

Festive Day Private Dining Group Celebrations

Premium Package - £175 per person, including 2 hours of unlimited soft drinks, prosecco, bottled beer and arrival cocktails

Deluxe Package - £155 per person, including 2 hours of unlimited soft drinks, arrival mocktail

Children's Package - £55 per child, including unlimited soft drinks

(Children's price includes children years 2-12 and children under 2 years old are complimentary)

Book your Festive Day Private Celebration experience in 1909 or the Palace Tea Parlour.

Served from 1.00pm - 6.00pm

Minimum number of guests per booking: 20

Maximum number of guests per booking: 30

Starters Buffet

Smoked Salmon Platter, Lemon, Capers, Red Onion Rings

Mound Of Tiger Prawns with Mary Rose Sauce

Devilled Eggs Topped with Caviar

Chicken Liver Parfait with Spiced Pear

Ham Hock & Pea Terrine with Piccalilli

Charcuterie Platter with Parma Ham, Wiltshire Ham, Salami (Pork)

Meat Platter with Bresaola, Pastrami and Roast Beef

Cornichons, Mustard, Horseradish (Non-Pork)

Chargrilled Antipasti Platter with Marinated Courgette, Aubergines, Peppers, Hummus, Baba Ganouj, Mixed Olives

Crudités: Carrots, Cucumber, Celery and Bell Peppers (VG)

Festive Roast with All The Trimmings

Whole Roast Turkey, Sage and Apricot Stuffing, Cranberry Jus

Roast Potatoes, Vichy Carrots, Cauliflower Mornay, Braised Red Cabbage, Brussels Sprouts with Candied Chestnuts, Pigs in Blankets

(All vegetables will be served family style for sharing)

Fresh Salads

Heirloom Tomatoes and Buffalo Mozzarella with Basil Oil and Balsamic Reduction (V)

Maple Roasted Butternut Squash with Pecans, Spinach and Goat's Cheese (V)

Watermelon, Feta, Pumpkin Seed Salad, Caesar Salad (V)

Quinoa, Pomegranate, Avocado, Date Salad with Orange Vinaigrette, Mixed Leaves (VG)

Charlotte Potato Salad with Ranch Dressing
Miso-Glazed Aubergine with Tzatziki (V)

Desserts to Share

Festive Pudding with Brandy Sauce

Apple Crumble with Vanilla Custard

Lemon Curd Tartlets

Festive Panettone

Stollen

Gingerbread Cookies

Italian Tiramisu

Fruit Salad (V)

British Cheese Plate, served with Crackers, Fig Chutney and Grapes

V – vegetarian

VG – vegan

GF - gluten free

To book:

groups@strandpalacehotel.co.uk

02073 794 737

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A Starry Night

Our Festive Set Menus are the perfect choice for celebrating the festive season in style, available from 12.00pm to 11.00pm served at Haxells Restaurant and Bar, 1909 or the Palace Tea Parlour. Table reservations are from November 11th 2024 to January 4th 2025 excluding December 25th and 31st 2024.

2 Courses for £49

3 Courses for £59

Starters

Devonshire Crab, Apple & Caviar Tian with Avocado Mousse, Lime Mayonnaise, Radish and Dill **(GF)**

OR

Trio of Heritage Beetroot; Roasted Ruby, Poached Golden & Julienne of Candy Beets, Chioggia Beet & Baby Spinach Salad, Peach & Chilli Swipe, Harissa Roasted Pecans **(VG)**

OR

Seared Scots Pine Smoked Beef Filet, Celeriac Remoulade, Kumquat Chutney and Peppery Shiso Cress

Mains

Roasted Cornish Hake, Poached Crayfish Tails, Lemon Verbena Infused Crushed Potato Stack, Braised Baby Leeks, Champagne Beurre Blanc

OR

Maple-Roasted Sweet Potato Gnocchi, Woodland Mushrooms, Spinach, Walnuts, Jerusalem Artichoke Velouté **(VG)**

OR

Confit of Duck Leg, Roasted Fondant Potato, Puy Lentil & Lardon Cassoulet, Braised Red Cabbage and Peppercorn Jus **(GF)**

Desserts

Belgian Chocolate Tart, Raspberry Sorbet, Raspberry Compote

OR

Vegan Trifle; Bitter Orange Jelly, Coconut Chia Pudding and Lemon Cake **(VG)**

OR

British Cheese Plate, served with Crackers, Fig Chutney and Grapes

Served with Filter Coffee & Tea and Mini Festive Fruit Mince Pies

V – Vegetarian

VG – Vegan

GF - Gluten free

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Festive Parties & Drinks Receptions

Choose from one of 3 of our customised drinks packages for your festive celebration. Please note, drink receptions exceeding 1 hour must be accompanied by our canapé menu.

