





PARTY ROOM

From birthday burgers & bubbles to corporate canapés and cocktails... our Party Room has you covered!

Our Holborn Haché has the perfect private space for your celebration: with its own bar, sound system and space for 40 guests, this Central London location is ideal for events of all kinds.

Enjoy our full a la carte menu of award-winning burgers and small plates (and of course our homemade Banofé pie), or plump for a selection of canapés for a more relaxed vibe.

Get in touch now to talk through your ideas, and let us help you plan an event to be remembered.

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Bonjour Breakfast



At Haché, our breakfast is as good as our burgers.

So if you're looking at a morning booking then we have you covered with our breakfast menu below.

- £15 per person
- Minimum spend applies (£300)
- Available for pre-order only (pre-orders are required at least 48 hours before your event)
- A deposit will be required to confirm the booking
- Available until 12pm daily

BREAKFAST (MAIN)

- Scrambled Eggs & Smoked Salmon – *served with Sourdough*
- Smashed Avocado & Poached Eggs – *with lime & chia seeds on toasted Sourdough*
- Clarence Court Eggs – *Free range, deep orange yolks, scrambled, fried or poached on toasted Sourdough*
- The Full Parisien – *Scrambled, fried or poached Clarence Court Eggs, sweet potato rosti, smoked bacon, Portobello mushrooms, grilled tomatoes & buttered Sourdough toast*

DRINK

- Tea (Unlimited):
English Breakfast, Green Tea, Earl Grey, Fresh Mint, Rooibos
- Filter Coffee (Unlimited)
- Freshly squeezed Orange Juice or Apple Juice

Santé!



To help get your celebration started at Haché we recommend the options below. For pricing, full product descriptions and all non-alcoholic options, please see a full list on our website.

COCKTAILS

Jugs are available, just ask!

City of Love

Vodka, honey syrup, apple juice, raspberry & passion fruit purée

Parisian Pressé

Gin, elderflower, lime, cucumber, mint & soda

Cosmopolitan

Vodka, Triple Sec, cranberry juice & lime

WINE

WHITE

Good: Haché Colombard

Better: Francesco Minini (Pinot Grigio)

Best: Domaine La Croix Belle (Chardonnay)

RED

Good: Haché (Merlot Cab Sav)

Better: Tilia (Malbec)

Best: Chateau de Gardegan (Bordeaux)

ROSE & FIZZ

Petit Papillon (Grenache)

Vitelli Prosecco

Taittinger Brut

CRAFT & DRAFT

BEERS

Hache Draft

Harbour Pilsner

Harbour IPA

Wild Bear's Pogo Fruit

Wiper & True Amber Ale

CIDER

Urban Orchard Cider

Menu options



For a more relaxed occasion, a selection of our small plates make the perfect canapés, from lightly spiced Halloumi Fries with pesto aioli to fiery Creole Chicken Wings with sour cream - both perfectly paired with a Parisian Pressé in hand!

Our **3 course menu** offers a range of our favourite dishes, with a small plate, burger or salad with a side and dessert for everybody.

Don't forget to ask for our drinks options to round off your celebrations!

- **£21.95 per person**
- Minimum spend applies (£500)
- Available for pre-order only
(pre-orders are required at least 48 hours before your event)
- A deposit will be required to confirm the booking
- All burgers are available bun-less
- Please enquire about vegan & gluten-friendly options

Burgers for grown ups



3 COURSE MENU

SMALL PLATES

Choose from:

- Nachos *Tortilla chips, melted Cheddar cheese sauce, tomato salsa, guacamole & sour cream*
Creole Chicken Wings (4) *Dipped in hot Cayenne sauce served with sour cream dip.*
Salt & Pepper Crispy Squid *Lightly battered squid rings served with garlic aioli.*
Black Garlic Hummus *with caramelised onions & toasted ciabatta.*

MAINS

all mains served with choice of side

Choose from:

- Steak Naturel *6oz prime steak, hached and simply grilled.*
Steak Cheeseburger *with two slices of melted mature Cheddar.*
Steak Canadien *melted mature Cheddar cheese & smoked bacon.*
Steak Mexicain *coated with Cajun spices, topped with jalapeno peppers, served with salsa, guacamole & sour cream on the side.*
Steak Truffle *topped with truffle shavings, truffle aioli, caramelised onions & Gruyere cheese.*
Rosemary Lamb *Premium hached English shoulder of lamb with garlic & rosemary salt. Topped with fresh tzatziki.*
Sweet Potato Rosti *Grated sweet potato fritter with aioli, tzatziki & rocket.*
Kale Caesar Salad *Marinated kale tossed with spiced almonds, chopped apple, chilli, avocado, spring onions & Hache yoghurt vinaigrette.*
Add grilled prawns (£2 supplement) / Add grilled chicken (£2 supplement)

