



The Rubens

AT THE PALACE

FESTIVE PACKAGES

Celebrate the festive season this year at The Rubens at the Palace. Our festive offering has been thoughtfully designed to bring you an elegant blend of seasonal cheer and exceptional dining beside the Royal Mews.

With opulent décor, joyful seasonal touches, and the timeless charm of our historic surroundings, The Rubens creates the perfect atmosphere for a truly memorable Christmas celebration. Tailored seating arrangements, personalised menus, and classic Christmas crackers add those special finishing details that ensure your event is cherished for years to come.



THE RUBENS

FESTIVE LUNCHES & DINNERS

YOUR FESTIVE PACKAGE INCLUDES

From £120 per person

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 and festive novelties
Printed menus and name place cards
Bespoke packages available on request

WHEN BOOKING YOUR FESTIVE PACKAGE

Please choose two starters, two mains and two desserts for your guests. Please send your pre-order to your Event Organiser no later than 10 days prior to your event date. We are able to cater for pre-advised dietary requirements.

ENHANCE YOUR PACKAGE

- Include a bottle of mineral water for an additional £6 per person
- Include an additional half bottle of wine per person from £20 per person
- Include canapés on arrival for £10 per person (three canapés each)
- Choose up to three starters, three mains, and three desserts to offer your guests from £10 per person
- Premium Beverage Package (as a substitution for the beverages included in the package) with a glass of Champagne on arrival and half a bottle of Pavillon des Trois Arches Merlot or half a bottle of Jackson Estate Sauvignon Blanc for £15 per person

A THANK YOU TO OUR PARTY BOOKERS

- Enjoy a two-course dinner for two in The English Grill, including a bottle of our sommelier's selected wine, when you confirm your Christmas party for 30 or more guests
- Enjoy Afternoon Tea for four in the Palace Lounge with Champagne when you confirm your Christmas party for 40 or more guests
- Enjoy an overnight stay for two in a luxurious royal themed King room including full English breakfast when you book a Christmas party for 60 or more guests
(These offers are valid for twelve months)



TO BEGIN

SEA BASS CRUDO

Ponzu, clementine, candied red chillies

SMOKED SALMON

Served with traditional accompaniments

GRILLED LOBSTER THERMIDOR (£10 SUPPLEMENT)

Caesar salad, Wiltshire winter truffle

SMOKED CHICKEN, CONFIT DUCK & PISTACHIO TERRINE

Burnt Bramley apple chutney, potato & thyme sourdough

FILLET OF BEEF STEAK TARTARE

Shoestring fries

CAULIFLOWER & CHEDDAR CHEESE CROQUETTE (V)

Rocket, pickled shallots, Dijon mustard dressing

ROASTED PARSNIP VELOUTÉ (VGO)

Curried apple, toasted chestnuts, coriander oil

HERITAGE CARROT SALAD (VG)

Smoked almond, blood orange, crispy onion

SIGNATURE MAINS

FREE-RANGE BLACK LEG TURKEY

Pork & apricot stuffing, pigs in blankets, thyme roast potatoes, honey-glazed carrots & parsnips, Brussels sprouts, homemade cranberry sauce

YORKSHIRE VENISON LOIN

Potato gratin, savoy cabbage, blackberry & rosemary jus

BEEF WELLINGTON (£10 SUPPLEMENT)

Fondant potato, baby vegetables, Madeira jus
(Cooked medium, minimum of 4 people)

CREEDY CARVER CHICKEN BREAST

Truffled mash potato, grilled leeks, wild mushroom & tarragon sauce

HERB CRUSTED FILLET OF COD

Dorset chorizo, white bean cassoulet

SPINACH & RICOTTA RAVIOLI (V)

Roasted pumpkin, sage, pine nuts, brown butter

WILD MUSHROOM & LEEK NUT ROAST STRUDEL (VG)

Thyme roast potatoes, glazed carrots & parsnips, Brussels sprouts, homemade cranberry sauce

TO FINISH

HOMEMADE RUBENS CHRISTMAS PUDDING

Brandy sauce

DARK CHOCOLATE TART (V)

Blood orange sorbet

PISTACHIO CRÈME BRÛLÉE

Raspberry madeleine

STICKY TOFFEE PUDDING (V)

Toffee sauce, vanilla ice cream

CHOCOLATE FONDANT (V)

