

Haxells

PRIVATE DINING & EVENTS



PRIVATE DINING

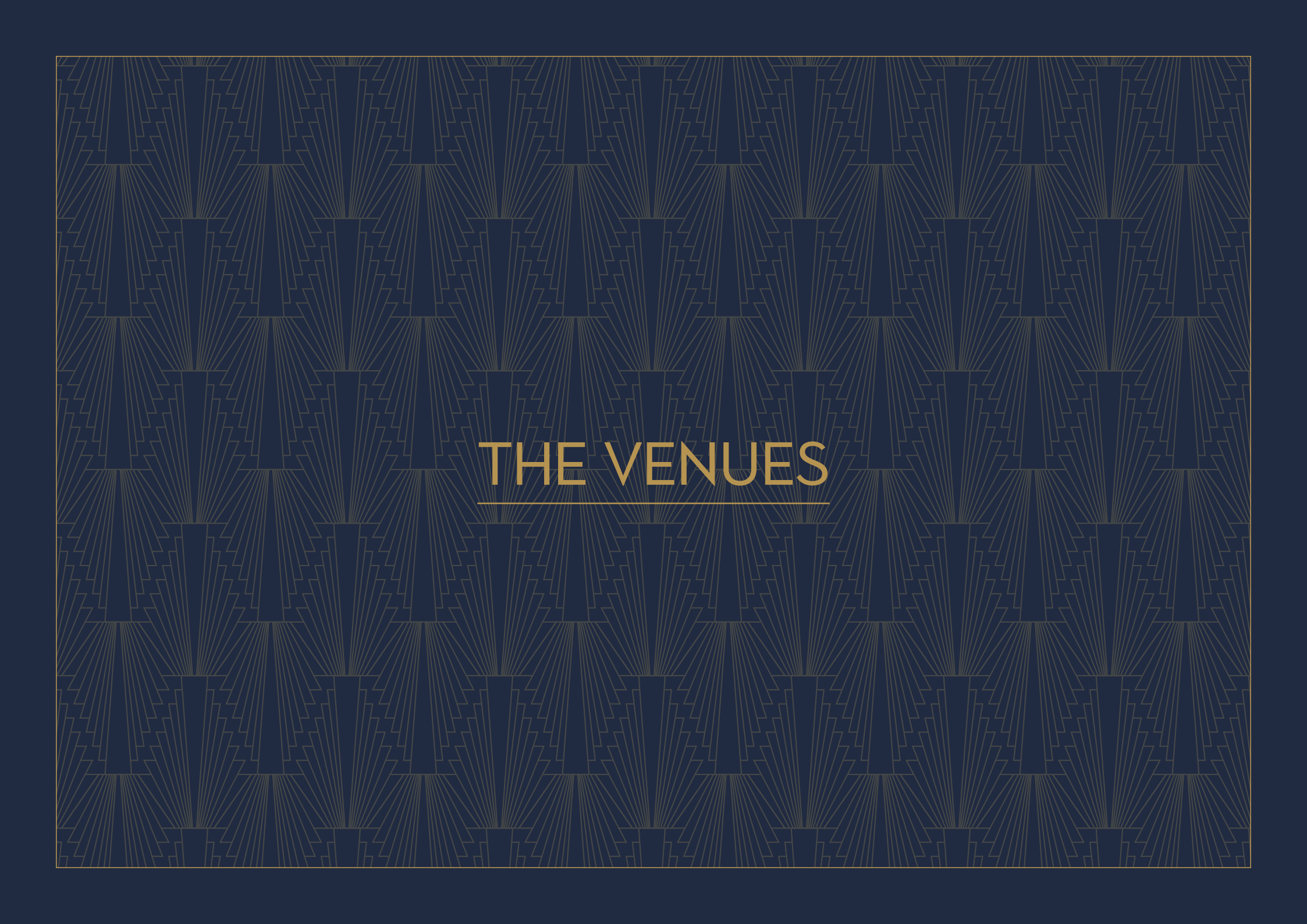
We are delighted to offer you a choice of private dining and event spaces in the heart of London, with dedicated and purpose built rooms to make your event perfect - whatever the occasion.

Whether you are looking to organise gatherings, meetings, celebratory dinners, brunches, luncheons or parties we have a space that's right for you, with Haxells Restaurant & Bar, 1909 Private Dining Room, The Palace Tea Parlour and The Gin Palace to choose from.

