




STRAND PALACE
LONDON HOTEL SINCE 1909



FESTIVE SEASON

— 2025 —



CHRISTMAS DAY LUNCH

25TH DECEMBER



- GOLD** - £135 per person, including 2 hours of unlimited soft drinks, prosecco, bottled beer and a welcome cocktail on arrival
- SILVER** - £115 per person, including 2 hours of unlimited soft drinks and a welcome mocktail on arrival
- LITTLE STARS** - £55 per child (12 and under), including unlimited soft drinks

Choose from:
Sitting 1: 12.30-14.30
Sitting 2: 15.30-17.30

STARTERS

Buffet style

- Gloucestershire Old Spot Ham Hock Terrine with Piccalilli
- Traditional Nicoise Salad with Quail's Eggs **V**
- Roast Pumpkin Soup with Crushed Amaretti Biscuits **V**
- Caesar Salad with Croutons, Parmesan Shavings and Anchovies
- Charcutier of Bellota Ham, San Danielle and Jambon Di Bayonne
- Plum Tomato, Buffalo Mozzarella Salad with Rocket **V**
- Homemade Beetroot Gravadlax with Grain Mustard Dressing and Lilliput Capers **V**
- Rosary Goats Cheese and Sun Blushed Tomato Tarts **V**
- Grilled Vegetables with Garlic and Lemon Oil **V**
- Chicken Liver Terrine, Quince Jelly, Brioche, Toasted Granola

Bread & Butter **V**

MAINS

Family style on the table, side dishes shared

- Burrata Black Truffle Tortellini, Wild Mushroom, Spinach, Pine Nuts, Lemongrass Emulsion **V**
- Baked Organic Turkey, Seasonal Stuffing served with Winter Foraged Vegetables, Crisp Fluffy Confit Potatoes, Creamed Brussels Sprouts, Cumberland Chipolatas and Traditional Gravy
- Loch Duart Salmon Wellington, Truffle Mash and Champagne and Chervil Sauce

SWEET

Buffet style

- Traditional Christmas Plum Pudding **V**
- White Chocolate, Ginger and Mandarin Cheesecake **V**
- Christmas Mincemeat, Cinnamon and Almond Tart **V**
- Chocolate and Jamaican Rum Terrine **V**
- Fresh Sliced Fruits **VG**
- Selection of British Cheeses, Crackers and Chutney **V**

V - Vegetarian **VG** - Vegan



CHRISTMAS DAY EVENING

25TH DECEMBER

2 COURSE £39
3 COURSE £49



From 6pm onwards

Add a glass of bubbly to start your festive evening - £6PP

STARTERS

Roast Pumpkin Soup, Wild Mushroom,
Pumpkin Seeds and Shaved Black Truffle **V**

Caesar Salad

Chicken Liver Terrine, Quince Jelly, Brioche,
Toasted Granola

MAINS

Baked Organic Turkey, Seasonal Stuffing served
with Winter Foraged Vegetables, Crisp Fluffy Confit
Potatoes, Creamed Brussels Sprouts, Cumberland
Chipolatas and Traditional Gravy

100% Prime Beef Burger with Fries

Plant-Based Burger with Fries **VG**

Honey Garlic Butter Glazed North Atlantic Salmon,
Tapenade of Dried Cranberries, Pumpkin Puree,
Almond and Parsley

Burrata Black Truffle Tortellini, Wild Mushroom,
Spinach, Pine Nuts, Lemongrass Emulsion **V**

Sirloin 8oz with Land Cress, Smoked Butter and
Mashed Potato
£8 Supplement

SWEET

Christmas Pudding and Brandy Sauce **V**

Chocolate Brownie with Salted Caramel Ice Cream
VG

Chef's Cheese Selection with Chutney and Crackers
V

V - Vegetarian **VG** - Vegan





DRINKS & CANAPÉS



Our drinks and canapes packages are available for groups of 10+ in Haxells Restaurant & Bar (non-private) from noon to midnight. Alternatively, upgrade one of our private venues, for up to 140 guests.

Contact us on haxells@strandpalacehotel.co.uk for private venue hire rates.



HOLLY & IVY £65 PP FOR 2 HOURS

2 hot and cold Canapés
per person
2 types of Bottled Beer
House Wine - 175ml
4 types of Soft Drinks
Still / Sparkling Water



MISTLETOE & MAGIC £80 PP FOR 2 HOURS

2 hot and cold Canapés
per person
2 types of Bottled Beer
House Wine - 175ml
Sparkling Wine - 125ml
House Spirits (Vodka, Gin,
Whiskey, Rum - 25ml Pours)
2 House Cocktails
4 types of Soft Drinks
Still / Sparkling Water



SPARKLE & SHINE £95 PP FOR 2 HOURS

2 hot and cold Canapés
per person
2 types of Bottled Beer
House Wine - 175ml
Sparkling Wine - 125ml
Premium Spirits (Vodka, Gin,
Whiskey, Rum - 25ml Pours)
3 House Cocktails
4 types of Soft Drinks
Still / Sparkling Water



OUR VENUES



HAXELLS RESTAURANT & BAR



Available for exclusive use for up to 250 guests.
Contact us on haxells@strandpalacehotel.co.uk.





1909 PRIVATE DINING ROOM



Available for exclusive use for up to 250 guests.
Contact us on haxells@strandpalacehotel.co.uk.





GIN PALACE & COCKTAIL BAR



Available for exclusive use for up to 250 guests.
Contact us on haxells@strandpalacehotel.co.uk.





THE PALACE TEA PARLOUR

Available for exclusive use for up to 250 guests.
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GENERAL T&Cs



Allergen Information: Kindly note that our kitchen is not allergen-free. As such, we cannot guarantee meals to be free of allergens, and we therefore advise guests with severe allergies to assess their own level of risk before consuming items from our menu. A full list of allergens is available on request. Please speak to a staff member about your requirements before ordering.

Pricing & Service: All prices include VAT at the current prevailing rate. A discretionary service charge of 12.5% will be added to your bill.

Advance Requirements: Pre-orders must be received 7 days in advance of your event. Halal food can be catered for with 7 days advance notice. If a group requests halal meat, we will transfer the entire group to halal rather than only the required individuals.

Service Standards: In our venues, we offer 25ml and 50ml servings of spirits and wine servings of 175ml and 250ml as standard. 125ml servings are available on request. Management reserves the right to refuse service if deemed necessary.

Bespoke Arrangements: Available on request, subject to availability. Please get in touch to discuss your preferences and our events team will be glad to assist.

Got a question?

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