

A festive dining table set with a Christmas tree in the background. The table is covered with a white tablecloth and features a lit lamp, a vase of flowers, wine glasses, salt and pepper shakers, and wrapped gifts. The background shows a decorated Christmas tree with lights and ornaments, and a candelabra.

The
Rubens
AT THE PALACE

CELEBRATE IN STYLE

THE FESTIVE SEASON 2019



CELEBRATE THE FESTIVE SEASON AT THE RUBENS AT THE PALACE, OPPOSITE THE ROYAL MEWS OF BUCKINGHAM PALACE.

Join us for a five-star celebration this Christmas, with impeccable service, culinary excellence and generous hospitality.

Choose from a wide range of tailor-made festive events for a truly magical Christmas.

PRIVATE DINING	PAGE 3 - 11
FESTIVE CURRY	PAGE 3
WINTER WONDERLAND AFTERNOON TEA	PAGE 4
FESTIVE RECEPTION PACKAGE	PAGE 5
FESTIVE STREET FOOD	PAGE 6
CHRISTMAS MARKET MENU	PAGE 7
FESTIVE LUNCHESES & DINNERS	PAGE 8 - 11
THE ENGLISH GRILL	PAGE 12

Available from 4th November - 23rd December

39-43 Buckingham Palace Road, London, SW1W 0PS
020 7963 0703 meetrb@rchmail.com

FESTIVE CURRY

PREPARED BY
CHEF ARUN KUMAR

EXPERIENCE OUR EXQUISITE CURRY ROOM CUISINE at The Rubens in one of our private rooms. The menu created by Chef Arun Kumar is an inspired three-course menu that celebrates authentic flavours made with the finest ingredients and exclusively imported spices from India.

£75 PER PERSON

- 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

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WINTER WONDERLAND AFTERNOON TEA

A RITUAL FIT FOR ROYALTY: There is no better place to enjoy this traditional English occasion than The Rubens, opposite the Royal Mews of Buckingham Palace.

The pastry kitchen at The Rubens is led by our talented pastry chef Sarah Houghton, producing the freshest pastries and cakes. With a reputation as one of the best in London and recently highly commended at the Afternoon Tea Awards, we pay respect to the tradition of Afternoon Tea whilst incorporating fresh twists along the way. We also cater for a range of dietary requirements.

£55 PER PERSON

- Glass of champagne on arrival
- Winter wonderland afternoon tea, including delicate finger sandwiches, freshly baked scones and delicious seasonal cakes and pastries
- A wide selection of fine tea
- Exclusive use of a private room
- Available in the Palace Lounge for groups less than nine (non-private)
- Unlimited Mulled Wine

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FESTIVE RECEPTION PACKAGE

ENJOY THIS CELEBRATORY MENU in the stunning Leopard Bar overlooking the Royal Mews of Buckingham Palace, the Rembrandt Suite, the Jubilee Suite or the Van Dyke Suite.

£45 PER PERSON

- A glass of prosecco on arrival
- Selection of six items from the festive street food menu
- Exclusive use of a private room dependant on minimum numbers
- Bespoke packages available on request

TWO-HOUR, UNLIMITED

DRINKS PACKAGE

£60 PER PERSON

House wines, bottled beers and soft drinks

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Minimum spend applicable*

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FESTIVE STREET FOOD

**£45 PER PERSON
FOR 6 CHOICES**

Rubens Christmas Bap

Pulled Norfolk turkey, herby sausage stuffing, seasonal slaw, bacon, onion bap

Crispy Creedy Craver Duck

Soy, honey parsnip & carrot stir fry, pomegranate dressing

Everleigh Farm Pulled Pheasant

Slow cooked red cabbage, orange cinnamon carrot

Butter Chicken

served with naan

Salmon & Dill Fishcake

Brussels tops, parsley cream sauce

Fish & Chips Roll

Curry sauce

Stir Fry Prawns

Noodles, spring onion, chilli jam

VEGETARIAN

Wild Mushroom & Truffle Risotto

Chestnut crumble

Roasted Butternut Squash & Potato Gratin

Smoked applewood, hazelnuts

Slow Cooked Duck Egg

Parsnip, carrots bubble and squeak, Savoy cabbage pesto

DESSERT

Mulled Wine Poached Pear

Clotted cream

Apple & Spiced Mince Pie Crumble

Christmas pudding ice cream

Chocolate & Orange Yule Log

Brandy cream

**TWO-HOUR,
UNLIMITED DRINKS
PACKAGE**

£60 PER PERSON

House wines, bottled
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CHRISTMAS MARKET MENU

£59 PER PERSON

HOG ROAST STATION

Baps with condiments

CURRY STATION

Butter chicken, lamb curry, vegetable curry
with paneer

PIZZA AND PASTA STATION

Chicken and chorizo: goat's cheese and red onion; prawn, chilli and rocket
Spaghetti Carbonara, Pasta Napolitana, Garlic bread

DESSERTS

Mulled wine macaroons
Vanilla and cranberry donuts
Pistachio and chocolate log
Christmas pudding cupcake
Mini mince pies

TWO-HOUR, UNLIMITED DRINKS PACKAGE

£60 PER PERSON

House wines, bottled
beers and soft drinks

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FESTIVE LUNCHESES & DINNERS

IDEAL FOR GROUP CELEBRATIONS and Christmas parties, our festive lunch and dinner menus are available in the Rembrandt Suite, the Jubilee Suite, the Van Dyke Suite and The English Grill (minimum numbers apply for The English Grill).

