

CHRISTMAS CELEBRATIONS AT STRAND PALACE

Celebrate the festive season in the heart of London at Strand Palace. Located on the famous Strand in London's West End, our hotel is the perfect place to gather with family, friends, or colleagues and make lasting Christmas memories.

Just moments from Covent Garden and Charing Cross Station, you'll be surrounded by London's iconic Christmas lights, world-class shopping, and seasonal attractions, with excellent transport links, making it easy for everyone to join the festivities.

Experience the magic of Christmas in one of London's most vibrant locations.

Available from 20th November to 22nd December 2026.

FESTIVE PARTY PACKAGE

Ideal for larger Christmas parties.

What's included

Three-course festive meal
 Half bottle of wine per person
 Welcome fizz on arrival
 Tea or coffee and mince pie per person
 Room hire
 Christmas crackers and party hats on the table

From £99 per person

SMALL GATHERINGS

Perfect for smaller, intimate dinners.

What's included

Welcome fizz on arrival
 Two or three-course festive meal (deluxe menu)
 Christmas crackers and party hats on the table

Optional extras

Tea or coffee and mince pie per person
 Half bottle of wine per person

From £55 per person

STAYING IN LONDON?

With 788 stylish guest rooms, Strand Palace can offer advantageous accommodation packages to make your Christmas party celebrations even more memorable.

Email reservations@strandpalacehotel.co.uk or phone us on 020 7379 4737 to enquire.



LOOKING FOR SOMETHING MORE PRIVATE?

The 1909 Private Dining Room is an intimate and versatile private dining space accommodating between 18 and 50 guests depending on the layout, conveniently located with direct access from the ground floor restaurant.



HAXELLS RESTAURANT FESTIVE DINING

This Christmas, join us at Haxells for seasonal food, celebratory drinks and a relaxed festive atmosphere in the heart of the city.

From catch-ups with friends to family lunches and pre-Christmas dinners, it's a place to settle in, enjoy the moment and make the most of the season.

CLASSIC CHRISTMAS MENU 2026

TWO COURSES FOR £45 THREE COURSES FOR £55



STARTER

Roasted Parsnip & Apple Soup (PB)

A velvety blend of roasted parsnip and Bramley apple, brightened with festive thyme oil and crisp sourdough crouton

Smoked Halibut, Charred Orange & Dill

Smoked halibut with charred orange and fresh dill, served with lemon crème fraîche, winter watercress and oatcakes

Ham Hock & Parsley Terrine

A comforting ham hock and parsley terrine served with sweet apple chutney and warm toasted brioche

MAIN COURSE

Traditional Roast British Turkey

Herb roasted British turkey breast served with sage and onion stuffing, pigs in blankets, roast potatoes, honey glazed carrots and parsnips, Brussels sprouts with chestnuts, and traditional turkey gravy

Roast Salmon Fillet

Gently roasted salmon fillet served with a light champagne and tarragon velouté, dauphinoise potatoes, buttered Savoy cabbage with leeks, roasted cherry tomatoes and a lemon herb oil

Roasted Vegetable & Chestnut Wellington (V) (PB+)

Seasonal roasted vegetables and chestnuts wrapped in crisp puff pastry, served with roast potatoes, winter vegetables and a rich red wine gravy

DESSERT

Traditional Christmas Pudding

Classic festive pudding served with warm brandy sauce

Dark Chocolate & Orange Torte (PB)

Rich flourless chocolate torte complemented by candied orange and a smooth chocolate sauce

Vanilla Baked Cheesecake (V)

Creamy vanilla cheesecake served with a spiced winter berry compote

(V) Vegetarian (PB) Plant-based (PB+) Plant-based on request

Menus are subject to change based on seasonal produce and product availability. A selection of our dishes can be adapted to accommodate gluten-free, vegetarian and vegan requirements; please advise us at the enquiry stage and our team will do their utmost to cater to your needs. Please note that whilst every care is taken during preparation and service, our kitchens are not allergen-free environments, and we cannot guarantee the absence of cross-contamination.

DELUXE CHRISTMAS MENU 2026

TWO COURSES FOR £55 OR THREE COURSES FOR £65



STARTER

Confit Duck Croquette

Served with spiced cherry gel, parsnip purée, and crispy kale

Gin-Cured Salmon, Yuzu & Wasabi

Delicately cured salmon with yuzu gel, wasabi crème fraîche, pickled kohlrabi, and seeded crisps

Corn-Fed Chicken Ballotine, Truffle & Sweetcorn

Chicken ballotine filled with a truffle mousse, served with charred sweetcorn purée, pickled girolles, crispy chicken skin

MAIN COURSE

Traditional Roast British Turkey

Herb roasted British turkey breast served with sage and onion stuffing, pigs in blankets, roast potatoes, honey glazed carrots and parsnips, Brussels sprouts with chestnuts, and traditional turkey gravy

Sea Bream, Parsnip & Vanilla, Crispy Kale

Pan-roasted sea bream with parsnip purée, vanilla beurre blanc, charred baby leeks, and toasted almonds

Roasted Celeriac Steak, Truffle & Hazelnut (PB)

Thick-cut roasted celeriac with truffle dressing, celeriac purée, caramelised shallots, toasted hazelnuts, and red wine reduction

DESSERT

Traditional Christmas Pudding (PB+)

Served warm with brandy sauce or vegan vanilla custard

Dark Chocolate & Orange Délice (PB)

Rich chocolate mousse with candied orange, cocoa nib tuile, and orange coulis

Vanilla Bean Panna Cotta (V)

Served with winter berry compote and almond crumble

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FESTIVE BOWL FOOD MENU 2026

£9 PER BOWL



COLD

Ham Hock & Parsley Terrine

Sweet apple chutney and warm toasted brioche

Heritage Tomato & Burrata (V)

Orange dressing and pumpkin seeds

HOT

Roasted Salmon Fillet

Layered Dauphinoise potatoes, buttered Savoy cabbage, Champagne and tarragon velouté

Herb-roasted Turkey Breast

Sage & onion stuffing, pigs in blankets, crisp roast potatoes, honey-glazed carrots and parsnips, Brussels sprouts, and rich turkey gravy

Slow-cooked Celeriac Fondant (PB)

Charred onion purée, pickled shallots and a light truffle jus

Pan-fried Gnocchi (V)

Wild mushrooms, truffle cream, Parmesan shavings and crispy sage

SWEET

Traditional Christmas Pudding (PB+)

Classic festive pudding served with warm brandy sauce

Vanilla Baked Cheesecake (V)

Spiced winter berry compote

(V) Vegetarian (PB) Plant-based (PB+) Plant-based on request

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FESTIVE CANAPÉ MENU 2026

£32 FOR 6 CANAPÉS



Slow Braised Beef Shin, Horseradish Cream & Yorkshire Pudding

Served with spiced cherry gel, parsnip purée, and crispy kale

Hot Smoked Salmon Mousse, Dill Oil in a Mini Vol au Vent

Smoked salmon mousse piped in a mini vol au vent with dill oil and pickled shallot

Caramelised Onion & Thyme Tarte Tatin (V)

Mini puff pastry with slow cooked onion and finished with balsamic glaze

Turkey Roulade, Cranberry Gel & Brioche Crisp

Traditional roast turkey roulade with cranberry gel and toasted butter brioche

Roasted beetroot, Whipped Goat's Cheese & Walnut (V)

Roasted beetroot on endive with whipped goat's cheese and candied walnut

Jerusalem Artichoke, Pear Puree and Chive Oil (PB+)

Thin layers of crisp potato and Jerusalem artichoke topped with pear puree, and herb oil

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