



Haxells

PRIVATE DINING



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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:



STANDING UP TO 50*



BOARDROOM UP TO 18



U-SHAPED UP TO 25



THEATRE UP TO 40



DINING UP TO 40*

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:

	STANDING	UP TO 60*
	BOARDROOM	UP TO 20
	U-SHAPED	UP TO 30
	THEATRE	UP TO 50
	DINING	UP TO 40*

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?

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PRIVATE DINING MENU

2 COURSES £25 | 3 COURSES £30

Please pre-order one option from each course per person

STARTERS

Quinoa Salad **VG**

Pomegranate, Carrot, Cucumber & Beetroot Hummus

British Tomato & Buffalo Mozzarella **V**

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 **V**

Sorbet Selection **VG**

Served with Granola

British Cheese Platter **+£5**

Coffee or Tea Included

V - Vegetarian **VG** - Vegan **GF** - Gluten Free

TIPPLES

SPARKLING

125ml | Bottle

Chapel Down Brut NV

Kent, England 12%

Ripe red apples and peach dominate the nose with apples and light tropical fruit on the palate.

£55

Prosecco DOC Famiglia Botter Extra Dry

Italy 12%

A pale straw yellow with biscuity nuances on the nose give way to a harmonious palate of mature apple and honeydew melon, very refreshing. **VG**

£8 | £36

CHAMPAGNE

125ml | Bottle

Laurent-Perrier La Cuvée

France NV 12%

Purity, freshness and elegance – essential characteristics, expressed in this Champagne which embodies the spirit of the House.

£95

Pommery Brut Royal Champagne

France NV 12.5%

Elegant and lively. A rounded, rich, delicate wine that lingers in the mouth. In short, a clean taste with no dryness. A very smooth wine which never wanes on the palate.

£85

Champagne De Castelnau Brut

France NV 12.5%

Lively but gentle with notes of apricot and white peach. The spontaneity and charm of this Brut Champagne make it a natural temptation anytime, day or night. **VG**

£13 | £73

ROSÉ

175ml | 250ml | Bottle

Petit Papillon Rosé

Languedoc-Roussillon, France 12%

A fresh and aromatic nose of raspberries and spices, lively and rich on the palate.

£7 | £9 | £26

The Bulletin Zinfandel Rosé

California, USA 10%

Plenty of raspberry and watermelon fruit flavours. Juicy and light, it has a refreshing finish.

£7 | £9 | £26

Whispering Angel Chateau D'Esclans

Provence, France 13%

Flavours of redcurrant, dried flowers and spices on the nose, with a subtle herbal quality.

£55

RED

La Colombe Cabernet Sauvignon

France 13%

The nose is dominated by black fruits and spicy notes. On the palate, there are abundant flavours of elderberry, bramble, cinnamon and orange zest. Soft, round tannins provide a silky finish. **VG**

Merlot Reserva, Constellations

Chile 13.5%

Easy-drinking, soft dark plum fruit from this plush Merlot. **VG**

Faustino Rivero Crianza D.O.C Rioja

Spain 14%

This wine has matured in American oak casks for 12-14 months and has spicy aromas with moderate tannins on the palate.

Alma de Chile Pinot Noir Reserva

Chile 13%

Bright cherry fruit on the nose with hints of tea leaf and eucalyptus. Light and spicy with clean strawberry fruit flavours. **VG**

Chateau Mondain, A.C Bordeaux

France 13%

Classic blend offering intensely coloured wine with lots of ripe berry and plum, medium weight, with a silky smooth and long finish.

Bottle

£26

£32

£40

£38

£52



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





WHITE

175ml | Bottle

Pinot Grigio, Bello Tramonto

Italy 12%

Straw yellow in appearance, this generous, well balanced Pinot Grigio has a rich fruity aroma with a smooth fruity taste. **VG**

£8 | £28

Vermentino Colombard, Les Vignerons

France 12%

A pale yellow colour with a vibrant nose of lemon and lime lead in to a zesty palate of tropical fruit and white flowers. **VG**

£34

Altozano Verdejo Sauvignon Blanc

Spain 12%

A blend of fennel and freshly cut grass from the Verdejo grapes along with aromas of exotic fruit, mango and passion fruit. **VG**

£34

Vins d'Alsace Arthur Metz Riesling

France 13%

Aromas of orange, mandarin and mineral notes. Fresh and well-bodied. Goes perfectly with seafood.

£45

Albarino Pepe Rias Baixas

Spain 12.3%

Apple and pear orchard flavours combine with notes of soft and tropical fruit and an underlying minerality. **VG**

£38



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BRITISH BREWS

	ABV	
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

GLOBAL BREWS

	ABV	
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

A LITTLE TIPPLE

A selection of bottled beers, house wines, soft drinks, still & sparkling water.

£50PP



THE CROWD-PLEASER

A selection of bottled beers, house wines, house spirits, (Vodka, Gin, Whisky, Rum, Liqueurs), soft drinks, still & sparkling water.

£60PP



A LITTLE TIPPLE

A selection of bottled beers, house wines, house spirits, (Vodka, Gin, Whisky, Rum, Liqueurs), house Champagne, soft drinks, still & sparkling water.

£70PP





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
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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. 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.

V - Vegetarian **VG - Vegan** **GF - Gluten Free**