



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

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

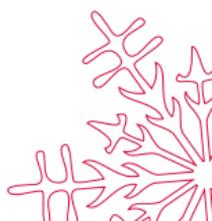
Two glasses of Champagne and
a festive sharing platter
From £30.00 per person

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



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

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

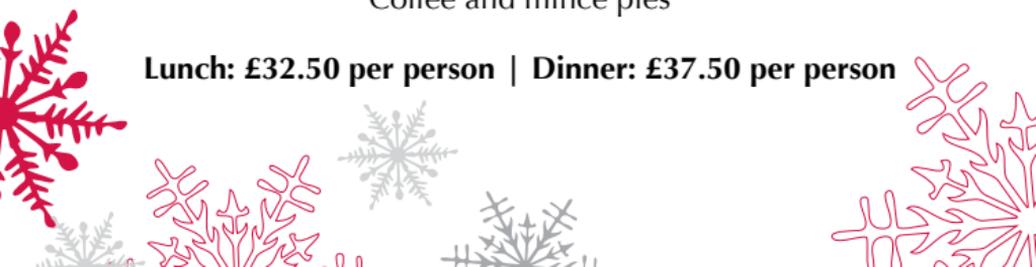
Christmas pudding, brandy sauce

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

Rosé Champagne sorbet

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)

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

Wild mushroom consommé, white truffle,
dried wild mushrooms

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)

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

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

Heirloom Tomato and Horseradish Consommé (v)
Vodka jelly

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





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

All prices include VAT at the current rate

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