



FESTIVE CURRY

Explore an authentic mix of Indian and African cuisine on a culinary journey created by Chef Kumar set in one of our private dining suites.

£99 PER PERSON

The Festive Curry menu consists of a three course experience based on our award winning Curry Room.
Authentic flavours made with the finest ingredients for a delectable occasion.

(ve) – Vegan | (v) – Vegetarian

- ◆ A glass of prosecco on arrival
- ◆ Three-course menu
- ◆ Half Bottle of house red or white or two cobra beers per person
- ◆ Tea, coffee and mince pies
- ◆ Crackers, party hats and novelties
- ◆ Printed menus and name place cards
- ◆ Exclusive use of a private room (*Minimum numbers and additional charges apply*)
- ◆ Bespoke packages available on request
- ◆ Minimum covers apply

FESTIVE RECEPTION — LONDON STREET FOOD

Creative canapé and finger food menu in the stunning Leopard Room overlooking the Royal Mews of Buckingham Palace. Also available in our unique private dining rooms Rembrandt Suite, Jubilee Suite and Van Dyke Suite.

£99 PER PERSON

- ◆ A glass of prosecco on arrival
- ◆ Selection of six items from our Executive Chef Ben's Festive London Street Food Menu
- ◆ Served street food style, stand-up reception
- ◆ Exclusive use of a private room (*Minimum numbers and additional charges may apply*)
- ◆ Bespoke packages available on request
- ◆ DJ and Entertainment available (*Subject to a supplement*)

MENU

Choices for your Savoury Items

Rubens Christmas Bap

Pulled Norfolk Turkey, Herby Sausage Stuffing, Seasonal Slaw, Bacon, Onion Bap

Crispy Creedy Carver Duck

Soy, Honey Parsnip & Carrot Stir Fry, Pomegranate Dressing

The Rubens Hot Dog

Sauerkraut, Sweet Mustard, Ketchup

Soft Shell Crab

Sweet Chilli Mayonnaise

Smoked Salmon Penne

Red Pesto, Crème Fraîche, Caviar

Fish & Chips Cones

Dill Tartare Sauce

Stir Fry Prawns

Noodles, Spring Onion, Chilli Jam

BBQ Pulled Jackfruit Bao (ve)

Pickled Carrots, Cucumber, Spring Onion

Wild Mushroom & Truffle Risotto (ve)

Chestnut Crumble

Roasted Butternut Squash & Potato Gratin (v)

Smoked Applewood, Hazelnuts

Choose a Dessert

Citrus Meringue Tart (ve)

Raspberry Cream

Spiced Apple Mince Pie Crumble (v)

Opalys Brandy Whip

Milliot Chocolate Mousse

Orange Compote, Sable Breton

(ve) – Vegan | (v) – Vegetarian

FESTIVE LUNCHES & DINNERS

- ◆ A glass of prosecco on arrival
- ◆ A selection of three-course menus to choose from
- ◆ Half a bottle of red or white wine per person
- ◆ Tea, coffee and mince pies
- ◆ Exclusive use of a private room
- ◆ Crackers, party hats and festive novelties
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MENU THREE

£149 PER PERSON

CHOICE OF ONE STARTER

Roasted Parsnip Soup

Curried Apple, Toasted Chestnuts, Coriander Oil (ve)

Smoked Chicken Salad

Coriander, Red Chilli, Green Mango, Almonds

Orkney King Scallops

Butternut Squash, Sauté Sprouts, Apple, Chestnuts, Pancetta

Cornish Lobster Cocktail

Thousand Island Dressing, Toasted Sourdough

CHOICE OF ONE MAIN

Free-Range Bronze Black Leg Turkey

Pork & Sage Stuffing, Pigs in Blankets, Goose Fat and Thyme Roast Potatoes, Honey Carrots and Parsnips, Brussels Sprouts, Homemade Cranberry Sauce

Scottish Beef Wellington

*Fondant Potato, Baby Vegetables, Madeira Jus
(served medium, min of 5 people)*

Roasted Fillet of Monkfish

Curried Mussel Broth

Spinach & Ricotta Truffle Tortellini (v)

Rocket & Parmesan Salad

Lentil Cottage Pie (ve)

Roasted Carrots & Parsnips, Savoy Cabbage Pesto

CHOICE OF ONE DESSERT

Homemade Rubens Christmas Pudding

Brandy Sauce

Basque Vanilla Cheesecake

Cranberry Compote

Coffee and Caramelia Roularde (v)

Chocolate Ice Cream

Bourbon Vanilla Crème Brûlée (ve)

Coffee and Homemade Mince Pies

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MENU TWO

£129 PER PERSON

CHOICE OF ONE STARTER

Heritage Carrot Salad (ve)

Smoked Almonds, Pickled Shallots, Orange & Truffle

London Burrata (v)

Pomegranate & Walnut Salad

Lobster Bisque

Crab & Chilli Croquette

CHOICE OF ONE MAIN

Free-Range Bronze Black Leg Turkey

Pork and Sage Stuffing, Pigs in Blankets, Goose Fat and Thyme Roast Potatoes, Honey Carrots and Parsnips, Brussels Sprouts, Homemade Cranberry Sauce

Creedy Carver Duck Breast

Potato Hash, Parsnip Purée, Baby Carrots, Spiced English Plum

Pan-fried Fillet of Salmon

Dauphinoise Potato, Spinach, Wild Mushrooms and Shrimp Butter Sauce

Wild Mushroom and Goat's Cheese Pancakes

Hazelnut Pesto, Rocket and Parmesan Salad

Spiced Charred Cauliflower Steak (ve)

King Oyster Mushrooms, Puffed Black Rice, Hazelnuts, Pomegranate

CHOICE OF ONE DESSERT

Homemade Rubens Christmas Pudding

Brandy Sauce

Hazelnut and Chocolate Torte

Blood Orange Ice Cream

Lemon and Apricot

Ivoire Cremeux, Sable Biscuit

Rum Baba (ve)

Vanilla Cream, Caramelised Almond Crumble

Coffee and Homemade Mince Pies

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MENU ONE

£99 PER PERSON

CHOICE OF ONE STARTER

Wild Mushroom Soup (v)

Truffle Oil

Smoked Chicken & Ham Hock Terrine

Apple Chutney & Toasted Sourdough

Smoked Salmon

New Potatoes, Pink Grapefruit, Dill & Cucumber Dressing

Fennel Carpaccio (ve)

Orange & Saffron, Pomegranate, Hazelnuts & Truffle

CHOICE OF ONE MAIN

Free-Range Bronze Black Leg Turkey

Sage and Onion Stuffing, Pigs in Blankets, Goose Fat and Thyme Roast Potatoes, Honey Carrots and Parsnips, Brussels Sprouts and Homemade Cranberry Sauce

Pan-Fried Fillet of Sea Bream

Truffle Mash Potatoes, Vichy Carrots and Jerusalem Artichoke Velouté

Bark Pumpkin Risotto (v)

Charred Balsamic Peppers, Marjoram, Roasted Chestnuts and Goat's Cheese

Maple Glazed Heritage Carrots & Parsnips (ve)

Spinach, Wild Mushrooms, Toasted Chestnuts

CHOICE OF ONE DESSERT

Homemade Rubens Christmas Pudding

Brandy Sauce

Manjari Chocolate Fondant

Sour Cherry Compote, Cherry Ice Cream (v)

Raspberry & Pistachio Pavlova (ve)

Vanilla Amatika Cream

Selection of British Cheese

Served with Oatcake Biscuits, Celery, Grapes and Homemade Chutneys

Coffee and Homemade Mince Pies

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