

The background of the menu is a dark blue-grey color with a repeating pattern of white line art. The pattern includes stylized Christmas trees, snowflakes, and round ornaments with horizontal stripes. The text is centered and uses a mix of gold and white colors.


STRAND PALACE
LONDON HOTEL SINCE 1909

CHRISTMAS DAY DINNER MENU

17:30 - 22:45

2 COURSE
£40 PER PERSON

3 COURSE
£50 PER PERSON

STARTERS

Roasted Parsnip & Apple Soup, Thyme Oil, Sourdough Croutons (V)

Ham Hock & Parsley Terrine, Apple Chutney, Toasted Brioche

Roasted Vegetable, Quinoa, Fresh Herbs, Citrus Dressing (PB)

Classic Caesar Salad

MAINS

Herb-roasted Turkey Breast

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

Roasted Salmon Fillet

Dauphinoise potatoes, buttered Savoy cabbage, Champagne and tarragon velouté

Roasted Vegetables & Chestnuts in Puff Pastry (PB+)

roast potatoes, festive vegetables, rich red wine gravy

Classic
Beef Burger
fries

Buttermilk
Chicken Burger
fries

Plant Based
Burger (PB)
fries

Sirloin 8oz*

*watercress, roast tomatoes, mushroom, mashed potatoes
(£9 supplement)*

Diane, Peppercorn or Bearnaise Sauce - £2 each

** Approximate uncooked weight*

DESSERTS

Christmas Pudding (PB+)
brandy sauce

Chef's Cheese Selection (V)
chutney and crackers

Chocolate Brownie (V)
salted caramel ice cream

Vanilla Baked Cheesecake (V)
spiced winter berry compote

*(V) Vegetarian (PB) Plant Based (PB+) Plant Based option available
Our kitchen is not allergen-free, and we cannot guarantee any dish is free from allergens.
Please speak to a team member before ordering; full allergen information is available on request. Prices include VAT. A discretionary 12.5% service charge will be added to your bill.*