

THE RUBENS

FESTIVE CURRY

Embark on a culinary journey crafted by Chef Kumar, showcasing an authentic fusion of Indian flavours in one of our elegant private dining suites.

99 PER PERSON

The festive curry menu consists of a three-course experience per person, based on our award winning Curry Room. Authentic flavours made with the finest ingredients for a delectable occasion.

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

PRE-STARTER

POPPADUM

Lime pickle, mango chutney and raita

TO BEGIN

LAMB SHAMI KABAB

Lamb mince patties, mint & coriander chutney

ONION BHAJI (VG)

Finely sliced onion, spiced gram flour batter

SIGNATURE MAINS

(All curries are served with Basmati rice)

LAMB PUNJABI CURRY

Traditional style of Indian lamb curry
(Your choice of medium or hot)

BUTTER CHICKEN

North Indian style, simmered in butter, chilli and coriander cream

BENGAL FISH CURRY

A favourite Bengal delicacy cooked with aubergine

VEGETABLE KORMA (V)

Fried paneer, onion, peas and mushrooms in a creamy curry sauce

TOFU AND SEASONAL VEGETABLE CURRY (VG)

Cooked in a Delhi style vegan curry sauce

SPICY BEEF VINDALOO

Slow cooked beef, white wine vinegar, onions, tomato and a combination of Goan spices

CHEF KUMAR'S THALI

Three curries of your choice from above

SIDES

TARKA DAL (VGO)

Authentic Indian lentil

BASMATI RICE (VG)

BUTTER NAAN (VGO)

TO FINISH

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE (V)

Seasonal coulis

GINGER AND ORANGE RICE PUDDING BRÛLÉE (VG)

Honey poached pears, cashew nut ice cream

SPICED GULAB JAMUN (V)

Spiced plum and brandy mulled syrup, vanilla custard

PISTACHIO KULFI

Crushed pistachio

🍽️ **A favourite signature dish of Mrs T, our Founder and President.** (V) Vegetarian | (VG) Vegan | (VGO) Vegan option available

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.

Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.

THE RUBENS

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 or Van Dyke Suite.

85 PER PERSON

- | | |
|--|--|
| - A glass of prosecco on arrival | - Exclusive use of a private room (minimum numbers and additional charges apply) |
| - Selection of six items from our Executive Chef Ben's London street food menu | - Bespoke packages available upon request |
| - Served street food style | - DJ and entertainment available (subject to supplement) |

SAVOURY ITEMS

RUBENS CHRISTMAS BAP

Pulled Norfolk turkey, herby sausage stuffing, red cabbage slaw, treacle streaky bacon

CUMBERLAND SCOTCH EGG

Wild mushroom ketchup

KIELBASA HOT DOG

Sauerkraut, sweet mustard, ketchup

STICKY GLAZED BEEF SHORT RIB

Parsnip mash, carrot crisps, red wine sauce

PERI PERI GRILLED PRAWNS

Caesar salad

SMOKED SALMON ORCCHIETTE

Sundried tomato pesto, crème fraîche, caviar

BEER BATTERED COD BITE CONES

Pea ketchup & tartare sauce

BBQ PORTOBELLO MUSHROOM SLIDER (VG)

Rocket, caramelised onions, garlic & mixed herb mayonnaise

WILD MUSHROOM & TRUFFLE RIGATONI (V) (VGO)

Chestnut & goat's cheese

PEARL BARLEY RISOTTO (V)

Pumpkin, mascarpone, crispy sage

SAUTÉED SPINACH & WILD MUSHROOM PIZZA (V)

Truffled cream sauce

KOFFMAN PARMESAN & TRUFFLE FRIES (V)

Truffle mayonnaise

DESSERT ITEMS

CLEMENTINE TARTLET (VG)

Toasted meringue

SPECULOOS SPICED MINCE PIE (V)

Almond butter

CHOCOLATE MILLEFEUILLE

Pecan praline, coffee crumble

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THE RUBENS

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
- Printed menus and name place cards
- Bespoke packages available on request

MENU ONE

139 PER PERSON

CHOICE OF ONE STARTER

ROASTED PARSNIP VELOUTÉ (VG)

Curried apple, roasted chestnuts, coriander oil

SMOKED CHICKEN, CONFIT DUCK & PISTACHIO TERRINE

Blood orange & saffron compote, toasted sourdough

HAND DIVED ORKNEY KING SCALLOPS

Parsnip purée, Brussels sprouts, apple, chestnuts

CORNISH LOBSTER COCKTAIL

Bloody Mary ketchup, toasted sourdough

CHOICE OF ONE MAIN

FREE-RANGE BLACK LEG TURKEY

Pork & apricot stuffing, pigs in blankets, thyme roast potatoes, honey-glazed carrots & parsnips, Brussels sprouts
Homemade cranberry sauce

