

## Festive Afternoon Tea in the Palace Lounge

This truly special experience prepared by our Pastry Chef is taken overlooking The Royal Mews and is not to be missed. We welcome you with a glass of mulled wine, before you enjoy this festive afternoon tea.

Enjoy a selection of finger sandwiches, freshly baked scones and a selection of Christmas favourites including Yule log, gingerbread and cinnamon cake, mince pies and clementine cupcake. All served with a choice of your favourite loose leaf tea. Booking is essential.

**£32.50 per person**

### THE CAVALRY BAR

Two drinks and a festive sharing platter  
**£20.00 per person**

### THE LEOPARD CHAMPAGNE BAR

Two glasses of Champagne and  
a festive sharing platter  
**From £30.00 per person**

### OLD MASTERS RESTAURANT

Three-course carvery lunch or dinner, coffee and  
mince pies, crackers and novelties  
**From £32.50 per person**

### PRIVATE DINING

Private room hire\*, three-course dinner, coffee  
and mince pies, crackers and novelties  
**From £35.00 per person**

For further information about all the  
Christmas activities taking place at the hotel  
please contact our Christmas Co-ordinator

Telephone: 020 7963 0703

Email: [santarb@rchmail.com](mailto:santarb@rchmail.com)

All prices include VAT at the current rate

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[www.rubenshotel.com](http://www.rubenshotel.com)

[www.RedCarnation.com](http://www.RedCarnation.com)



## CELEBRATE CHRISTMAS 2013

The Rubens at the Palace is proud of its  
reputation for outstanding service and fine food,  
and we look forward to welcoming you during  
the festive season.

## Private Christmas Parties

Menus and packages to suit your requirements and  
budget, from a canapé reception costing from £12.50  
per person, through to a finger buffet, or add a touch of  
glamour to your Christmas party with our elegant  
party package.

From the red carpet entrance, begin the evening with a  
martini drinks reception, followed by a sumptuous  
three-course meal, coffee and petits fours.

Choose any or all of our thoughtful inclusions to make  
this the ultimate party night.

£5pp - Cheese Course or Canapés at Drinks Reception

£10pp - DJ and Dancefloor or Chocolate Fountain

£15pp - Casino Tables or Vodka Luge

For more information and a full list please contact  
our events department direct

## PARTY PACKAGE

PRIVATE ROOM HIRE

CRACKERS

TABLE DECORATIONS

PRINTED MENUS

NAME PLACE CARDS

MARTINI DRINKS RECEPTION

THREE-COURSE SET MENU

1/2 BOTTLE OF HOUSE WINE

COFFEE AND PETITS FOURS

For all private parties, our Executive Chef  
has put together some fantastic menus to  
tantalise your tastebuds and allow you to  
create your own bespoke menu for  
your tailor-made event.

£65.00\* per person

\* Minimum numbers apply

## Christmas Carvery Grill Lunch or Dinner

The ideal answer for Christmas office parties with emphasis on traditional English fare, with a daily choice of Chef's specials.

For the convenience of our guests we recommend starters and desserts are pre-ordered for parties of 10 or more.

Price per person includes crackers, novelties and festive music.

Available daily from Monday 25th November until Friday 20th December.

Restaurant opening times:  
from 12.30pm – 3.00pm with latest seating at 2.30pm,  
and 5.00pm – 8.00pm with latest seating at 7.30pm.

Please note that parties of 12 or more may be seated at adjoining tables.

