Haxells

PRIVATE DINING



PRIVATE DINING

We are very proud to offer you our brand new private dining space in the heart of London with dedicated and purpose built rooms to make your event perfect, whatever the occasion.

Our new restaurant and bar also features a dedicated private dining room and afternoon tearoom that are perfect for private events. Whether you are looking to organise gatherings, meetings, celebratory dinners, brunches, luncheons or parties we have a space that's right for you. Throughout your event, you can enjoy a range of delicious canapés, nibbles and mains along with our tempting drinks packages.

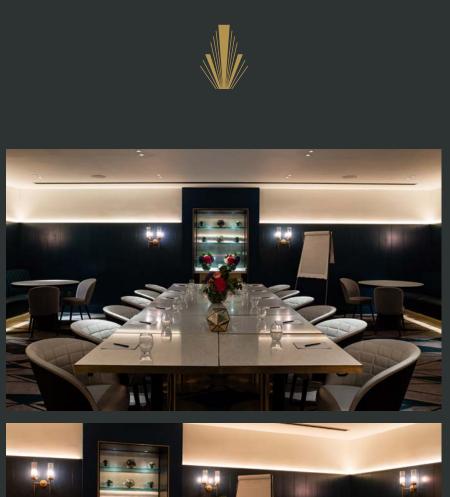
We are on hand to add a personal touch to ensure your event is a memorable occasion. Enticing menus carefully curated by our passionate and experienced chef always feature locally produced ingredients.

We are excited to welcome you to Haxells at Strand Palace, where we will endeavour to make your special occasion perfect.

Matthew Beard Managing Director





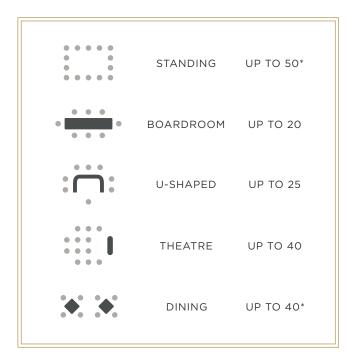




PRIVATE DINING ROOM

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:



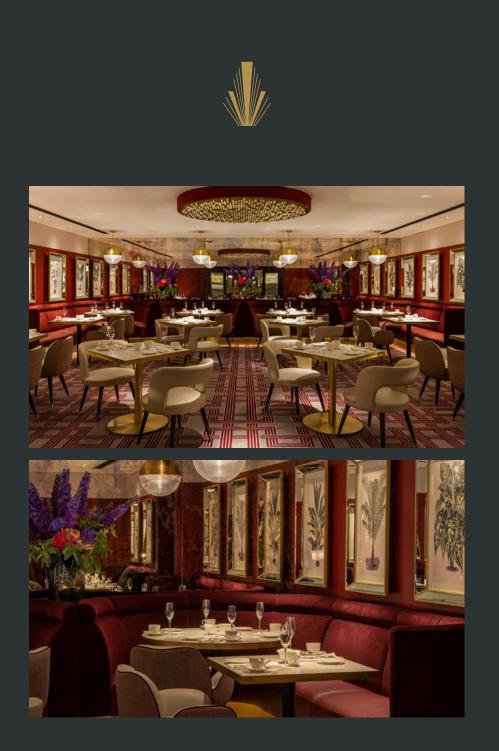
ALL PACKAGES INCLUDE

A music system for you to connect your device to • Accessible access • Complimentary Wi-Fi

NEED 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.

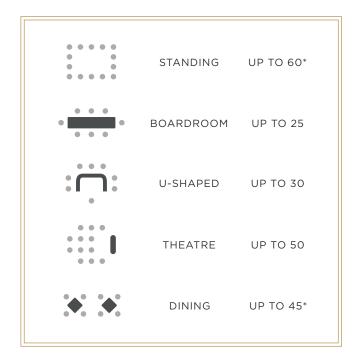
*For larger groups, we have exclusive hire options available. Exclusive hire of Haxells Restaurant & Bar can seat up to 220 guests.



