The image shows the grand entrance of The Rubens hotel, heavily decorated for Christmas. The entrance features a large, ornate wooden double door with glass panels and brass handles. Above the door is a curved transom window with a decorative border. The entire entrance is framed by a wide, curved canopy supported by dark wood. The canopy is illuminated from within, and the top edge is decorated with a lush garland of greenery, red berries, and warm white lights. Two large, tall planters filled with greenery and red lights stand on either side of the entrance. The interior of the hotel is visible through the glass doors, showing a well-lit lobby with a reception desk and other guests. The overall atmosphere is warm and festive.

The
Rubens
AT THE PALACE

FESTIVITIES AT
THE RUBENS

CHRISTMAS BROCHURE 2024

The Rubens

AT THE PALACE



   @RubensHotel



The Rubens

AT THE PALACE



CELEBRATE THE FESTIVE SEASON

Experience the festivities at The Rubens at the Palace, located 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:

FESTIVE LUNCHESES & DINNERS
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FESTIVE CURRY
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FESTIVE RECEPTION PACKAGE
PAGE 9 - 10

Available from 18th November - 5th January
T: 020 7963 0703 | E: meetrb@rchmail.com



The Rubens

AT THE PALACE



FESTIVE LUNCHES & DINNERS

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

(Minimum numbers and additional charges may apply)

Crackers, party hats and festive novelties

Printed menus and name place cards

Bespoke packages available on request

Available from 18th November - 5th January

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MENU ONE

CHOICE OF ONE STARTER

Wild Mushroom Soup (v)
Truffle Oil

Smoked Chicken & Ham Hock Terrine
Apple Chutney & Toasted Sourdough

Smoked Salmon
New Potatoes, Pink Grapefruit, Dill & Cucumber Dressing

Fennel Carpaccio (ve)
Orange & Saffron, Pomegranate, Hazelnuts & Truffle

CHOICE OF ONE 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
Truffle Mash Potatoes, Vichy Carrots and Jerusalem Artichoke Velouté

Bark Pumpkin Risotto (v)
Charred Balsamic Peppers, Marjoram, Roasted Chestnuts and Goat's Cheese

Maple Glazed Heritage Carrots & Parsnip Crumble (ve)
Spinach, Wild Mushrooms, Toasted Chestnuts

CHOICE OF ONE DESSERT

Homemade Rubens Christmas Pudding
Brandy Sauce

Manjari Chocolate Fondant (v)
Sour Cherry Compote, Cherry Ice Cream

Raspberry & Pistachio Pavlova (ve)
Vanilla Amatika Cream

Selection of British Cheese
Served with Oatcake Biscuits, Celery, Grapes and Homemade Chutneys

Coffee and Homemade Mince Pies

£99 per person
(v) Vegetarian | (ve) Vegan



MENU TWO

CHOICE OF ONE STARTER

Heritage Carrot Salad (ve)

Smoked Almonds, Pickled Shallots, Orange & Truffle

London Burrata (v)

Pomegranate & Walnut Salad

Lobster Bisque

Crab & Chilli Croquette

CHOICE OF ONE MAIN

Free-Range Bronze Black Leg Turkey

Pork and Sage Stuffing, Pigs in Blankets, Goose Fat and Thyme Roast Potatoes, Honey Carrots and Parsnips, Brussels Sprouts, Homemade Cranberry Sauce

Creedy Carver Duck Breast

Potato Hash, Parsnip Purée, Baby Carrots, 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

Spiced Charred Cauliflower Steak (ve)

King Oyster Mushrooms, Puffed Black Rice, Hazelnuts, Pomegranate

CHOICE OF ONE DESSERT

Homemade Rubens Christmas Pudding

Brandy Sauce

Hazelnut and Chocolate Torte

Blood Orange Ice Cream

Lemon and Apricot

Ivoire Crèmeux, Sablé Biscuit

Rum Baba (ve)

