

CANAPÉ SELECTION

3 Canapés - £9 | 5 Canapés - £15 | 8 Canapés - £24 | 10 Canapés - £30

Two portions served per selected item

GIN & TONIC SMOKED SALMON

Infused with botanical notes and delicately smoked for a crisp, aromatic bite

EXMOOR CAVIAR

Served on blini or crisp base, showcasing Britain's finest sustainably raised caviar

CORNISH SPRING ROLLS WITH SCOTCH BONNET JAM

A fiery twist on a classic, with a sweet and spicy kick

THE ENGLISH GRILL HASH BROWN WITH SMOKED EXMOOR CAVIAR

A luxurious mini hash with a refined caviar finish

DRY AGED BEEF FILLET WITH CHIMICHURRI SAUCE

Sliced rare and vibrant with herbaceous chimichurri

SMOKED CHICKEN NAAN WITH MANGO GEL

Spiced chicken on mini naan, sweetened with mango for balance

PECAN MACARON WITH TRUFFLE & HONEY (V)

A savoury-sweet macaron layered with earthy truffle and floral honey

SPICY TUNA ROLL

Sriracha-spiced tuna with scallions and toasted sesame

WILD MUSHROOM PARFAIT ON TOASTED SOURDOUGH (VG)

Creamy, earthy pâté served with golden raisins on crisp sourdough

TASTE OF RUBENS

A curated selection from The Rubens and bbar - served as finger and bowl food
£59 per person | Two portions of each item

FAMOUS WAGYU STEAK SANDWICH

Panko-crumbed tender Wagyu with Tonkatsu sauce

BOBOTIE SPRING ROLLS

South African-spiced beef with Mrs Ball's chutney

WELSH RAREBIT (V)

Rich cheese melt with ale and shallot purée

BUTTER CHICKEN & SAFFRON RICE

Creamy North Indian-style curry with aromatic rice

LOBSTER OMELETTE WITH THERMIDOR SAUCE

A luxurious egg dish draped in classic French lobster sauce

JOSPER-GRILLED SURF & TURF KEBAB

Skewered seafood and steak with béarnaise

BAKED VANILLA CHEESECAKE (V)

Smooth and rich with strawberry compote

BOWL FOOD

Create a bespoke menu with our Executive Chef
Two portions of each selection

FISH & CHIPS 12

Mini beer-battered fillet, mushy peas, tartare sauce

TERIYAKI SALMON WITH STICKY RICE 12

Sweet soy-glazed salmon over fragrant rice

LOBSTER MAC & CHEESE 16

Decadent comfort with aged Parmesan

SALMON SASHIMI 16

Thinly sliced with soy, wasabi and pickled ginger

BUTTER CHICKEN WITH BASMATI RICE 12

Classic creamy tomato-based curry, fragrant rice

CHATEAUBRIAND WITH TRUFFLE MASH 18

Sliced tenderloin with Madeira jus and silky mash

CHICKEN HOT WINGS 12

Glazed with spice, served with blue cheese dip and sesame

TRUFFLE & PARMESAN ARANCINI (V) 12

Crispy risotto balls, tomato basil sauce

GRILLED GLOBE ARTICHOKE (VG) 14

Paired with king oyster mushrooms, black rice, pomegranate

BAO & DUMPLING

Two portions of each selection

TERIYAKI CHILLI BEEF BAO 6

Yuzu mustard, cucumber pickles

PRAWN & SPRING ONION GYOZA 6

Served with soy-chilli-ginger dressing

STICKY PORK BELLY BAO 5

Sweet chilli glaze, spring onion, cucumber

TINDLE CHICKEN BAO (VG) 6

Sesame-glazed with spicy mayo and carrot pickle

PEKING DUCK BAO 5

Spiced hoisin apple sauce, pickled vegetables

CLASSIC BITES

Two portions of each selection

DRY-AGED BRISKET BURGER 6

Mini beef burger with cheese, bacon and burger sauce

LOBSTER ROLL 7

Buttered bun filled with spicy mayo lobster mix

WAGYU CHILLI DOG 8

Gourmet sausage, melted Cheddar and signature chilli sauce

PORK & APPLE SAUSAGE ROLL 4

Handmade with flaky pastry and house ketchup

PLANT-BASED FAVOURITES

Two portions of each selection

VEGAN SLIDER (VG) 5

Bold smoky flavour with chipotle sauce

CORN FRITTERS (VG) 4

Crisp and golden, with zesty chimichurri

CAULIFLOWER HOT WINGS (VG) 5

Crispy bites with sriracha mayo

MUSHROOM FRIES TACO (VG) 5

Garlic-roasted mushrooms in a soft taco wrap

SWEETS

Two portions of each selection

HAZELNUT & CHOCOLATE MACARON (V) 4

Delicate shells with salted caramel cream

ETON MESS (V) 4

Crushed meringue, strawberries and whipped cream

BLACK FOREST CHOUX (V) 4

Rich chocolate and cherry filled choux

KEY LIME PIE (V) 3

Tangy filling, topped with torched marshmallow

BLACKBERRY ÉCLAIR (V) 3

Light choux with Chantilly and blackberry compote

CHOCOLATE BONBON (VG) 3

Smooth vanilla-chocolate ganache

The
Rubens
AT THE PALACE

