



Haxells

PRIVATE DINING



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# PRIVATE DINING

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Welcome to Private Dining at Haxells Restaurant & Bar. 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 bottomless 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 executive 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.

David MacRae  
Managing Director





# PRIVATE DINING ROOM CAPACITY

From drinks receptions, cosy family-friendly gatherings, business meetings to private screenings, our various outlets within Haxells can be catered for your occasion.

Choose from the below arrangements:



STANDING UP TO 50\*



BOARDROOM UP TO 20



U-SHAPED UP TO 25



THEATRE UP TO 40



DINING UP TO 40\*



## ALL PACKAGES INCLUDE

Menus & place cards • Candles & decorative elements • A music system for you to connect your device to • Step-free 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.





# TEAROOM CAPACITY

From drinks receptions, cosy family-friendly gatherings, business meetings to private screenings, our various outlets within Haxells can be catered for your occasion.

Choose from the below arrangements:



STANDING UP TO 60\*



BOARDROOM UP TO 25



U-SHAPED UP TO 30



THEATRE UP TO 50



DINING UP TO 45\*

## ALL PACKAGES INCLUDE

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

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# SET MENU

FROM £28

Please pre-order one option from each course per person

## STARTER

### Burrata

Heritage tomatoes & fresh basil

### Carrot, butternut & coconut cream soup

Bread, olive oil

## MAIN

### Vegetarian lasagne

Courgette, aubergine, tomato, mozzarella & basil with seasonal vegetables

### Chicken Paillard

Rocket & parmesan salad, seasonal vegetables or french fries

### Grilled marinated tuna

& rocket salad

### Grass fed sirloin 283g

Rocket & parmesan salad, seasonal vegetables & green pepper sauce add £10

## DESSERT

### Lemon tart

& crème fraîche

### Eton Mess

Berries, meringue & whipped cream



# PRIVATE DINING MENU

2 COURSES £30 | 3 COURSES £35

Please pre-order one option from each course per person

## STARTER

Salmon & tuna tartar, dill crème fraiche

Ham & pea croquettes, parmesan & little gem salad

Smoked duck breast salad with hazelnuts & pomegranate

Roasted carrot, butternut squash & coconut cream soup with pumpkin seeds (V)

## MAIN

Sea bass on crushed potatoes, cherry tomato & basil compote

Pan roasted chicken breast, creamy mashed potatoes, sautéed mushrooms

Pork belly with apple sauce & root vegetables

Lentil, butternut squash, kale & broad bean casserole (V)

## DESSERT

Lemon tart, clotted cream

Chocolate tart with mint & lemon crème fraiche

Selection of British cheese with crackers, grapes & celery

Honey & basil fruit salad





# CANAPÉS

£3 each. Minimum order 10 pieces per canapé.

## COLD

- London gin marinated salmon
- Devon crab and green apple salad
- Seared tuna, tomato salsa
- Duck confit, fig marmalade
- Caesar chicken
- British charcuterie & olive skewer
- Grilled vegetable & basil crostini (V)
- Avocado mousse and tomato (V)
- Goat cheese & onion confit tartlet (V)

## HOT

- Mini salmon & cod fishcake with dill sour cream
- Prawns, mushroom & chives vol au vent
- Fish tempura
- Sticky Asian meatballs with sesame-soy
- Shepherd's pie croquette, mint yoghurt
- Grilled ham and cheese brioche
- Potato, parmesan & basil tartlet (V)
- Egg tortilla with grilled pepper (V)
- Spiced cauliflower bites (V)

## SWEET

- Chocolate mousse with pistachio
- Cheesecake
- Vanilla millefeuille
- Marinated pineapple with mint & cinnamon



# DRINK PACKAGES

Our packages include a bottomless bar for 2.5 hours.

## OUR DRINKS PACKAGE STARTS FROM £40<sub>pp</sub>

2 Selected Beers

Selected House White, Red, Rosé Wine & Prosecco.

Juices

Soft Drinks

Tea & Coffee

Still | Sparkling Water

## ADD A LITTLE SPARKLE..

Boost your bottomless package and add the following for an additional price.

### A LITTLE TIPPLE

Sparkling Wine or House Spirits **£5pp**

### IN GOOD SPIRITS

Sparkling Wine & a choice of 2 Cocktails or 2 Mixers **£10pp**

### THE CROWD-PLEASER

Sparkling Wine & House Spirits **£15pp**

### THE SHOW-STOPPER

Champagne or 2 Cocktails **£20pp**

### THE BEE'S KNEES

Champagne & 2 Cocktails & House Spirits **£25pp**

If you prefer to go teetotal, we can provide our soft drinks package

Juices • Soft Drinks • Tea & Coffee • Still | Sparkling Water **£8pp**





# DRINKS

## ARRIVAL DRINKS

Break the ice, and add some arrival drinks to your dinner.

Prices per glass.