Table nibbles for drink receptions include Chilli Crackers, Mixed Nuts & Olives. Available for groups of 6+ guests in Haxells Restaurant & Bar, *the* GIN PALACE and 1909.



With a passion for provenance and a focus on impeccably sourced, top-quality ingredients, Haxells Restaurant and Bar has something for everyone.

The menu offers modern British dishes, served in a relaxed and tranquil atmosphere. Haxells Restaurant and Bar will be celebrating the festive season with a Festive Lunch and Dinner menu on December 25th and an À La Carte menu available on New Year's Eve.

the GIN PALACE *and* Cocktail Bar

the GIN PALACE, is an elegant cocktail bar featuring an array of gins, wines, spirits and hand-crafted cocktails.

Our menu encompasses a wide selection of classic cocktails as well as an impressive collection of spirits and a superb range of herbal gins and American whiskies to suit all.

Join us for exquisite cocktails after your festive celebration located on the ground floor opposite the hotel reception.

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SILVER PACKAGE

A selection of:
Bottled Beers
House Wines
Soft Drinks
Still & Sparkling Water
Mulled Wine

Drinks & Canapé Selection - **£65** per person (2 Hours)

Drinks & Table Nibbles - **£25** per person (1 Hour)



GOLD PACKAGE

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 - **£80** per person (2 Hours)

Drinks & Table Nibbles - **£35** per person (1 Hour)



