

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 15% 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*

*\*Kindly note: Tea and coffee are not included, but can be added at an additional cost*

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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*

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