



STRAND PALACE

LONDON HOTEL SINCE 1909

CHRISTMAS PARTIES 2026 AT STRAND PALACE

Celebrate the festive season at one of London's most iconic hotels in the heart of the West End. Located on the famous Strand, Strand Palace offers the perfect setting for Christmas celebrations, whether you are planning an intimate dinner or a large corporate party for up to 250 people.

Perfectly positioned just minutes from Charing Cross Station and Covent Garden, your guests can enjoy a truly central London Christmas experience with excellent transport connections and the city's festive atmosphere right on the doorstep.

Available from 20th November to 22nd December 2026.

From £99 per person

WHAT'S INCLUDED

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

Service charge additional.

TRAFALGAR SQUARE

Ideal for a stylish standing reception for up to 70 guests. Perfect as a welcome drinks area before dinner in the adjoining Covent Garden Suite.

Capacity: 70 Standing



COVENT GARDEN SUITE

Our signature event space, ideal for larger festive celebrations, accommodating up to 200 guests for a standing buffet or 140 guests for a banquet dinner.

Capacity: 200 Standing | 140 Seated



1909 PRIVATE DINING ROOM

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

Capacity: 50 Standing | 18 Seated



HAXELLS RESTAURANT

A vibrant and contemporary venue perfect for larger Christmas events, accommodating up to 250 guests for a standing buffet or 220 guests for a seated dinner.

Capacity: 250 Standing | 220 Seated



GIN PALACE

Gin Palace and Cocktail Bar is a stylish venue for Christmas parties, accommodating up to 50 guests for a standing celebration. Enjoy festive cocktails, a vibrant atmosphere, and an unforgettable seasonal gathering.

Capacity: 50 Standing



We are proud to offer a range of additional spaces, ideal for smaller conferences, meetings and events. Get in touch to learn more and let us help you create the perfect tailor-made event, or enquire about semi-private hire of Haxells Restaurant & Bar.

To book please call +44 (0)20 7379 4737 or email meetings@strandpalacehotel.co.uk

CHRISTMAS DINING MENU 2026

TRADITIONAL BRITISH FARE



STARTER

Roasted Parsnip & Apple Soup (V)

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.

FESTIVE DRINKS PACKAGES

ALL THE TRIMMINGS



Raise a glass to the season with a drinks package to suit every style of celebration, adding that extra touch of fizz and festive cheer to your Christmas party experience.

SILVER

- Two types of bottled beer
- House wine - 175ml
- Four types of soft drinks
- Still / sparkling water
- Table nibbles

*£30 pp for one hour**

GOLD

- Two types of bottled beer
- House wine - 175ml
- Sparkling wine - 125ml
- House spirits (vodka, gin, whisky, rum – 25ml pours)
- Two house cocktails
- Four types of soft drinks
- Still / sparkling water
- Table nibbles

*£35 pp for one hour**

PLATINUM

- Two types of bottled beer
- House wine - 175ml
- Sparkling wine - 125ml
- Premium spirits (vodka, gin, whisky, rum – 25ml pours)
- Three house cocktails
- Four types of soft drinks
- Still / sparkling water
- Table nibbles

*£45 pp for one hour**

Looking for something specific? If you're looking for something more bespoke, please speak to our team to create a package tailored to your requirements.

STAYING IN LONDON?

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

To enquire email info@strandpalace.co.uk or phone us on 020 7379 4737



*Drinks package for more than one hour must be combined with canapes




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Haxells

SMALL GATHERINGS AT HAXELLS RESTAURANT OR 1909 DINING ROOM

For smaller teams, the festive season can be just as memorable.

Reserve a table at Haxells or enjoy an intimate celebration in our Private Dining Room, where seasonal flavours, festive cheer and warm hospitality set the scene for an unforgettable Christmas gathering.

Celebrate together in style.

Available from 20th November to 22nd December 2026.

From £55 per person

WHAT'S INCLUDED

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

Service charge additional.

WANT TO ADD EXTRAS?

- Tea/coffee and mince pie per person
- Half bottle of wine per person

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 Delice (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

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

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