Watts Farms cauliflower and roasted chestnut soup,  
New Forest wild mushrooms

Loch Fyne smoked haddock, potato and baby leek terrine,  
watercress and Noilly Prat vinaigrette

Warm Gressingham duck rilette, toasted brioche,  
Victorian plum chutney

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Traditional roast Norfolk turkey,  
stuffing, chipolata and bacon roll, cranberry compote

Prime roast rib of Aberdeen Angus beef,  
Yorkshire pudding, horseradish sauce

Daily fish or seafood selection

Vegetarian dish of the day

All served with potatoes, sauces and seasonal vegetables

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Christmas pudding, brandy sauce

Spiced cinnamon panna cotta, confit clementine, vanilla syrup

Warm apple tarte tatin, salted caramel sauce,  
apple crumble ice cream

\*\*\*

Coffee and mince pies

Lunch: £32.50 per person | Dinner: £37.50 per person

## Christmas Eve Dinner Tuesday 24th December 2013

Served in the Library  
7:00-9:30pm

Gloucestershire Old Spot pork belly,  
candied baby apples, chilli, honey and soya dressing

Seared Orkney scallops, confit tomato,  
lemon curd, tomato dressing

Twice baked Gruyère soufflé,  
marinated beetroot, micro cress (v)

Norfolk venison carpaccio, truffle honey and  
rosemary dressing, sweetbreads and black pudding cigar

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Rosé Champagne sorbet

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Dedham Vale fillet of beef, organic Stilton and  
leek timbale, roasted salsify, vintage port wine jus

Roasted Norfolk poussin, chestnut and bacon farci,  
fondant potato, baby vegetables

South Coast lemon sole paupiette stuffed with  
Cornish crab mousse, pommes duchesse,  
English runner beans, shellfish velouté

Open ravioli of crushed walnuts, pumpkin purée,  
feta, curly kale (v)

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Blackberry tiramisu, coffee ice cream,  
homemade shortbread stick

Warm bitter chocolate pudding,  
iced banana terrine, butterscotch sauce

Grand Marnier parfait, caramelised macadamia nuts,  
citrus compote

Lemon succès cake, blackcurrant pâte de fruit

\*\*\*

Coffee and mince pies

£70.00 per person

## Christmas Day Wednesday 25th December 2013

Served in the Old Masters Restaurant  
1:00-3:30pm

Sherry roasted parsnip and Braeburn apple soup (v)

North Yorkshire goose ballotine, cranberry and tangerine  
compote, hazelnut and raisin sour dough

Inverawe smoked salmon, warm potato salad,  
Pommery mustard and heather honey dressing

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Wild mushroom consommé, white truffle,  
dried wild mushrooms

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From the carvery

Traditional roast Norfolk turkey, chipolata and bacon roll,  
stuffing, cranberry compote, bread sauce

Prime roast rib of Aberdeen Angus beef,  
Yorkshire pudding, horseradish sauce

Pan fried Devonshire plaice, wild Shetland mussels,  
spinach, garlic and parsley sauce

Wild mushroom, baby leek and roast chestnut Wellington (v)

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Christmas pudding, brandy sauce

Baked honey cream, ginger crumb, spiced plums

Chocolate and blood orange dome, bitter chocolate ice cream

Selection of English cheese, quince and fig compote,  
Cape seed loaf

\*\*\*

Coffee and mince pies

£95.00 per person

Children under 12 years of age dine at half price

## New Year's Eve Tuesday 31st December 2013

Served in the Old Masters Restaurant

Smoked Salmon and Crayfish Roulade  
Dill and lime marinated queen scallop

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Pressed Duck and Foie Gras Terrine  
Parma ham crisps, mandarin compote

Assiette of Mushroom (v)  
Cappuccino, tarte tatin, salade à la Grecque

Cornish Sea Bass  
Chanterelle gnocchi, buttered curly kale, celeriac cream

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Heirloom Tomato and Horseradish Consommé (v)  
Vodka jelly

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Trio of Suffolk Lamb  
Pommes Anna, grilled aubergine, Chantenay carrots

Warm Globe and Jerusalem Artichoke Salad (v)  
Sautéed wilted spinach, crushed chestnuts, porcini butter

Lemon Sole Veronique  
Prawn mousse stuffing, pommes marquises,  
muscat grapes, samphire

\*\*\*

Dark Chocolate Orange Pyramid  
Blood orange sorbet

Winter Fruit and Rosé Champagne Terrine  
Hazelnut financier

Pistachio Crème Brûlée  
Black cherry compote

\*\*\*

Coffee and petits fours

£100.00 per person