



## 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.

£130 PER PERSON

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

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

(ve) – Vegan | (v) – Vegetarian

## 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, Jubilee Suite and Van Dyke Suite.

£105 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 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*

##### Curry Wurst Sliders

*Bratwurst, Macaroni Cheese, Tandoori Chicken Kebabs — Served with Naan Bread*

##### Soft Shell Crab

*Sweet Chilli Mayonnaise*

##### Smoked Salmon Penne

*Red Pesto, Crème Fraîche, Caviar*

##### Fish & Chips Roll

*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

##### Vanilla Rum Baba (ve)

*Mulled Wine Poached Pear, Vanilla Cream*

##### Spiced Apple Mince Pie Crumble

*Christmas Pudding Ice Cream*

##### Chocolate & Orange Cheesecake

*Orange Compote*

## 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

£169 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

*Sage and Onion 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*

Bourbon Vanilla Cheesecake

*Cranberry Compote*

Pistachio and Grapefruit Cake (ve)

*Caramelised Pistachio Ice Cream*

Salted Caramel and Chocolate Roulade (v)

*Clotted Cream Ice Cream*

Coffee and Homemade Mince Pies

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### MENU TWO

£149 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

*Sage and Onion 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 (ve)

*King Oyster Mushrooms, Puffed Black Rice, Hazelnuts, Pomegranate*

#### CHOICE OF ONE DESSERT

Homemade Rubens Christmas Pudding

*Brandy Sauce*

Hazelnut and Chocolate Torte

*Raspberry Sorbet*

Lemon and Apricot Slice

*Vanilla Ice Cream*

Mulled Wine Poached Pear (ve)

*Vanilla Cream, Caramelised Almond Crumble*

Coffee and Homemade Mince Pies

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### MENU ONE

£139 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*

Guanaja Mousse

*Almond Crumble, Blood Orange Confit*

Raspberry & Vanilla Pavlova (ve)

*Hazelnut Ice Cream*

Selection of British Cheese

*Served with Oatcake Biscuits, Celery, Grapes and Homemade Chutneys*

Coffee and Homemade Mince Pies

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