Cherry & cranberry compote, tonka bean ice cream

MATCHA PANNA COTTA (VG)

Vanilla-poached pears, yuzu gel, sesame crumble

SELECTION OF BRITISH CHEESE (V)

Served with oatcake biscuits, celery, grapes and homemade chutneys

COFFEE AND HOMEMADE MINCE PIES

THE RUBENS

FESTIVE RECEPTION - CANAPÉS AND BOWL FOOD OFFERING

Creative canapé and finger food menu in the stunning Leopard Room overlooking the Royal Mews of Buckingham Palace.
Also available in our unique private dining rooms - Rembrandt Suite or Van Dyke Suite.

COLD CANAPÉS

£3 EACH

Smoked salmon blini, caviar
Cornish crab, avocado, charcoal tart
Smoked duck, orange, hazelnut
Ham hock & duck liver terrine, piccalilli
Chicken liver parfait, cheese scone, maraschino cherry

HOT CANAPÉS

£4 EACH

Beef Wellington, wild mushroom, Wiltshire truffle (£3 supplement)
Venison bonbon, blackberry gel
Chicken tikka hariyali, raita
Lobster thermidor tartlet
Sesame prawn toast, seaweed, kimchi mayonnaise

VEGETARIAN & VEGAN CANAPÉS

£4 EACH

Cauliflower & Cheddar cheese croquette, truffle mayonnaise (V)
Tempura Hen of the Woods mushroom, gochujang dressing (VGO)
Polenta bites, kimchi, chilli relish (V)
Beetroot tartare, potato & thyme sourdough (VG)
Tomato bruschetta (VGO)

BOWL FOOD

£8 EACH

Crispy pork belly, bubble & squeak mashed potato, grain mustard
Butter chicken curry, basmati rice
Lobster macaroni cheese (£5 supplement)
Butternut squash & sage gnocchi, brown butter crumbs, toasted seeds (VGO)
Wild mushroom risotto, tarragon, pine nuts, Parmesan (VGO)

SWEET TREATS

£3 EACH

Black Forest chocolate cups
Pistachio éclairs
Baked vanilla cheesecake

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.
Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.



THE RUBENS

FESTIVE CURRY

Embark on a culinary journey crafted by Chef Kumar, showcasing an authentic fusion of Indian flavours in one of our elegant private dining suites.

99 PER PERSON

The festive curry menu consists of a three-course experience per person, 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 bottle of house red/white wine or two Cobra beers / person
 - Tea, coffee and mince pies
 - Crackers and novelties
- Printed menus and name place cards
 - Exclusive use of a private room (minimum numbers and additional charges apply)
 - Bespoke packages available on request
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PRE-STARTER

POPPADUM

Lime pickle, mango chutney and raita

TO BEGIN

LAMB SHAMI KABAB

Lamb mince patties, mint & coriander chutney

ONION BHAJI (VG)

Finely sliced onion, spiced gram flour batter

SIGNATURE MAINS

(All curries are served with basmati rice)

LAMB PUNJABI CURRY

Traditional style of Indian lamb curry
(Your choice of medium or hot)

BUTTER CHICKEN

North Indian style, simmered in butter, chilli and coriander cream

BENGAL FISH CURRY

A favourite Bengal delicacy cooked with aubergine

VEGETABLE KORMA (V)

Fried paneer, onion, peas and mushrooms in a creamy curry sauce

TOFU AND SEASONAL VEGETABLE CURRY (VG)

Cooked in a Delhi style vegan curry sauce

SPICY BEEF VINDALOO

Slow cooked beef, white wine vinegar, onions, tomato and a combination of Goan spices

CHEF KUMAR'S THALI

Three curries of your choice from above
For an exceptional experience, add Chef Kumar's thali for a £10 supplement.

SIDES

TARKA DAL (VGO)

Authentic Indian lentil

BASMATI RICE (VG)

BUTTER NAAN (VGO)

TO FINISH

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE (V)

Seasonal coulis

GINGER AND ORANGE RICE PUDDING BRÛLÉE (VG)

Honey poached pears, cashew nut ice cream

SPICED GULAB JAMUN (V)

Spiced plum and brandy mulled syrup, vanilla custard

PISTACHIO KULFI

Crushed pistachio

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available

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