We are on hand to add a personal touch to ensure your event is a memorable occasion. Enticing menus carefully curated by our passionate and experienced chef always feature locally produced ingredients.

We look forward to welcoming you to Strand Palace.

Matthew Beard
Managing Director



THE VENUES



1909

PRIVATE DINING ROOM

From drinks receptions, cosy family-friendly gatherings, business meetings to private screenings, our private dining room can be catered for your occasion. Choose from the below arrangements:



STANDING
UP TO 50*



BOARDROOM
UP TO 24



U-SHAPED
UP TO 22



SQUARE
UP TO 18

NO VENUE HIRE FEE

ALL PACKAGES INCLUDE

Menus & place cards • Candles • Accessible access • Complimentary Wi-Fi

LOOKING FOR SOMETHING SPECIFIC?

If you are looking for something a little more unique, we can create a bespoke solution that's right for you. Please [contact us](#) to discuss your requirements.



THE PALACE TEA PARLOUR

The eclectic new afternoon tearoom at Haxells serves irresistible assortments, perfect for treating loved ones, friends and family.

Choose from the below arrangements:



STANDING
UP TO 50*



BOARDROOM
UP TO 16



BOARDROOM
UP TO 28



U-SHAPED
UP TO 18



SQUARE
UP TO 16

NO VENUE HIRE FEE

ALL PACKAGES INCLUDE

Menus & place cards • Candles • Accessible access • Complimentary Wi-Fi

LOOKING FOR SOMETHING SPECIFIC?

If you are looking for something a little more unique, we can create a bespoke solution that's right for you. Please [contact us](#) to discuss your requirements.



HAXELLS RESTAURANT & BAR

With a passion for provenance and a focus on impeccably sourced, top-quality ingredients, Haxells has something for everyone. You will find the menu is full of modern British dishes, served in a relaxed and tranquil atmosphere. Haxells guarantees to serve you irresistible dishes throughout the day.



STANDING
UP TO 250*



SEATED
UP TO 220

NO VENUE HIRE FEE

ALL PACKAGES INCLUDE

Menus & place cards • Candles • Accessible access • Complimentary Wi-Fi

LOOKING FOR SOMETHING SPECIFIC?

If you are looking for something a little more unique, we can create a bespoke solution that's right for you. Please [contact us](#) to discuss your requirements.





the
**GIN
PALACE
& COCKTAIL BAR**

Celebrate in style in our private cocktail bar.
Available for up to 70 guests. Choose from one of our carefully
curated drinks packages and a selection of table nibbles or
delectable Canapés.



STANDING
UP TO 70



SEATING
UP TO 50



NO VENUE HIRE FEE

ALL PACKAGES INCLUDE
Accessible access • Complimentary Wi-Fi

LOOKING FOR SOMETHING SPECIFIC?

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solution that's right for you. Please [contact us](#) to discuss your requirements.



MENUS & PACKAGES

THE STRAND MENU

For groups of 10+

£55PP

Available in 1909 (Maximum 45)
The Palace Tea Parlour (Maximum 45, from 6pm only)
Haxells Restaurant and Bar (Maximum 45)

Pre-order one option from each course per person

STARTERS

Smoked Salmon with a Fennel and Apple Salad, Lime Crème Fraîche,
Caper Berries and Melba Toast

Confit Chicken and Mushroom Terrine, Roasted Tomato and Onion
Purée, Ciabatta Crostini

Roasted and Pickled Heritage Carrots, Spiced Crumb, Mixed Herbs
and Feta and Beetroot Reduction **VG**

MAINS

Twice-cooked Pork Belly with Roasted Bramley Apples, Green Beans,
Black Pudding Croquette and Gain Mustard-infused Mashed Potatoes

Seared Seabass Fillet on Herbed Crushed Potatoes,
Petite Ratatouille, Red Pepper Coulis

Sweet Potato, Forest Mushroom and Asparagus Risotto with
Truffle Oil **VG**

DESSERT

Bitter Chocolate and Dulce de Leche Caramel Tart with
Vanilla Ice Cream

Tiramisu with Almond Biscotti

Sago and Pineapple with Coconut Mousse **VG**

V - Vegetarian **VG** - Vegan

THE COVENT GARDEN MENU

For groups of 10+

£65PP

Available in 1909 (Maximum 45)
The Palace Tea Parlour (Maximum 45, from 6pm only)
Haxells Restaurant and Bar (Maximum 45)

