

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

Christmas Carvery Grill

The ideal answer for Christmas office parties.

From Monday 26th Nov. – Friday 21st Dec.

Lunch 12.30pm – 3.00pm | Dinner 5.00pm – 8.00pm

Wiltshire ham, white bean, chervil and carrot soup
Tian of Brixham crab and avocado, coriander infused oil

Baked field mushrooms, broccoli and
cream cheese stuffing, parsley pesto



Traditional roast Norfolk turkey, chestnut 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



Festive plum pudding, brandy sauce

Chocolate tart, whisky and vanilla cream,
salted caramel sauce

Ginger brûlée, pickled plums, toasted oat crumble



Coffee and mince pies

Lunch: £29.50 per person | Dinner: £34.50 per person

Private Christmas Parties

Menus and packages to suit your requirements and budget from a **canapé reception costing £19.50 per person**, through to a finger buffet, or add a touch of glamour to your Christmas party with our elegant black and white 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.

BLACK AND WHITE PARTY THEME

CRACKERS

TABLE DECORATIONS

PRINTED MENUS

NAME PLACE CARDS

MARTINI DRINKS RECEPTION

THREE-COURSE SET MENU

1/2 BOTTLE OF HOUSE WINE

TEA, COFFEE AND PETITS FOURS

For all private parties, our Executive Chef, Daniel Collins, 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 based on a minimum number of 50

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

Telephone: 020 7963 0721

All prices include VAT at the current rate



The Rubens at the Palace
39 Buckingham Palace Road, London SW1W 0PS

Telephone: 020 7834 6600, Fax: 020 7958 7725

Email: santarb@rchmail.com

www.rubenshotel.com

WWW.REDCARNATION.COM



CELEBRATE CHRISTMAS 2012

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.

The
Rubens
AT THE PALACE



Christmas Eve Dinner

Indulge yourself with our sumptuous three-course Christmas Eve Dinner served in our Library Restaurant from 7.00pm – 9.30pm.

Village Green goat's cheese fritters, spinach and Cox's apple salad

Poached Norfolk chicken and bacon beignet, sautéed chicken livers, tomato confit

Pan fried fillet of Cornish mullet, scallop ceviche, celeriac purée



Orange and maple glazed Gressingham duck breast, Savoy cabbage, braised turnips, roasted garlic, spiced jus

Pan fried line caught Cornish sea bass, beetroot purée, Swiss chard, roasted salsify

Braised Bolton Abbey Estate lamb shank, winter roasted vegetables, parsnip mash, butterbean stew



Almond and chocolate parfait, amaretto biscuits, honey ice cream

Passion fruit and orange cheesecake, vanilla and satsuma compote

Pear tarte tatin, salted caramel sauce, clotted cream



Coffee and mince pies

£65.00 per person



Christmas Day

Enjoy yourself on Christmas Day with this sumptuous four-course feast served in the Old Masters Restaurant from 1.00pm – 3.00pm and 7.30pm – 9.30pm. Price includes party hats, crackers and novelties.

Spiced onion squash soup, sage and Parmesan feuilleté

Scottish smoked salmon, spring onion pancakes, horseradish dressing

South Downs potted rabbit, damson and greengage chutney, potato and rosemary bread



Clementine sorbet



Traditional roast Norfolk turkey, chestnut and cranberry stuffing, chipolatas, bacon rolls, bread sauce

Prime roast rib of Aberdeen Angus beef, Yorkshire pudding, red wine jus

Oven baked walnut crusted gilt head bream, parsnip purée, honey glazed cumin seeded carrots

Roasted butternut squash and feta strudel, wilted spinach, minted yoghurt dressing



Festive plum pudding, brandy sauce, rum butter

Valrhona chocolate and mint torte with bitter chocolate sorbet

Poached pears, star anise ice cream, hedgerow sloe berries

Selection of fine English cheese with apple chutney, walnuts, quince, truffle honey



Coffee and mince pies

£89.00 per person

Children under 12 years of age dine at half price

New Year's Eve Dinner

Our Black and White themed New Year's Gala Dinner will be served in our Old Masters restaurant. During this five-course dinner our in-house magician will wow you with his tricks, followed by entertainment from our resident band.

Twice baked Scottish North Sea smoked haddock soufflé, micro herbs, horseradish crème fraîche



South Coast lobster bisque



Fillet of Dedham Vale beef, oxtail croquettes, onion and garlic purée, buttered leeks, red wine jus



Pink Champagne jelly, rose petal macarons, white chocolate pannacotta



Vacherin, celery, grapes, biscuits



Coffee and chocolates

**£125.00 per person or
£1000 for a table of 10 guests**

