

## Festive Afternoon Tea in the Palace Lounge

This truly special experience is taken overlooking The Royal Mews and is not to be missed. We welcome you with a glass of mulled wine, before you enjoy this festive afternoon tea prepared by our award-winning Pastry Chef.

Choose from twelve freshly brewed teas and infusions, and a selection of delicate finger sandwiches, freshly baked scones with Devonshire clotted cream, Christmas log, gingerbread, chocolate cake with brandy-soaked raisins and chestnut cream meringue.

Please book in advance to avoid disappointment.

£27.50 per person

## Christmas Carvery Grill

The ideal answer for Christmas office parties with an emphasis on traditional English fare and a daily choice of Chef's specials.

Monday 28th November – Thursday 22nd December.  
12.30pm – 3.00pm and 5.00pm – 8.00pm

Spiced Sweet Potato and Red Onion Soup  
Horseradish Cured Smoked Salmon,  
Cucumber Relish and Chive Sour Cream  
Baked English Goat's Cheese,  
Pickled Beets, Pine Nut and Rocket Leaf Salad

Traditional Roast Norfolk Turkey, Chestnut Stuffing,  
Cranberry Compote, Chipolata and Bacon Roll

Prime Roast Rib of Aberdeen Angus Beef,  
Yorkshire Pudding and Horseradish Sauce

Daily Fish or Seafood Selection  
Vegetarian Dish of the Day

Festive Christmas Pudding with Brandy Sauce

White and Dark Chocolate Truffle  
with Orange and Cardamom Cream

Passion Fruit Brûlée Tartlet,  
Lime Chantilly Cream and Red Fruits

Coffee and Mince Pies

£29.50 per person – Lunch

£34.50 per person – Dinner

## Private Christmas Parties

Celebrate your Christmas party in the privacy of your own dedicated function room, with menus and packages to suit any requirement and budget. Enjoy a canapé reception at £19.50 per person, a finger buffet, a 3-course fine dining menu or the ultimate fully inclusive package.

Sample fine dining menu  
from £42.50 per person

Roast Pumpkin Soup with Nutmeg  
Pheasant and Chanterelle Terrine  
Spiced Pears, Toasted Brioche and English Leaves  
Smoked Halibut with Watercress and Caper Dressing

Herb Crusted Rump of Lamb  
Parsnip Dauphinoise, Curly Kale and Lamb Jus  
Walnut Crusted Gilt Head Bream  
Parsnip Purée and Glazed Carrots

Mushroom and Goat's Cheese Wellington  
with Chestnuts and Spinach  
Pear Tartlet Cinnamon Chantilly and Caramel  
Baked Honey Cream with Grasmere Ginger Bread Topping  
Warm Rich Chocolate Brownie  
with Seville Orange Marmalade Ice Cream

Coffee and Mince Pies

For further information about all the Christmas activities taking place at the hotel please contact our Christmas Co-ordinator  
Telephone: 020 7963 0721

All prices include VAT at the current rate

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# Celebrate Christmas 2011

The Rubens at the Palace is proud of its reputation for outstanding service and fine food, and we look forward to welcoming you during the festive season.

  
The Rubens  
AT THE PALACE

## Christmas Eve Dinner

Indulge yourself with our sumptuous four-course Christmas Eve Dinner served in the Old Masters Restaurant.

7.00pm – 9.00pm

Duck Confit Terrine  
Foie Gras, Ruby Port Glaze and Muscat Grapes

Wild Sea Trout,  
Crab and Potato Salad, Pickles and Chives

Breadcrumbs Goat's Cheese,  
Roasted Pepper and Pine Nut Salad  
and White Balsamic Dressing



Cauliflower Soup  
with Dolcelatte and Pear Relish



Stuffed Fillet of Pork, Fondant Sweet Potatoes,  
Creamed Brussels Sprouts and Perry Sauce

Roasted Goosnargh Duck Ballottine  
Spiced Plums, Curly Kale and Puy Lentils

Oven Baked Pine Nut Crusted Sea Bass Fillet  
Baby Fennel, Artichokes and Endive



Steamed Pudding  
Rhubarb Compote and Vanilla Custard Ice Cream

Lemon Tart  
Lime and Lemon Curd and Raspberry Sorbet

Rich Chocolate Marquise  
White Chocolate Truffles and Champagne Sabayon



Coffee and Stollen Cake

**£59.00 per person**

*Children under 12 years of age dine at half price*

## Christmas Day

1.00 – 3.00pm and 7.30 – 9.30pm

Roasted Parsnip, Pheasant and Chestnut Soup

Potted Brixham Crab  
Anchovies, Quails Eggs and Baby Gem Lettuce

Wild Mushroom and Leek Feuilleté  
Baby Onions and Pommery Grain Mustard Sauce



Pomegranate and Rosewater Sorbet



Traditional Roast Norfolk Turkey,  
Bread Sauce, Cranberry Stuffing, Chipolata and Bacon Rolls

Prime Roast Rib of Aberdeen Angus Beef,  
Yorkshire Pudding and Horseradish Sauce

West Coast Salmon en Croute, Baby Spinach and Sorrel Sauce

Baked Squash with Sage, Feta Cheese,  
Spinach and Pecan Granola



Festive Christmas Pudding with Brandy Sauce

Apple, Rhubarb and Gooseberry Cobbler  
with Honey and Ginger Ice Cream

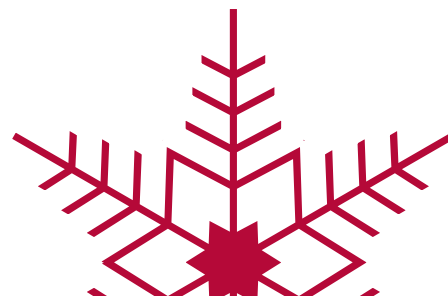
Selection of English Cheese  
with Pear Relish, Walnuts and Figs



Coffee and Mince Pies

**£85.00 per person**

*Children under 12 years of age dine at half price*



## New Year's Eve Dinner

Celebrate the New Year in style with a fabulous 5-course gourmet dinner in our intimate Library Restaurant; continue the celebrations and count down to midnight with music and song in the Palace Lounge until 1am.

Parmesan Crusted Scallops,  
Curried Parsnips, Spinach and Lime Emulsion  
Carpaccio of Beef Fillet,  
Potato, Chive and Sour Cream Salad and Horseradish Dressing

Ironbark Pumpkin Ravioli,  
Curly Kale, Cashew Nuts and Merlot Vinaigrette



Chicken and Ginger Consommé



Roast Beef Wellington  
Chestnut Mushrooms, Foie Gras, Goose Fat Roasted Potatoes,  
Root Vegetables and Thyme Jus

Rump Of West Country Lamb  
Goat's Cheese Dauphinoise, Carrot and Cumin Purée  
and Buttered Leeks

Cornish Roasted Monkfish  
Mussel and Clam Bouillabaisse with Griddled New Potatoes



Lemon Meringue Parfait  
Fresh Lemon Curd and Hedgerow Blackberry Sorbet

Malted Chocolate Mousse  
Soya and Vanilla Ice Cream and Hazelnut Sponge

Blueberry Mille Feuille  
Sloe Gin, Damson Jam and Vanilla Chantilly



Selection of English Cheese with Red Wine Jelly  
and Walnut Bread



Coffee and Petits Fours

**£100.00 per person**

