

The
Rubens
AT THE PALACE 

PRIVATE
DINING MENU

Created by Executive Chef Ben Kelliher
British food with a memorable twist

Three Course Set Menu

Please select one each of the starter, main and dessert course, therefore creating one three course set menu. All additional dietary requirements will be catered for. A discretionary 12.5% service charge will be added to your final bill. All prices include 20% VAT.

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M E N U O P T I O N O N E

£60 per person

STARTERS

Peking Duck Spring Roll
'Chop Suey' salad

Lobster Bisque
Gruyere croquet monsieur

Wild Mushroom Soup (v)
Poached egg and truffle

MAINS

Creedy Carver Truffle Buttered Chicken Breast
Buttered fondant potato, baby leeks and wild mushroom fricassee

Roasted Line Caught Cod
Boulangere potatoes, roasted fennel, mushroom purée and Morcambe bay shrimp

Miso Roasted Aubergine Steaks (v)
Sweet potato, sour cream and chives

DESSERTS

Passion Fruit Cheesecake
Mandarin and orange sorbet

Bea Tollman's Honeycomb Ice Cream
A delicately sweet specialty as created by our Founder and President

Fresh Fruit Salad
Seasonal fresh fruit and orange syrup

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MENU OPTION TWO

£65 per person

STARTERS

Smoked Chicken and Foie Gras Terrine
Apple chutney and toasted brioche

H-Forman's London Smoked Scottish Salmon
Traditional garnish

Avocado Burrata (V)
Toasted sourdough

MAINS

Herb Crusted Loin of Welsh Lamb
Confit potato, shallot purée and rosemary sauce

Line Caught Sea Bass
Sweet potato fondant, Asian greens and chili jam

Wild Mushroom Tagliatelle (v)
Rocket, pine nuts, truffle and goats cheese crumble

DESSERTS

Sticky Toffee Pudding
Toffee sauce vanilla ice cream

Fresh Fruit Salad
Seasonal fresh fruit and orange syrup

Chocolate Crème Brûlée
Coffee macaroon

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MENU OPTION THREE

£75 per person

STARTERS

Cornish Crab Cakes

Sweet pepper chutney and basil mayonnaise

Cornish Lobster Cocktail

Thousand Ireland dressing

Textures of Waldorf Salad (v)

Cropwell Bishop stilton, Granny Smith apples, compressed celery and picked walnuts

MAINS

Salisbury Venison Fillet Potato Gratin

Savoy cabbage, rosemary and blackberry jus

Fillet of Scottish Beef Wellington

Fondant potato, baby vegetables and Madeira jus (served medium)

Wild Mushroom and Truffle Scotch Egg (v)

Vegetarian bubble and squeak and cabbage pesto

DESSERTS

Salted Caramel and Chocolate Tart

Raspberry ripple ice cream

Lemon and Almond Slice

Fresh fruit compote

Selection of British Cheeses

Served with celery, grapes and chutneys