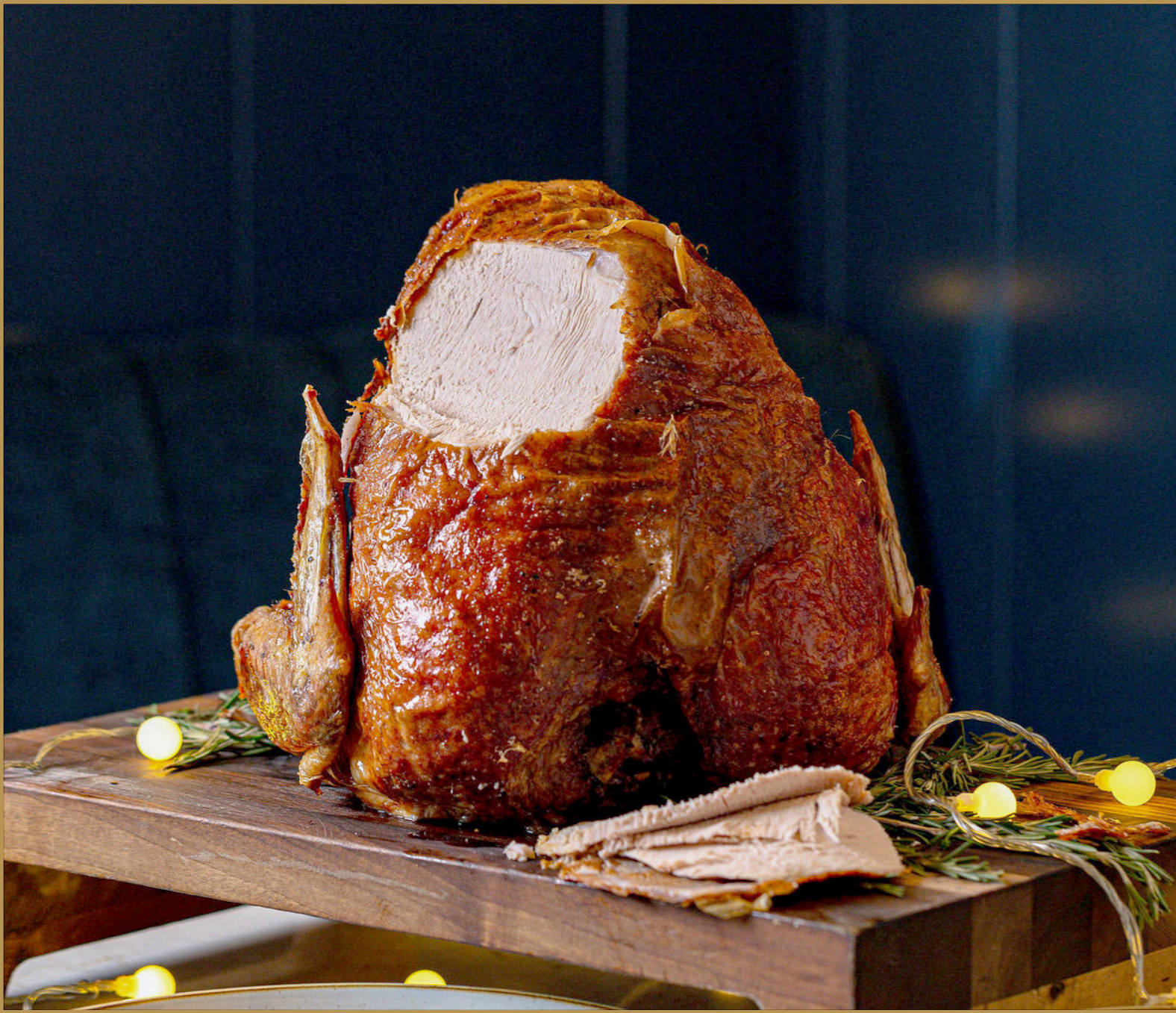
PLATINUM PACKAGE

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 - **£90** per person (2 Hours)

Drinks & Table Nibbles - **£45** per person (1 Hour)

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Yuletide Magic

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2 Courses for £39

3 Courses for £49

Starters

John Ross Smoked Salmon, Horseradish Crème Fraiche Potato Salad, Pickles and Crispy Capers

OR

Celeriac & Truffle Velouté with Herb Oil **(VG/GF)**

OR

Pheasant & Chanterelle Terrine, Spiced Apple & Quince Chutney, Micro Herb Salad with Brioche

Mains

Roast Turkey, served with Apricot & Chestnut Stuffing, Duck Fat Roasted Fondant Potato, Chantenay Carrots, Brussels Sprouts, Candied Chestnuts, Cranberry jus

OR

Vegan Wellington filled with Maple-Roasted Sweet Potato, Spinach & Portobello Mushroom on a Forest Mushroom & Tarragon Fricassee, Green Beans **(VG)**

OR

Seared Seabass Filet on Preserved Lemon Couscous, Baby Squid, Artichoke, and Shellfish Ragout

Desserts

Festive Pudding with Brandy Sauce

OR

Winter Berry Eton Mess, Cinnamon-Infused Chantilly Cream, Mulled Berry Compote and Crushed Meringues **(GF)**

OR

British Cheese Plate, served with Crackers, Fig Chutney and Grapes

Served with Filter Coffee & Tea and Mini Festive Fruit Mince Pies

V – Vegetarian

VG – Vegan

GF - Gluten free

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Festive Canapés

Enjoy a magical canapé reception in our fabulous social dining spaces this festive season. Ideal for parties of 10 – 100, guests can choose up to 6 delectable canapés with drinks packages to pair. Festive celebrations are served in Haxells Restaurant & Bar, *the GIN PALACE*, the Palace Tea Parlour and 1909 from November 11th 2024 to January 4th 2025, excluding December 25th and December 31st 2024.