<b>Prosecco</b>	<b>£5</b>
<b>Gin &amp; Tonic</b>	<b>£10</b>
<b>Mocktail</b>	<b>£5</b>

## WATER

<b>Still   Sparkling</b>	<b>£4</b>
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## SOFT DRINKS

### Franklin & Sons Soft Drinks

<i>Strawberry &amp; Raspberry with cracked Black Pepper</i>	<b>£4</b>
<i>Valencian Orange &amp; Grapefruit with Lemongrass</i>	<b>£4</b>
<i>British Dandelion &amp; Burdock with Star Anise</i>	<b>£4</b>
<i>Cloudy Apple &amp; Yorkshire Rhubarb with Cinnamon</i>	<b>£4</b>

<b>Franklin &amp; Sons Tonics &amp; Mixers</b>	<b>£3</b>
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<b>Pepsi</b>	<b>£3</b>
<b>Diet Pepsi</b>	<b>£3</b>

## BEERS & CIDERS

### Two Tribes Craft beer

<i>Metroland Session IPA</i>	3.8%	330ml	<b>£6</b>
<i>Dream Factory Pale Ale</i>	4.4%	330ml	<b>£6</b>
<i>Non Stop Hits Modern Lager</i>	5.0%	330ml	<b>£6</b>
<b>Peroni Nastro</b>	5.1%	330ml	<b>£6</b>
<b>London Pride</b>	4.7%	500ml	<b>£8</b>
<b>Kopparberg Mixed Fruit Cider</b>	4%	500ml	<b>£8</b>
<b>Carlsberg Non-Alcoholic</b>	0%	330ml	<b>£4</b>

## SPARKLING

<b>Vaporetto Prosecco Brut NV</b> Prosecco, Italy	Bottle £35
<b>Chapel Down Brut NV</b> Kent, England	£55

## WHITE

<b>Petit Papillon Blanc</b> Languedoc-Roussillon, France	Bottle £26
<b>Operetto Garganega Pinot Grigio</b> Veneto, Italy	£28
<b>Valdivieso Sauvignon Blanc</b> Aconcagua, Chile	£29
<b>Tilia Chardonnay</b> Mendoza, Argentina	£30
<b>Cap Cette Picpoul de Pinet</b> Languedoc-Roussillon, France	£35
<b>Chapel Down Bacchus</b> Kent, England	£38
<b>Sauvignon Blanc, Johnson Estate</b> Marlborough, New Zealand	£40
<b>Mantlerhof Weitgasse Gruner Veltliner</b> Kremstal, Austria	£45
<b>Domaine de la Chezatte Sancerre Blanc</b> Loire Valley, France	£50

## ROSÉ

<b>Petit Papillon Rose</b> Languedoc-Roussillon, France	Bottle £26
The Bulletin Zinfandel Rose California, USA	£26
<b>Whispering Angel Ch D'Esclans</b> Provence, France	£55

## RED

<b>Petit Papillon Rouge</b> Languedoc-Roussillon, France	Bottle £26
<b>Villa dei Fiori Montepulciano d'Abruzzo</b> Abruzzo, Italy	£28
<b>Tilia Malbec</b> Mendoza, Argentina	£32
<b>Valdivieso Merlot</b> Central Valley, Chile	£29
<b>Basciano Chianti Ruffina</b> Toscana, Italy	£35
<b>Vivanco Rioja Crianza</b> Rioja, Spain	£38
<b>Journey's End The Huntsman Shiraz Mourvedre</b> Stellenbosch, South Africa	£40
<b>Pasarisa Pinot Noir</b> Patagonia, Argentina	£45
<b>Grand Veneur Chateauneuf-du-Pape</b> Rhône Valley, France	£65

## CHAMPAGNE

<b>Veuve Clicquot Yellow Label Brut NV 375ml</b>	Bottle £55
<b>Veuve Clicquot Yellow Label Brut NV</b>	£80
<b>Veuve Clicquot Rose Brut NV</b>	£98
<b>Moët &amp; Chandon Imperial NV</b>	£110
<b>Veuve Clicquot Vintage Blanc Reserve 2008</b>	£115
<b>Ruinart Blanc de Blancs</b>	£140

## SPIRITS

<b>Monkey 47</b>	47%	£13
<b>Ron Zacapa 23 YO</b>	40%	£16
<b>Johnnie Walker Black Label</b>	40%	£10
<b>Oban 14 YO</b>	43%	£13
<b>Lagavulin 16 YO</b>	43%	£15
<b>Remy Martin VSOP</b>	40%	£10
<b>Baileys</b>	17%	£7
<b>Limoncello</b>	27%	£7
<b>Cockburn's Port</b>	20%	£7



## TO BOOK

Please email or phone to discuss your requirements

**[haxells@strandpalacehotel.co.uk](mailto:haxells@strandpalacehotel.co.uk)**  
**[strandpalacehotel.co.uk/haxells](http://strandpalacehotel.co.uk/haxells)**  
**+44 (0)20 7379 4737**

Haxells Restaurant & Bar  
372 Strand, London  
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## 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. 50% 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.  
A full list of allergens contained in each dish is available upon request. 🌱 Denotes the item is vegetarian.