BEEF WELLINGTON

Fondant potato, baby vegetables, Madeira jus
(Served medium, minimum of 5 people)

ROASTED FILLET OF HALIBUT

Jerusalem artichoke, wild mushroom purée, red wine reduction

CRISPY CAVOLO NERO RIGATONI (V)

Aged Pecorino & winter truffle

ROASTED BUTTERNUT SQUASH & LEEK WELLINGTON (VG)

Vegan cheese & grain mustard sauce

CHOICE OF ONE DESSERT

HOMEMADE RUBENS CHRISTMAS PUDDING

Brandy sauce

CARAÏBE CHOCOLATE FONDANT

Cherry & cranberry compote, tonka bean ice cream

HAZELNUT AND COFFEE

Hazelnut dacquoise, coffee crèmeux, chocolate ice cream

AMATIKA VANILLA PANNA COTTA (VG)

Warm vanilla roasted oranges, almond streusel

COFFEE AND HOMEMADE MINCE PIES

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MENU TWO 119 PER PERSON

CHOICE OF ONE STARTER

FILLET OF BEEF TARTARE
Toasted sourdough

GLAZED LOBSTER THERMIDOR OMELETTE
Winter black truffles

WILD MUSHROOM VELOUTÉ (V)
Celeriac cream, roasted garlic croutons

HERITAGE CARROT & BLOOD ORANGE SALAD (VG)
Smoked almonds, pickled shallots, citrus vinaigrette

CHOICE OF ONE MAIN

FREE-RANGE BLACK LEG TURKEY
Pork & apricot stuffing, pigs in blankets, thyme roast potatoes, honey-glazed carrots & parsnips, Brussels sprouts
Homemade cranberry sauce

YORKSHIRE VENISON LOIN
Potato hash, parsnip purée, baby carrots, spiced English plum

PAN-FRIED FILLET OF COD
Fondant potato, sautéed spinach, wild mushrooms & caviar butter sauce

WILD MUSHROOM & LEEK STRUDEL (VG)
Thyme roast potatoes, glazed carrots & parsnips, Brussels sprouts
Vegan gravy, homemade cranberry sauce

CHOICE OF ONE DESSERT

HOMEMADE RUBENS CHRISTMAS PUDDING
Brandy sauce

ORiado CHOCOLATE MOUSSE
Roasted cinnamon spiced plums, whipped vanilla yoghurt

LEMON MERINGUE
Lemon Opalys crèmeux, lime meringue, sablé breton

TULAKALUM AND HAZELNUT BROWNIE (VG)
Hazelnut crunch, chocolate sorbet, salted caramel drizzle

COFFEE AND HOMEMADE MINCE PIES

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MENU THREE 99 PER PERSON

CHOICE OF ONE STARTER

SMOKED HAM HOCK & PEARL BARLEY BROTH
Winter vegetables

HOT-SMOKED SALMON SALAD
Roasted beetroot, pink grapefruit, horseradish dressing

WARM CARAMELISED CHICORY (V)
Blood orange, blue cheese and toasted walnuts

FENNEL CARPACCIO (VG)
Heritage carrots, apple, pomegranate, hazelnuts

CHOICE OF ONE MAIN

FREE-RANGE BLACK LEG TURKEY
Pork & apricot stuffing, pigs in blankets, thyme roast potatoes, honey-glazed carrots & parsnips, Brussels sprouts
Homemade cranberry sauce

PAN-FRIED FILLET OF SEA BREAM
Bark pumpkin risotto, charred balsamic peppers, marjoram, roasted chestnuts

SPINACH & RICOTTA RAVIOLI (V)
Roasted celeriac, toasted pine nuts, brown butter, sage

SPICED WINTER ROOT ROAST (VG)
Spiced seasonal root vegetables, haricot mashed potato, nut roast crumble

CHOICE OF ONE DESSERT

HOMEMADE RUBENS CHRISTMAS PUDDING
Brandy sauce

DARK CHOCOLATE TART (V)
Macerated raspberries, vanilla ice cream

MATCHA PANNA COTTA (VG)
Vanilla-poached pears, yuzu gel, sesame crumble

SELECTION OF BRITISH CHEESE
Served with oatcake biscuits, celery, grapes and homemade chutneys

COFFEE AND HOMEMADE MINCE PIES

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