Pre-order one option from each course per person

STARTERS

Trio of Duck (Smoked Duck, Duck Bonbon and Duck Liver Pate),
Hoisin Sauce, Celeriac Remoulade, Beetroot Purée

Vodka and Lemon Verbena-cured Salmon, Charred and Pickled
Mixed Veg Ribbons, Horseradish Mousse & Fish Roe

Ricotta and Spinach-stuffed Zucchini, Apple and Parsley Slaw,
Saffron Aioli, Chilli Jam, Garlic Focaccia

MAINS

Smoked Paprika Chicken Supreme, Sauté Cavolo Nero, Corn
Purée, Fondant Celeriac, Mushroom Demi-Glacé

Dill and Lemon Roasted Cod Fillet, Olive and Sundried Caponata,
Dauphinoise Potato, Heritage Carrots, Parsley and Dill Lemon

Celeriac, Portobello Mushroom and Truffle in a Puff Pastry
Envelope with Chunky Pont Neuf Potatoes and Tomato Relish **VG**

DESSERT

Rhubarb and Apple Crumble Tart with Sauce Anglaise

Chocolate Fondant with Caramel Popcorn and
Salted Caramel Ice Cream

Green Apple Sorbet, Apple Crisps, Toffee and Chocolate Crumbs
VG

V - Vegetarian **VG** - Vegan

DRINKS

Sparkling Wine on arrival
£8

Cocktail/Mocktail
on arrival
£14

Glass of Red/White/Rosé
House Wine pp (175ml)
£8

Half Bottle of Red/White/
Rosé House Wine pp
£15

Still/Sparkling Water
per bottle (750ml)
£5

Filter Coffee and Tea
£4

DRINKS PACKAGES

FOR GROUPS OF 10+

SILVER

Two brands of bottled beer, house wine, red and white (175ml pours),
a selection of 4 soft drinks, still and sparkling water, table nibbles
(crisps & nuts)

£30PP



GOLD

Two brands of bottled beer, house wine, red and white (175ml pours)
house spirits (vodka, gin, whisky, rum – 25ml pours), 3 house cocktails,
a selection of 4 soft drinks, still and sparkling water,
table nibbles (crisps & nuts)

£35PP



PLATINUM

Two brands of bottled beer, house wine, red and white (175ml pours),
house spirits (vodka, gin, whisky, rum – 25ml pours), 3 house cocktails,
house prosecco, a selection of 4 soft drinks, still & sparkling water,
table nibbles (crisps & nuts)

£45PP



LOOKING FOR SOMETHING SPECIFIC?

These are our suggested drinks packages.
Bespoke drinks packages available on request.
Please **contact us** to discuss your requirements.
Menu subject to change

CANAPÉS MENU

FOR GROUPS OF 10+

£25 PP - 2 COLD CANAPÉS, 2 HOT CANAPÉS

£30 PP - 3 COLD CANAPÉS, 3 HOT CANAPÉS

SERVED COLD

Artichoke Confit, Whipped Blue Cheese, Onion Seed

Goat's Cheese Mousse with Truffle and Chive on Crackers

Spiced Duck and Pistachio Filo Crisp

Smoked Halibut, Charred Orange and Dill

Beetroot and Vodka Marinated Daikon, Ponzu Gel **VG**

Asian-style Steak Tartare with Garlic Foam and Pickled Enoki Mushrooms

Smoked and 5-spice marinated Tofu with Lime Mayonnaise **VG**

Bruschetta with Spiced Avocado and Tomato Salsa **VG**

Cherry Tomato and Bocconcini Skewers with Pesto **V**

SERVED HOT

Pine Sea Trout Skewers with Oyster Water Mayo

Pulled Spiced Beef Croquette with Smoked Cherry Mayonnaise

Salt and Pepper Squid with Siracha Mayonnaise and Lime

Wild Mushroom Arancini with Black Garlic Mayonnaise **V**

Chicken Sates with Peanut Sauce

Chickpea Falafel with Tahina **VG**

Vegetable Pakora with Mango Chutney **VG**

Korean Style Chicken Wings

Vegetable Spring Rolls with Soy Sauce **V**

SWEET

£8 per person for two items

Assorted Macarons **V**

Salted caramel Chocolate Brownie **VG**

Lemon Meringue Tartlets **V**

Bitter Chocolate and Orange Tartlets **V**

V - Vegetarian **VG** - Vegan

DRINKS & CANAPÉS PACKAGES* FOR GROUPS OF 10+

SILVER

Two brands of bottled beer, house wine, red and white (175ml pours),
a selection of 4 soft drinks, still and sparkling water