AFTERNOON TEAROOM

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

Choose from the below arrangements:



ALL PACKAGES INCLUDE

Menus & place cards • Candles & decorative elements • A music system for you to connect your device to • Accessible access • Complimentary Wi-Fi

NEED 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.

*For larger groups, we have exclusive hire options available. Exclusive hire of Haxells Restaurant & Bar can seat up to 220 guests.



PRIVATE DINING MENU

2 COURSES £25 | 3 COURSES £30

Please pre-order one option from each course per person

STARTERS

Quinoa Salad ⁽⁹⁾ Pomegranate, Carrot, Cucumber & Beetroot Hummus

> British Tomato & Buffalo Mozzarella 🔍 Drizzled with Pesto

Chicken Caesar Salad Anchovies, Parmesan & Crouton

MAINS

Roasted Cod Pesto, Saffron Potato & Aioli

Rump of Lamb Served with Aubergine Purée, Tomato, Rosemary & Olive Jus

Wild Mushroom Risotto V Served with Herb Oil & Parmesan Crisp

DESSERT

Chocolate Coulant V Served with Vanilla Custard

Vanilla Crème Brûlée 🕐

Sorbet Selection (%) Served with Granola

British Cheese Platter +£5

Coffee or Tea Included



SDVDKI ING

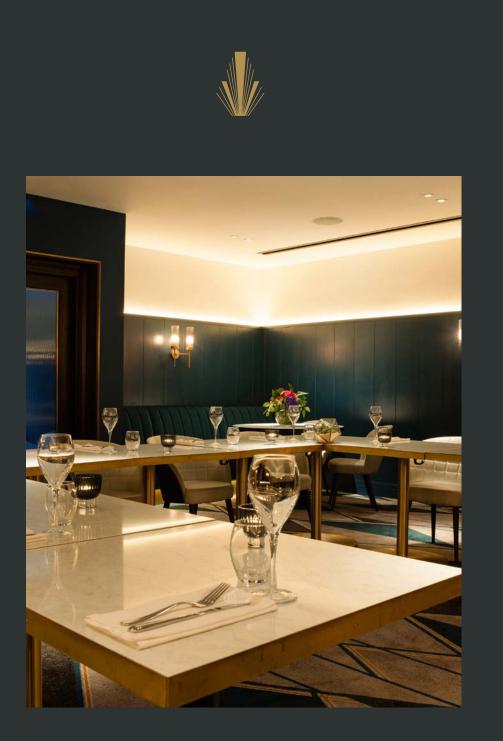
SPARKLING	125ml Bottle
Vaporetto Prosecco Brut NV Veneto, Italy 11%	£8 £36
Flavours of apple and hints of apricot and citrus.	0.5.5
Chapel Down Brut NV Kent, England 12%	£55
Ripe red apples and peach dominate the nose with apples and light tropical fruit on the palate.	
Belstar Prosecco Rosé Brut NV Cartizze, Italy 12%	£8 £36
The elegant flavour and fruity and floral bouquet echoing the beauty of being immersed in the mellow Venetian hills.	
CHAMPAGNE	125ml Bottle
Veuve Cliquot Yellow Label Champagne, France NV 12%	£14 £80
Full bodied, with racy acidity framing hints of blackberry, white cherry, biscuit, honey and candied lemon zest.	
Veuve Cliquot Rosé Champagne, France NV 12.5%	£17 £90
Expressive aromas of strawberry and very ripe wild strawberrie	es.
Moët et Chandon Brut NV Champagne, France NV 12%	£110
Shows vibrant green apple and citrus fruit, white flowers and brioche and mineral notes.	
Ruinart Blanc de Blanc Champagne, France NV 12.5%	£140
Elegant, reflecting fresh citrus fruits, white flowers and peach on the nose.	
ROSÉ	
	175ml 250ml Bottle
Petit Papillon Rosé Languedoc-Roussillon, France 12%	£7 £9 £26
A fresh and aromatic nose of raspberries and spices, lively and rich on the palate.	
The Bulletin Zinfandel Rosé California, USA 10%	£7 £9 £26
Plenty of raspberry and watermelon fruit flavours. Juicy and light, it has a refreshing finish.	
Whispering Angel Chateau D'Esclans Provence, France 13%	£55
Flavours of redcurrant, dried flowers and spices on the nose, with a subtle herbal quality.	