Vanilla Cream, Caramelised Almond Crumble

Coffee and Homemade Mince Pies

£129 per person

(v) Vegetarian | (ve) Vegan



MENU THREE

CHOICE OF ONE STARTER

Roasted Parsnip Soup (ve)

Curried Apple, Toasted Chestnuts, Coriander Oil

Smoked Chicken Salad

Coriander, Red Chilli, Green Mango, Almonds

Orkney King Scallops

Butternut Squash, Sauté Sprouts, Apple, Chestnuts, Pancetta

Cornish Lobster Cocktail

Thousand Island Dressing, Toasted Sourdough

CHOICE OF ONE MAIN

Free-Range Bronze Black Leg Turkey

Pork & Sage Stuffing, Pigs in Blankets, Goose Fat and Thyme Roast Potatoes, Honey Carrots and Parsnips, Brussels Sprouts, Homemade Cranberry Sauce

Scottish Beef Wellington

Fondant Potato, Baby Vegetables, Madeira Jus (served medium, min of 5 people)

Roasted Fillet of Monkfish

Curried Mussel Broth

Spinach & Ricotta Truffle Tortellini (v)

Rocket & Parmesan Salad

Lentil Cottage Pie (ve)

Roasted Carrots & Parsnips, Savoy Cabbage Pesto

CHOICE OF ONE DESSERT

Homemade Rubens Christmas Pudding

Brandy Sauce

Basque Vanilla Cheesecake

Cranberry Compote

Coffee and Caramelia Roulade (v)

Chocolate Ice Cream

Bourbon Vanilla Crème Brulée (ve)

Coffee and Homemade Mince Pies

£149 per person

(v) Vegetarian | (ve) Vegan





The Rubens

AT THE PALACE



FESTIVE CURRY

Explore an authentic mix of Indian and African cuisine on a culinary journey created by Chef Kumar set in one of our private dining suites.

The Festive Curry menu consists of a three-course experience 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 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

(Minimum numbers and additional charges apply)

Crackers, party hats and novelties

Printed menus and name place cards

Bespoke packages available on request

£99 per person

Available from 18th November - 5th January

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The Rubens

AT THE PALACE



* FESTIVE RECEPTION * LONDON STREET FOOD

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, Jubilee Suite and Van Dyke Suite.



A glass of prosecco on arrival

Selection of six items from our Executive Chef Ben's
Festive London Street Food Menu

Served street food style, stand-up reception

Exclusive use of a private room

(Minimum numbers and additional charges apply)

Bespoke packages available on request

DJ and Entertainment available

(Subject to a supplement)

£99 per person



Available from 18th November - 5th January

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LONDON STREET FOOD MENU

CHOICES FOR YOUR SAVOURY ITEMS

Rubens Christmas Bap

*Pulled Norfolk Turkey, Herby Sausage Stuffing, Seasonal Slaw,
Bacon, Onion Bap*

Crispy Creedy Carver Duck

Soy, Honey Parsnip & Carrot Stir Fry, Pomegranate Dressing

The Rubens Hot Dog

Sauerkraut, Sweet Mustard, Ketchup

Soft Shell Crab

Sweet Chilli Mayonnaise

Smoked Salmon Penne

Red Pesto, Crème Fraîche, Caviar

Fish & Chips Cones

Dill Tartare Sauce

Stir Fry Prawns

Noodles, Spring Onion, Chilli Jam

BBQ Pulled Jackfruit Bao (ve)

Pickled Carrots, Cucumber, Spring Onion

Wild Mushroom & Truffle Risotto (ve)

Chestnut Crumble

Roasted Butternut Squash & Potato Gratin (v)

Smoked Applewood, Hazelnuts

CHOOSE A DESSERT

Citrus Meringue Tart (ve)

Raspberry Cream

Spiced Apple Mince Pie Crumble (v)

Opalys Brandy Whip

Millot Chocolate Mousse

Orange Compote, Sablé Breton

£99 per person


(v) Vegetarian | (ve) Vegan

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