+

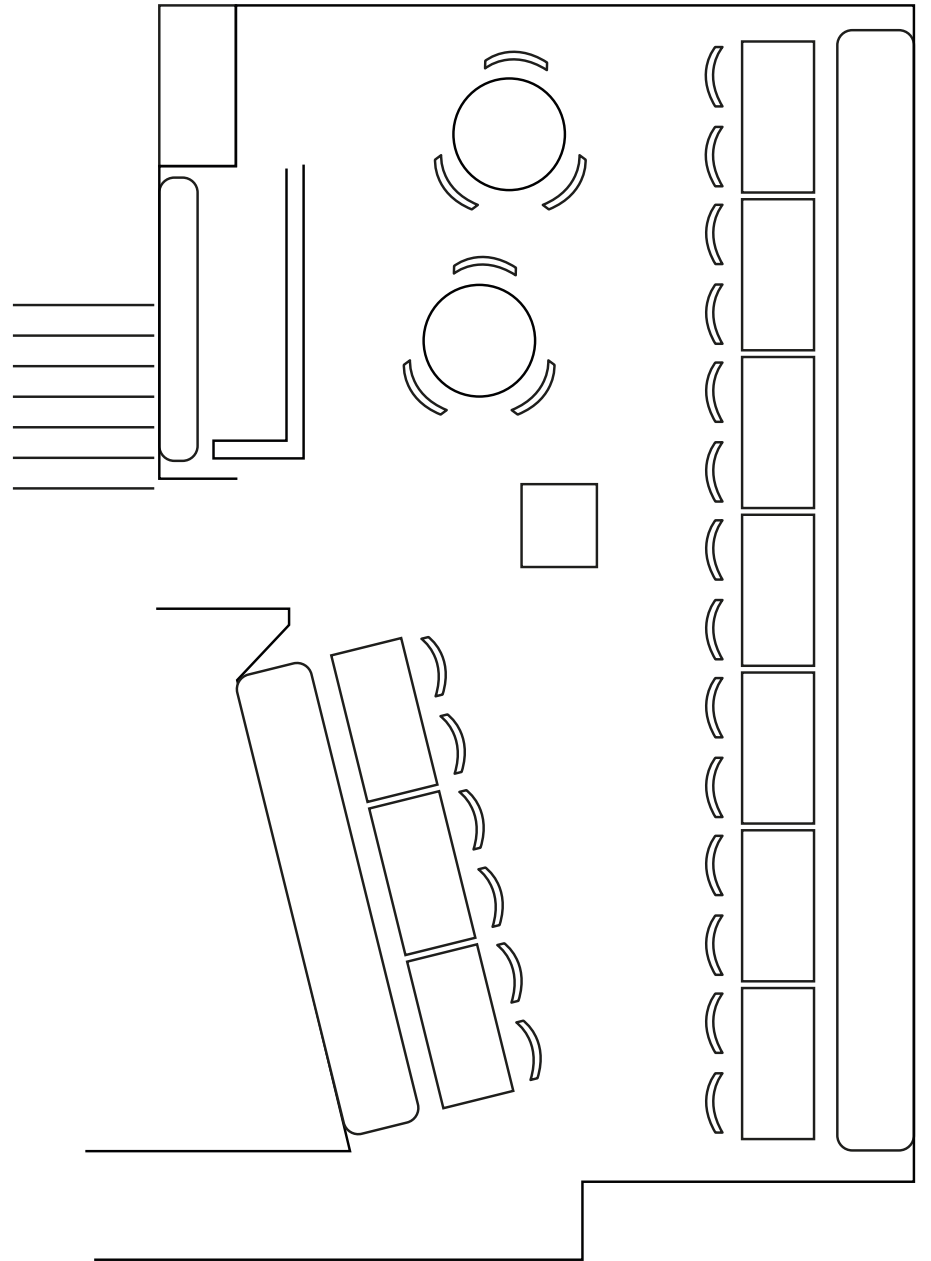
SIDES

- Haché Frites
Haché Sweet Potato Frites
Baby leaf salad
Haché Coleslaw
Beer battered onion rings

DESSERTS

- Ice Cream *Madagascar Vanilla with salted caramel sauce*
Chocolate Brownie *Real chocolate brownie with whipped double cream or Haché Ice Cream.*
Banoffee Pie *A home-made Hache specialty, for the faint-hearted!*

Seating plan





We look forward to
welcoming you in the

**PARTY
ROOM**

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