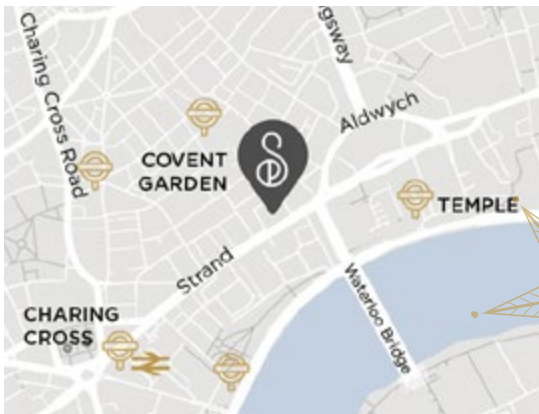
# LET THE CELEBRATIONS COMMENCE!

## 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!



**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

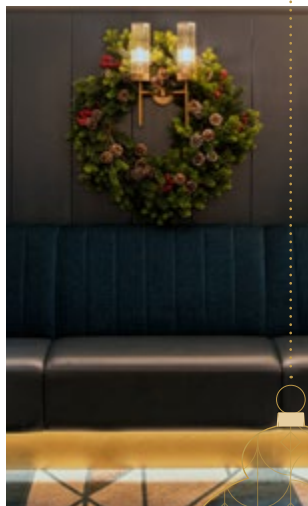


**V - Vegetarian**

**VG - Vegan**

**GF - Gluten Free**

Available for groups from 6<sup>th</sup> Nov until 31<sup>st</sup> 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

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## **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

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## **Sweet Almond Cake**

Served with Lingonberries

## **Spiced Fruit Pudding**

Served with Vanilla & Ginger Egg Custard

## **Rice Pudding** GF

Served with Caramelised Sour Cherries

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## **Filter Coffee/Tea & Mini Fruit Mince Pies**



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# 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**

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Available for groups from 6<sup>th</sup> Nov until 31<sup>st</sup> 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.



**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)



**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)



**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 6<sup>th</sup> Nov until 31<sup>st</sup> 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 25<sup>th</sup> 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 Sautéed 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



# ICE PALACE AFTERNOON TEA

Escape to a winter wonderland of delectable delights this festive season for an enchanting Ice Palace themed Afternoon Tea. Step inside our frosty haven, adorned with shimmering icicles and twinkling lights, as we invite you to savor a seasonal selection of sweet and savory treats inspired by the magic of snow and ice.

£49 WEEKDAYS | £59 WEEKENDS\*

## WELCOME DRINK

Ice Cocktail or glass of bubbles

## SELECTION OF TEAS

### SAVOURY

Whipped Ashgrove Goat's Cheese, Caramelised Onion and Sage Tartlet **v**

Spinach Wrap with Roasted Butternut Squash, Grilled Red Pepper and Feta **v**

British Roast Turkey with Cranberry Mayonnaise on a Brioche Bun

Prawn Cocktail in Marie Rose Sauce Crostini

### SWEETS

Chocolate and Orange Macaron with a White Chocolate Snowflake **v GF**

Chocolate and Cherry Reindeer Yule Log **v**

Coconut and Citrus Snowball **v GF**

White Chocolate and Vanilla Christmas Tree Cakesicle **v**

### SCONES

Traditional Fruit Scone served with Cranberry and Raspberry Christmas Jam and Clotted Cream **v**

Children's and Vegan menu also available.

\* Includes Entertainment

**V** - Vegetarian

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Available from 6<sup>th</sup> Nov





# NEW YEARS EVE THE BLOOMIN' 20'S



Join us for a night of glitz and glamour as we transport you to the roaring twenties. Indulge in a sumptuous 4-course dinner inspired by dishes from original hotel menus dating back to the 1920's. Complete with live music and casino games, enjoy an evening of classic cocktails and dancing as we let the countdown to 2024 begin.

£150 PER PERSON

## MAIN MENU

**Tom Collins or Glass of Champagne**

**Crème fraiche with caviar on croute**

**Quails Egg with Jerusalem Artichoke <sup>V GF</sup>**

**Smoked Salmon And Lemon Pin Wheel**

**Hunters Terrine**

Boar, Aylesbury Duck and Rabbit Terrine wrapped with Streaky Bacon, Prune and Armagnac Puree with Cumberland Sauce and Toasted Brioche

**Apple and Pear Sorbet with a Splash of Calvados**

**Filet of Beef Rossini**

Filet of Black Angus with Foie Gras and Red Onion Marmalade, Potato and Caraway Rosti, Green Beans and Truffle Jus <sup>GF</sup>

**Bees Knees**

Gin and Dark Chocolate Mousse, with White Chocolate and Lemon Ganache and Honeycomb



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**VG - Vegan**

**GF - Gluten Free**

Available 31<sup>st</sup> December

## VEGAN MENU

Tom Collins or Glass of Champagne

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Beetroot, Vodka Cured Daikon, Shaved Fennel,  
Fried Ginger and Ponzu Gel

Smoked Five Spiced Tofu Bites with Lime Mayonnaise **GF**

Bruschetta with Spicy Guacamole, Cherry Tomato  
and Coriander

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Charred Cauliflower, Beetroot Hummus, Wild Rocket,  
Pomegranate Seeds and Date Molasses **GF**

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Apple and Pear Sorbet with a Splash of Calvados **GF**

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**Celeriac and Portobello Mushroom Wellington**

Celeriac and Portobello Mushroom Wellington with a Tower of  
Mediterranean Vegetables, Green Beans and a Tomato and Smoked  
Paprika Ragu

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**Chocolate Bee's Knees**

Gin and Dark Chocolate Mousse, with White Chocolate and  
Lemon Ganache and Honeycomb



**V - Vegetarian**

**VG - Vegan**

**GF - Gluten Free**

Available 31<sup>st</sup> December







# 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

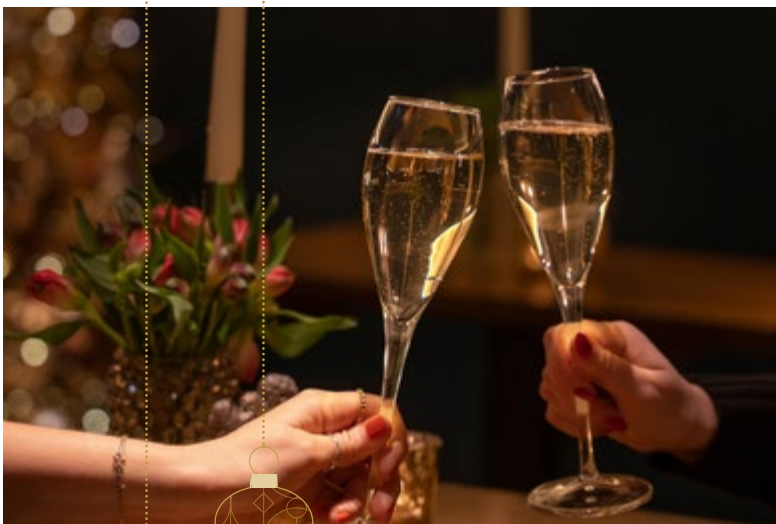


**U-SHAPE**  
up to 25



**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](mailto: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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