



## LEOPARD ROOM PRIVATE FUNCTION MENU

3 Canapés per person **18** | 5 Canapés per person **25** | 8 Canapés per person **30** | 10 Canapés per person **37**

*Three portions with each choice*

### CANAPÉS

#### **Gin & Tonic Smoked Salmon**

*Exmoor Caviar*

#### **Cornish Spring Rolls**

*Scotch Bonnet Jam*

#### **The English Grill Hash Brown**

*Smoked Exmoor Caviar*

#### **Dry Aged Beef Fillet**

*Chimichurri Sauce*

#### **Smoked Chicken Naan**

*Mango Gel*

#### **Pecan Macaron**

*Truffle & Honey (v)*

#### **Spicy Tuna Roll**

*Spring Onion, Sriracha Sauce & Toasted Sesame Seeds*

#### **Garden Maki Roll**

*Sweet Potato, Sugar Snaps, Avocado, Chilli & Pickled Red Onion (v)*

#### **Wild Mushroom Parfait**

*Golden Raisins, Toasted Sourdough (ve)*



**Denotes a favourite signature dish of Mrs T, our Founder and President**

*Vegetarian — (v) | Vegan — (ve)*

*Additional Vegetarian, Vegan, Halal and Gluten-Free options available*

**#RubensHotel | #EnglishGrill | #CurryRoom | #NewYorkBar | #LeopardBar | #bbarlondon**

The Rubens at the Palace, 39 Buckingham Palace Road, London, SW1W 0PS

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## LEOPARD ROOM PRIVATE FUNCTION MENU

### TASTE OF RUBENS

*A selection taken from The Rubens at the Palace and Bbar Restaurant*

**SERVED AS FINGER FOOD AND BOWL FOOD**

*Two portions with each choice*

**69**

#### **Famous Wagyu Steak Sandwich**

*Panko Breadcrumbs, Tonkatsu Sauce*

#### **Bobotie Spring Rolls**

*Mrs Ball's Chutney*

#### **Welsh Rarebit**

*Shallot & Ale Purée (v)*

#### **Butter Chicken**

*Saffron Rice*

#### **Lobster Omelette**

*Thermidor Sauce*

#### **Josper Grilled Surf & Turf Kebab**


*Béarnaise Sauce*

#### **TiNDLE Chicken Son of a Gun Slider**

*Bread & Butter Pickles (ve)*

#### **Baked Vanilla Cheesecake**

*Strawberry Sauce (v)*

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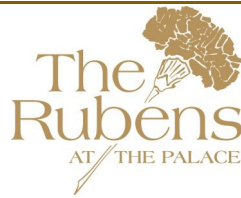
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## LEOPARD ROOM PRIVATE FUNCTION MENU

### BOWL FOOD

*Two portions with each choice*

**Fish & Chips 12**

*Mushy Peas, Tartare Sauce*

**Teriyaki Salmon 12**

*Sticky Rice*

**Lobster Mac & Cheese 16**

*Aged Parmesan*

**Salmon Sashimi 16**

*Soy, Ginger, Wasabi*

**Butter Chicken 12**

*Basmati Rice*

**Chateaubriand 18**

*Truffle Mash, Madeira Jus*

**Chicken Hot Wings 12**

*Blue Cheese Sauce, Sesame Seeds*

**Truffle & Parmesan Arancini 12**

*Tomato & Basil Sauce (v)*

**Grilled Globe Artichokes 14**

*King Oyster Mushrooms, Puffed Black Rice, Hazelnuts, Pomegranate (ve)*

### BAO & DUMPLING

*Two portions with each choice*

**Teriyaki Glazed Chilli Beef Bao 6**

*Yuzu Mustard, Pickle Cucumber*

**Sticky Pork Belly Bao 5**

*Spring Onion, Pickled Cucumber, Sweet Chilli Sauce*

**Peking Duck Bao 5**


*Spicy Apple Hoisin, Pickled Vegetables*

**Prawn & Spring Onion Goyza 6**

*Ginger, Soy & Chilli Dressing*

**TINDLE Sesame Chicken Bao 6**

*Pickle Carrot & Ginger, Spicy Mayonnaise (ve)*

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## CLASSIC

*Two portions with each choice*

### **Dry Aged Brisket Cheese & Bacon Burger 6**

*Pickles & Burger Sauce*

### **Wagyu Chilli Dog 8**

*Cheddar Cheese*

### **Lobster Roll 7**

*Spicy Mayonnaise*

### **Pork & Apple Sausage Roll 4**

*Homemade Ketchup*

## PLANT

*Two portions with each choice*

### **Dirty Vegan Slider 5**

*Smoked Chipotle Sauce (ve)*

### **Cauliflower Hot Wings 5**

*Sriracha Mayonnaise (ve)*

### **Corn Fritters 4**

*Chimichurri Sauce (ve)*

### **Mushroom Fries Taco 5**

*Roasted Garlic Mayonnaise (ve)*

## SWEETS

*Two portions with each choice*

### **Hazelnut & Chocolate Macaron 4**

*Salted Caramel (v)*

### **Eton Mess 4**

*Strawberry & Cream (v)*

### **Black Forest 4**

*Pâte à Choux (v)*

### **Key Lime Pie 3**


*Marshmallow Meringue (v)*

### **Blackberry Éclair 3**

*Chantilly Cream (v)*

### **Chocolate Bonbon 3**

*Vanilla Chocolate Ganache (ve)*

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## LEOPARD ROOM PRIVATE FUNCTION MENU

### COCKTAILS

20

#### **The Royal Spritz**

Aperol, Martini Bianco, Orange Bitter, So Jenny Alcohol-Free Sparkling Wine

*A classic combination of flavours with Martini Bianco and Aperol which complement the essence of orange bitter to make the perfect aperitivo.*

#### **The Lemon Tart**

Havana 3, Apricot, Lemon Juice, Sugar Syrup, Egg White, Angostura Bitters

*A perfect blend of rum, apricot brandy and lemon juice to make the ideal cocktail which can be enjoyed anytime of the day.*

#### **The Twinkle**

Gin, Crème de Violette, Bénédictine, Lemon Juice, Champagne

*A classic Champagne cocktail with some distinctive herbal liqueurs and gold leaf which makes this drink unique and complex.*

#### **The Purple Sour**

Pisco, Berries, Lemon Juice, Blue Pea Powder, Honey Sugar, Egg White, Crème de Violette

*A sour cocktail with a refreshing finish of berries and Muscat grape.*

#### **The Rose**

Calvados, Rosehip Cup, Cherry Liqueur, Martini Rosso

*A twist on the classic negroni cocktail with more complex fruit flowers.*

#### **The Pink Blossom**


Gin, Blue Pea Infused Maraschino, Homemade Lemon & Elderflower

*Refreshing citrus complemented with Maraschino cherry.*

#### **The Fizz**

Alcohol-Free Gin, Lemon Juice, Blue Pea Tea, Honey, Alcohol-Free Sparking Wine

*A take on the classic French 75 Cocktail served with alcohol-free elements.*

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