- A glass of prosecco on arrival
- A selection of three-course menus to choose from (please see pages 9 - 12)
- 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

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FESTIVE LUNCHESES & DINNERS

MENU ONE

£99 PER PERSON

Pre-order choice with place cards

CHOICE OF STARTER

Butternut Squash Soup

Fresh winter truffles and black trumpet mushrooms

Smoked Chicken and Foie Gras Terrine

Apple chutney and toast brioche

Dingley Dell Pork Belly and Orkney King Scallops

Granny Smith apples and chorizo jam

Cornish Lobster Cocktail

Thousand Island dressing and rye bread

CHOICE OF 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

Scottish Beef Wellington

Fondant potato, baby vegetables and Madeira jus (served medium, min of 5 people)

Herb Crusted Rump of Welsh Lamb

Goats cheese potato gratan, honey parsnips, and rosemary sauce

Roasted Fillet of Line Caught Sea Bass

Confit potato, shallot purée, curly kale and lobster sauce

Wild Mushroom and Truffle Scotch Egg

Vegetarian bubble and squeak and Savoy cabbage pesto

CHOICE OF DESSERT

Homemade Rubens Christmas Pudding

Frosted sugar redcurrants and brandy sauce

Jaffa Cake Pudding

Chocolate ganache and orange syrup

Vanilla and Cranberry Cheesecake

Mulled wine fruit compote

Peanut Parfait

Raspberry jam, peanut brittle and chocolate soil

Coffee and Homemade Mince Pies

Inclusive of elements listed on Page 8

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FESTIVE LUNCHES & DINNERS

MENU TWO

£89 PER PERSON

Pre-order choice with place cards

CHOICE OF STARTER

Parsnip Soup

Curried apples and toasted chestnuts

Avocado Burrata

Toasted sourdough

Cornish Crab Cakes

Sweet pepper chutney and basil mayonnaise

CHOICE OF 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

Creedy Carver Duck Breast

Anna potato, parsnip purée, baby carrots and 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

CHOICE OF DESSERT

Homemade Rubens Christmas Pudding

Frosted sugar redcurrants and brandy sauce

Classic Lemon Tart

Raspberry sorbet

Salted Caramel and Chocolate Tart

Vanilla ice-cream

Coffee and Homemade Mince Pies

Inclusive of elements listed on Page 8

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FESTIVE LUNCHES & DINNERS

MENU THREE

£79 PER PERSON

Pre-order choice with place cards

CHOICE OF STARTER

Wild Mushroom Soup

Poached egg, truffle oil and toasted brioche

Hampshire Ham Hock Terrine

Smoked tomatoes, rocket and granary bread

Smoked Salmon and Crab Parcel

Pickled cucumber, avocado cream and wild sorrel cress

CHOICE OF 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

Parsley mash potatoes, Vichy baby carrots and Jerusalem artichoke velouté

Bark Pumpkin Risotto

Charred balsamic peppers, marjoram, roasted chestnuts and goats' cheese

CHOICE OF DESSERT

Homemade Rubens Christmas Pudding

Frosted sugar redcurrants and brandy sauce

Belgian Dark Chocolate Tart

Raspberry sauce and vanilla ice cream

Selection of British Cheese

Served with oatcake biscuits, celery, grapes and homemade chutneys

Coffee and Homemade Mince Pies

Inclusive of elements listed on Page 8

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THE ENGLISH GRILL FESTIVE MENU

TWO COURSES £40 | THREE COURSES £45

STARTERS

Creedy Carver Smoked Duck Salad
Butternut Squash croutons, hazelnuts, pomegranate

Pan Fried Chicken Livers
Apples, walnuts, blue cheese and pear vinaigrette

Smoked Salmon Tartar
Avocado, cucumber, dill and caraway toast

Wild Mushroom Soup
Brie and truffle croque Madam

MAINS

Free Range Bronze Black Leg Turkey
Sage and onion stuffing, pigs in blankets, goose fat and thyme roast potatoes, honey carrots and parsnips, Brussel sprouts, homemade cranberry sauce

Slow Cooked Lamb Shank
Parsnip mash, pearl barley, winter root vegetables

Cornish Hake
Fondant potato, oxtail bourguignon

Bubble and Squeak Gnocchi
Baby carrots sprouts tops, Savoy cabbage and truffle pesto

DESSERTS

Warm Cox Apple Pie
Christmas pudding ice cream

English Grill Christmas Pudding Flambéed at your Table
Brandy custard

Trio of Chocolate and Orange
Chocolate mousse, macaroon, Yule log

English Cheese
Oat crumbles, Quince

Coffee and Mince Pies

Available in the English Grill (4th November – 23rd December)

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BESPOKE PACKAGES

TAILORED CHRISTMAS PACKAGES
AVAILABLE IN THE LEOPARD BAR, THE NEW
YORK BAR AND THE CURRY ROOM

RESIDENTIAL PACKAGES AVAILABLE ON
REQUEST

PLEASE CONTACT ONE OF OUR EVENT
SPECIALISTS FOR FURTHER DETAILS

