

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.

(vg) – Vegan | (v) – Vegetarian

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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 <i>(Minimum numbers and additional charges apply)</i> |
| ◆ 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

JALPAAN / STARTER

LAMB SHAMI KABAB

Lamb mince patties, mint & coriander chutney

ONION BHAJI

Finely sliced onion, spiced gram flour batter (vg)

MUKHYA BHOJAN/ MAIN COURSE

(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

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

TOFU AND SEASONAL VEGETABLE CURRY

Cooked in a Delhi style vegan curry sauce (vg)

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)

MISTAAN / DESSERTS

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🍷

Seasonal coulis (v)

GINGER AND ORANGE RICE PUDDING BRÛLÉE

Honey poached pears, cashew nut ice cream (vg)

SPICED GULAB JAMUN

Spiced plum and brandy mulled syrup, vanilla custard (v)

PISTACHIO KULFI

Crushed pistachio

🍷 Denotes a favourite signature dish of Mrs T, our Founder and President.

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FESTIVE RECEPTION — LONDON STREET FOOD

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

85 PER PERSON

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

MENU

Choices for your 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 ORECCHIETTE

Sundried tomato pesto, crème fraîche, caviar

BEER BATTERED COD BITE CONES

Pea ketchup & tartare sauce

BBQ PORTOBELLO MUSHROOM SLIDER

Rocket, caramelised onions, garlic & mixed herb mayonnaise (vg)

WILD MUSHROOM & TRUFFLE RIGATONI

Chestnut & goat's cheese (v) (vgo)

PEARL BARLEY RISOTTO

Pumpkin, mascarpone, crispy sage (v)

SAUTEED SPINACH & WILD MUSHROOM PIZZA

Truffled cream sauce (v)

KOFFMAN PARMESAN & TRUFFLE FRIES

Truffle mayonnaise (v)

Choice for your dessert items

CLEMENTINE TARTLET

Toasted meringue (vg)

SPECULOOS SPICED MINCE PIE

Almond butter (v)

CHOCOLATE MILLEFEUILLE

Pecan praline, coffee crumble

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

Curried apple, toasted chestnuts, coriander oil (vg)

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

Aged Pecorino & winter truffle (v)

ROASTED BUTTERNUT SQUASH & LEEK WELLINGTON

Vegan cheese & grain mustard sauce (vg)

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

Warm vanilla roasted oranges, almond streusel (vg)

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

Celeriac cream, roasted garlic croutons (v)

HERITAGE CARROT & BLOOD ORANGE SALAD

Smoked almonds, pickled shallots, citrus vinaigrette (vg)

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, sauteed spinach, wild mushrooms & caviar butter sauce

WILD MUSHROOM & LEEK STRUDEL

Thyme roast potatoes, glazed carrots & parsnips, Brussels sprouts, vegan gravy, homemade cranberry sauce (vg)

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

Hazelnut crunch, chocolate sorbet, salted caramel drizzle (vg)

COFFEE AND HOMEMADE MINCE PIES

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MENU THREE

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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

Blood orange, blue cheese and toasted walnuts (v)

FENNEL CARPACCIO

Heritage carrots, apple, pomegranate, hazelnuts (vg)

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

Roasted celeriac, toasted pine nuts, brown butter, sage (v)

SPICED WINTER ROOT ROAST

Spiced seasonal root vegetables, haricot mashed potato, nut roast crumble (vg)

CHOICE OF ONE DESSERT

HOMEMADE RUBENS CHRISTMAS PUDDING

Brandy sauce

DARK CHOCOLATE TART

Macerated raspberries, vanilla ice cream (v)

MATCHA PANNA COTTA

Vanilla-poached pears, yuzu gel, sesame crumble (vg)

SELECTION OF BRITISH CHEESE

Served with oatcake biscuits, celery, grapes and homemade chutneys

COFFEE AND HOMEMADE MINCE PIES