£50PP

1 hour, including a choice of 2 hot Canapés and 2 cold Canapés



GOLD

Two brands of bottled beer, house wine, red and white (175ml pours)
house spirits (vodka, gin, whisky, rum – 25ml pours), 3 house cocktails,
a selection of 4 soft drinks, still and sparkling water

£55PP

1 hour, including a choice of 2 hot Canapés and 2 cold Canapés



PLATINUM

Two brands of bottled beer, house wine, red and white (175ml pours),
house spirits (vodka, gin, whisky, rum – 25ml pours), 3 house cocktails,
house prosecco, a selection of 4 soft drinks, still & sparkling water,

£65PP

1 hour, including a choice of 2 hot Canapés and 2 cold Canapés



LOOKING FOR SOMETHING SPECIFIC?

These are our suggested drinks packages.
Bespoke drinks packages available on request.
Please [contact us](#) to discuss your requirements.

*Menu subject to change

Prices include VAT and a service charge of 12.5%

V - Vegetarian **VG - Vegan**

DRINKS & CANAPÉS PACKAGES

1 HOUR FOR GROUPS OF 10+

SILVER

Two brands of bottled beer, house wine, red and white (175ml pours),
a selection of 4 soft drinks, still and sparkling water

£50PP

1 hour, including a choice of 2 hot Canapés and 2 cold Canapés



GOLD

Two brands of bottled beer, house wine, red and white (175ml pours)
house spirits (vodka, gin, whisky, rum – 25ml pours), 3 house cocktails,
a selection of 4 soft drinks, still and sparkling water

£55PP

1 hour, including a choice of 2 hot Canapés and 2 cold Canapés



PLATINUM

Two brands of bottled beer, house wine, red and white (175ml pours),
house spirits (vodka, gin, whisky, rum – 25ml pours), 3 house cocktails,
house prosecco, a selection of 4 soft drinks, still & sparkling water

£65PP

1 hour, including a choice of 2 hot Canapés and 2 cold Canapés



2 HOUR FOR GROUPS OF 10+

SILVER

Two brands of bottled beer, house wine, red and white (175ml pours),
a selection of 4 soft drinks, still and sparkling water

£65PP

2 hours, including a choice of 2 hot Canapés and 2 cold Canapés



GOLD

Two brands of bottled beer, house wine, red and white (175ml pours)
house spirits (vodka, gin, whisky, rum – 25ml pours), 3 house cocktails,
a selection of 4 soft drinks, still and sparkling water

£80PP

2 hours, including a choice of 2 hot Canapés and 2 cold Canapés



PLATINUM

Two brands of bottled beer, house wine, red and white (175ml pours),
house spirits (vodka, gin, whisky, rum – 25ml pours), 3 house cocktails,
house prosecco, a selection of 4 soft drinks, still & sparkling water

£90PP

2 hours, including a choice of 2 hot Canapés and 2 cold Canapés



LOOKING FOR SOMETHING SPECIFIC?

These are our suggested drinks packages. Bespoke drinks packages are available on request.

Please [contact us](#) to discuss your requirements. Menu subject to change



Haxells

TO BOOK

Please email or phone to discuss your requirements

haxells@strandpalacehotel.co.uk
strandpalacehotel.co.uk/haxells
+44 (0)20 7379 4737

Haxells Restaurant & Bar
372 Strand, London
WC2R 0JJ

TERMS & CONDITIONS

Service period of 2.5 hours until 11pm. Overstaying our service period will incur an additional fee. Minimum spend requirement applies at the discretion of Haxells Restaurant & Bar. Minimum numbers apply, based on group size. Deposit required at the time of booking. All groups are required to pre-order, latest 7 days prior to event date. Exclusive hire of Haxells Restaurant & Bar is also available, please contact us for more information.

25ml spirits available upon request. All prices are in GBP and are inclusive of VAT at the current prevailing rate.
Please note that a discretionary service charge of 12.5% will be added to your bill.

FOOD ALLERGIES & INTOLERANCES

Kindly note that our kitchen is not allergen-free. As such, we cannot guarantee meals to be free of allergens. We therefore advise guests with severe allergies to assess their own level of risk before consuming items from our menu. A full list of allergens is available on request.
Please speak to a staff member about your requirements before ordering.

V - Vegetarian VG - Vegan