£30 Per Person For 3 Canapés
£40 Per Person For 6 Canapés

Hot

Salmon Teriyaki Skewers with Sesame Seeds
Pulled Spiced Beef Croquette, Smoked Cherry Mayonnaise
Woodland Mushrooms and Celery Mini Quiches (V)
Crispy Duck Bites in Gochujang Sauce, Crispy Shallots
Vegetable Pakora with Mango Chutney (VG)
Japanese Panko Crumbed Oysters, Wasabi Foam
Ras-El-Hanout Spiced Tempura Battered Cauliflower Bite,
Tahina and Pomegranate Salsa (VG)
Thai-Style Fish Cakes with A Mint, Coriander and Chili Sauce (GF)
Vegetable Spring Rolls with Soy Sauce (VG)
Oysters Kilpatrick with Crispy Bacon and Worcestershire Sauce

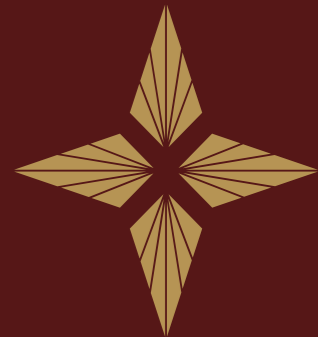
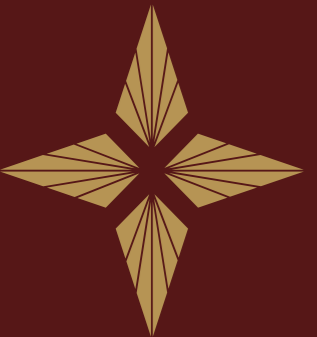
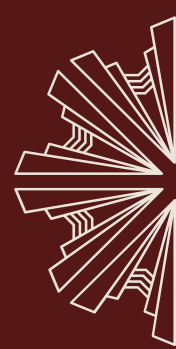
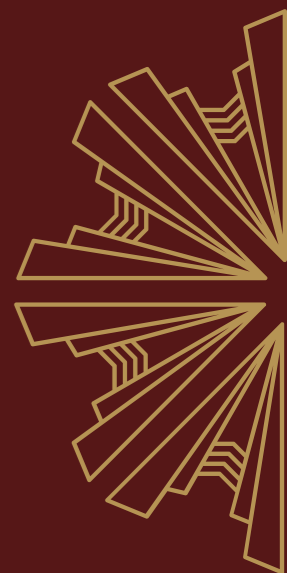
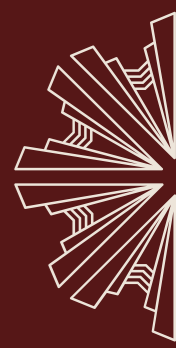
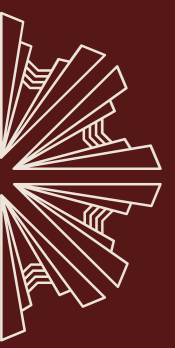
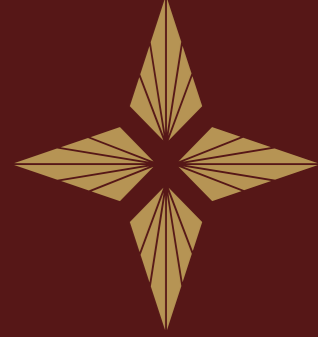
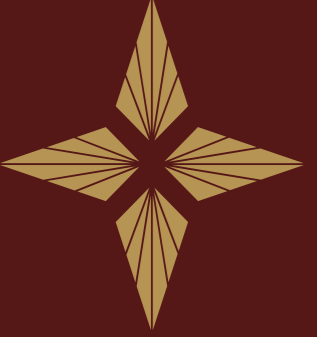
Cold

Spiced Duck and Pistachio Filo Crisp
Artichoke Confit, Whipped Blue Cheese, Onion Seed (V, GF)
Beetroot And Vodka Marinated Daikon, Ponzu Gel (VG, GF)
Asian-Style Steak Tartare with Garlic Foam and Pickled Enoki Mushrooms (GF)
Smoked, 5-Spice Marinated Tofu with Lime Mayonnaise (VG, GF)
Bruschetta with Spiced Avocado and Tomato Salsa (VG)
Whipped Goat's Cheese with Truffles and Chives on a Damson Cracker (V)
Smoked Halibut, Charred Orange and Dill
Smoked Salmon Tartar, Lemon Crème Fraiche, Roe

V – Vegetarian VG – Vegan GF - Gluten free

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STRAND PALACE

LONDON HOTEL SINCE 1909

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