



STRAND PALACE

EST. 1909 LONDON

HOSTING MEMORIES
SINCE 1909





CONTENTS

- 3 WELCOME
- 4 FESTIVE MENU
- 6 CANAPÉ MENU
- 7 DRINK PACKAGES
- 8 BUBBLES & WINE
- 10 CHRISTMAS DAY LUNCH
- 12 CONTACT US



MERRY CHRISTMAS

On behalf of our wonderful team at Strand Palace, we look forward to welcoming you to the heart of London this festive season. From first welcoming our guests through the doors back in 1909, hosting raucous parties in the roaring 20s to late night dances in the swinging 60s, Strand Palace has seen it all, and we can't wait to host your special time with us.

Throughout December, we're serving two delicious Christmas menus created by our Executive chef for you and your guests to enjoy. From our fabulous canapé menu to a traditional Christmas dinner, we have plenty of choice to suit all. We've also put together some spectacular drinks packages for your party, so we can complete your evening to the last detail, wining and dining you till your hearts (and stomachs) are content.

I look forward to welcoming you to Strand Palace and ensuring your night is a real cracker!

Matthew Beard
Managing Director



FESTIVE MENU

Bring your group for a festive dinner at Haxells this Christmas. Ideal for groups of 10+ and available from 31 October – 31 December, you can enjoy a three course meal, a welcome glass of Champagne De Castelnau Brut and half a bottle of wine per person. Starting from **£59pp**.

Starters

Ham Hock Terrine

Served with Piccalilli & Crostini

Hot Kiln Smoked Salmon GF

Served with Pea Puree, Kale Crisps, Lobster Bisque Gel & Keta Caviar

Roasted Figs & Golden Beetroot GF V

Served with Walnut & Goat's Cheese

Parsnip & Winter Truffle Soup GF VG

Main Courses

Butter Basted Turkey Breast with Chestnut & Sage Stuffed Turkey leg GF

Served with Goose Fat Roast Potatoes, Wilted Winter Greens, Heritage Carrots, shredded Brussel Sprouts & Port Jus

Supreme of Halibut GF

Served with Wilted Spinach, Roasted Wild Mushrooms, Onion Squash Puree

Slow Roasted Duck Breast

Served with Confit Duck Leg "Sausage Roll" and Jerusalem Artichoke Puree

Nut Wellington VG

Served with Mushroom Sauce

Palate Cleanser

Sorbet Selection

Choose from Lemon, Green Apple or Elderflower

Extra **£5pp**

V - Vegetarian

VG - Vegan

GF - Gluten Free



Dessert

Christmas Pudding V

Served with Brandy Sauce

Sticky Toffee Pudding V

Served with Crème Anglaise

Mulled Wine Poached Pear GF VG

Winter Spiced Plum & Lemon Tart V



UPGRADE YOUR CELEBRATION

Cheese Plate

£9pp

Glass of Port

£9pp

Winter Warmer Cocktail

Baileys & Vodka based dessert cocktail

£12pp

Filter Coffee, Tea & Mince Pies

£3pp



CANAPÉ MENU

Enjoy a canapé reception at Haxells this festive season. Ideal for parties of 10 – 100, you can choose any 6 canapés for your whole party to enjoy. Available for groups from 31 October – 31 December.

Canapé Selection

6 canapés **£18pp**

Heart Warming

Ginger & Coriander Marinated Chicken Bites GF

Served with Mango Salsa

Mini Fish Pies

Spinach & Goat's Cheese Tartlets with Toasted Pine Nuts V

Mini Crab Cakes

Served with Sweet Soya & Chilli Dip

Chilled

Smoked Salmon with Caviar on Pumpernickel Bread

Grilled Courgette Ribbon with Tomato Mousse & Balsamic Pearls GF V

Smoked Duck

Served with a Prune Chutney on Crisp Bread

Lobster Cocktail

Served on Crostini with Bloody Mary Crème Fraîche



V - Vegetarian

VG - Vegan

GF - Gluten Free



DRINK PACKAGES

Give your event an extra sparkle this year and accompany your evening with one of our customised drink packages. Please note, receptions exceeding 1 hour must be accompanied by our canapé menu. See prices below, table nibbles include Chilli Crackers, Mixed Nuts & Olives.

Silver

A selection of bottled beers, house wines, soft drinks, still & sparkling water.

Drinks & canapé selection **£50pp (2 hours)**

Drinks & table nibbles **£20pp (1 hour)**

Gold

A selection of bottled beers, house wines, house spirits, (Vodka, Gin, Whisky, Rum, Liqueurs), soft drinks, still & sparkling water.

Drinks & canapé selection **£60pp (2 hours)**

Drinks & table nibbles **£25pp (1 hour)**

Platinum

A selection of bottled beers, house wines, house spirits, (Vodka, Gin, Whisky, Rum, Liqueurs), house Champagne, soft drinks, still & sparkling water.

Drinks & canapé selection **£70pp (2 hours)**

Drinks & table nibbles **£30pp (1 hour)**





BUBBLES & WINE

Personalise your Christmas with a bottle of bubbles or a wine pairing for your evening ahead. For the full drinks menu, scan the QR code below.

SPARKLING

125ml | Bottle

Chapel Down Brut NV

England 12%

Aromas of red apple, lemongrass and freshly baked bread together with hints of strawberry and quince on the palate and fine persistent bubbles.