*Wines and vintages may change on our drinks menu from time to time

RED	Bottle
Petit Papillon Rouge Languedoc-Roussillon, France 13%	£26
Intense nose of cherries and blackcurrants, with violet notes. Round and soft on the palate with a long, lingering finish.	
Villa del Fiori Montepulciano d'Abruzzo Abruzzo, Italy 12.5%	£28
Combining spicy black olives with morello cherry notes and a refreshing acidity. A bold red wine, bursting with red berry flavours.	
Valdivieso Merlot Curicó Valley, Chile 13.5%	£32
Ultra smooth, juicy Merlot with jammy plum, blackberry and damson fruit served up with lashings of mocha coffee and chocolate.	
Vivanco Crianza Rioja, Spain 13.5%	£38
With aromas and flavours of violets and red fruits, with a hint of vanilla spice.	
Journey's End The Huntsman Shiraz Mourvedre, Stellenbosch, South Africa 14%	£40
Medium-bodied with a deep ruby colour, a fruity wine with	

Medium-bodied with a deep ruby colour, a fruity wine with aromas and flavours of forest fruits, cassis and blackberries.





WHITE

Operetto Garganega Pinot Grigio Veneto, Italy 12%	£28
Floral nose of jasmine and honeysuckle that is fresh and zesty on the pala	ite.
Petit Papillon Blanc Languedoc-Roussillon, France 13%	£26
Fresh with aromas and flavours of peach and pineapple, as well as almonds and white flowers.	
Tuffolo Gavi DOCG Piemonte, Italy 12%	£35
Delicate, clean and fresh with a long, lingering citrusy finish.	
Mantlerhof Grüner Veltliner Weltgasse, Austria 12%	£45

Bottle

Apple peel, hazelnuts, tree resin and lemon aromas; with down-to-earth flavours of earthy minerality, and again apples and pear skin.



BRITISH BREWS

Camden Hells Pale Ale 568ml	4.0%	£6
Camden Hells Lager 568ml	4.6%	£6
Camden Hells Lager 330ml	4.5%	£5
London Pride 500ml	4.7%	£8
Magners Irish Cider 330ml	4.5%	£8

ABV

ABV

GLOBAL BREWS

Budweiser 330ml	4.8%	£6
Kopparberg 500ml	4.8%	£8
Corona 330ml	4.8%	£6
Guinness 330ml	5.1%	£6
Peroni 330ml	5.1%	£6
Peroni Libera 330ml	0.0%	£6



DRINK PACKAGES

TAKING IT EASY A LITTLE TIPPLE £10PP £25PP Juices Selected Beers Soft Drinks Juices Tea & Coffee Tea & Coffee Still/ Sparkling Water Still/ Sparkling Water IN GOOD SPIRITS THE CROWD-PLEASER £45PP £38PP Selected Wine Selected Spirits (Red/ White/ Rose) (House Vodka, Gin, Rum, Whisky) Selected Beers Selected Beers Juices Juices Soft Drinks Soft Drinks Tea & Coffee Tea & Coffee Still/ Sparkling Water Still/ Sparkling Water THE SHOW STOPPER THE BEE'S KNEES £65PP £75PP Choice of 2 Cocktails/ House Spirits (A) Champagne Or House Spirits Sparkling Wine/ House Spirits (B) 2 Selected Beers 2 Selected Beers Selected Wine Selected Wine (Red/ White/ Rose) (Red/ White/ Rose) Juices Juices Soft Drinks Soft Drinks Tea & Coffee Tea & Coffee Still/ Sparkling Water



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 OJJ

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

If you have any allergies or food intolerance, please speak to a member of our staff about your requirements before ordering.