£55

Prosecco DOC Famiglia Botter Extra Dry

Italy 12%

A pale straw yellow with biscuity nuances on the nose give way to a harmonious palate of mature apple and honeydew melon, very refreshing. **VG**

£8 | £36

CHAMPAGNE

125ml | Bottle

Laurent-Perrier La Cuvée

France NV 12%

Purity, freshness and elegance – essential characteristics, expressed in this Champagne which embodies the spirit of the House.

£95

Pommery Brut Royal Champagne

France NV 12.5%

Elegant and lively. A rounded, rich, delicate wine that lingers in the mouth. In short, a clean taste with no dryness. A very smooth wine which never wanes on the palate.

£85

Champagne De Castelnaud Brut

France NV 12.5%

Lively but gentle with notes of apricot and white peach. The spontaneity and charm of this Brut Champagne make it a natural temptation anytime, day or night. **VG**

£13 | £73



WHITE

175ml | 250ml | Bottle

Pinot Grigio, Bello Tramonto

Italy 12%

Straw yellow in appearance, this generous, well balanced Pinot Grigio has a rich fruity aroma with a smooth fruity taste. **VG**

£8 | £10 | £28

Vermentino Colombard, Les Vignerons

France 12%

A pale yellow colour with a vibrant nose of lemon and lime lead in to a zesty palate of tropical fruit and white flowers. **VG**

£9 | £12 | £34

Altozano Verdejo Sauvignon Blanc

Spain 12%

A blend of fennel and freshly cut grass from the Verdejo grapes along with aromas of exotic fruit, mango and passion fruit. **VG**

£9 | £11 | £34

Vins d'Alsace Arthur Metz Riesling

France 13%

Aromas of orange, mandarin and mineral notes. Fresh and well-bodied. Goes perfectly with seafood.

£45

Albarino Pepe Rias Baixas

Spain 12.3%

Apple and pear orchard flavours combine with notes of soft and tropical fruit and an underlying minerality. **VG**

£38

RED

175ml | 250ml | Bottle

La Colombe Cabernet Sauvignon

France 13%

The nose is dominated by black fruits and spicy notes. On the palate, there are abundant flavours of elderberry, bramble, cinnamon and orange zest. Soft, round tannins provide a silky finish. **VG**

£7 | £9 | £26

Merlot Reserva, Constellations

Chile 13.5%

Easy-drinking, soft dark plum fruit from this plush Merlot. **VG**

£9 | £11 | £32

Faustino Rivero Crianza D.O.C Rioja

Spain 14%

This wine has matured in American oak casks for 12-14 months and has spicy aromas with moderate tannins on the palate.

£40

Alma de Chile Pinot Noir Reserva

Chile 13%

Bright cherry fruit on the nose with hints of tea leaf and eucalyptus. Light and spicy with clean strawberry fruit flavours. **VG**

£12 | £15 | £38

Chateau Mondain, A.C Bordeaux

France 13%

Classic blend offering intensely coloured wine with lots of ripe berry and plum, medium weight, with a silky smooth and long finish.

£52



CHRISTMAS DAY LUNCH

Enjoy a truly festive feast on Christmas Day in the heart of London. Our carefully curated menu from our Executive Chef - Stirling, has something to suit everyone. With a buffet and table style service combination, Haxells is the ideal choice for your Christmas Day celebrations.



Starters

Smoked Salmon with Lemons & Capers **GF**

Tiger Prawns with Marie Rose **GF**

Freshly Shucked Oysters **GF**

Ham Hock Terrine with Piccalilli

Sliced Platters of cold Meats and Pickles **GF**

Roasted Butternut, Spinach & Pine Nut Salad **GF VG**

Marinated Heritage Tomato Salad with Basil **GF VG**

Caesar Salad with Anchovies **GF**

Beetroot, Broccoli & Balsamic Vinegar Salad **GF VG**

Artichoke Hearts, Fennel & Feta Salad with Lemon Dressing **GF V**

Grilled Halloumi, Carrot & Orange Salad **GF V**

Selection of Dressings

Selection of Bread

Main Courses

Roast Turkey with Chipolata, Stuffing & Roasted Carrots **GF**

Halibut, Wilted Spinach and Wild Mushrooms **GF**

Served with Champagne & Saffron Cream Sauce

Nut Roast Wellington, Roasted Parsnip Puree & Kale Crisps **V**

Served with Roast Potatoes & Seasonal Vegetables **GF**



Desserts

Christmas Pudding with Brandy Cream **V**

Mulled Wine Poached Pear with Honey Crème Fraiche **GF**

Traditional Tiramisu

Raspberry Bakewell Tart **V**

Chocolate and Pistachio Tart **V**

White & Dark Chocolate Mousse **GF**

Selection of British and Irish Cheese with Chutney & Water Biscuits

Includes Coffee, Tea & Mince Pies



Christmas Day Lunch Premium

Start your afternoon with a Christmas punch welcome cocktail followed by free-flowing bubbles throughout the duration of your meal

£90pp (2 hours)

Christmas Day Lunch Deluxe

Start your afternoon with a Christmas punch welcome cocktail (virgin) followed by free-flowing soft drinks throughout the duration of your meal

£75pp (2 hours)

Children's Christmas Day Lunch

(Up to 12 years)

Free flowing soft drinks

£45pp

V - Vegetarian

VG - Vegan

GF - Gluten Free



BOOK TODAY

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

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@strandpalace



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.

V - Vegetarian

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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.
Please also note that Strand Palace is cashless, and accepts most major credit cards.


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