

The
Rubens
AT THE PALACE

PRIVATE DINING
& EVENTS

PRIVATE DINING MENU 2026

Welcome to The Rubens at the Palace, where heartfelt service and culinary excellence is not a standard, it's a legacy.

Set directly opposite the Royal Mews of Buckingham Palace, our hotel offers an unrivalled setting for private dining, steeped in royal heritage and refined tradition.

Each menu is a masterful celebration of British cuisine, meticulously curated by our Executive Chef Ben Kelliher and his team. Drawing on partnerships with esteemed Royal Warrant Holders, every dish reflects a dedication to provenance, craftsmanship, and culinary tradition.

Whether marking a personal milestone, hosting an exclusive business engagement, or planning an intimate celebration, guests are invited to dine in one of our private rooms, each an intimate expression of regal charm and sophistication.

Our team of culinary experts, sommeliers, and event specialists will collaborate with you to create a bespoke experience, from tailored menus to impeccable wine pairings, ensuring every detail is flawlessly orchestrated and unforgettable.

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements. Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.

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BUFFET MENUS



MENU ONE

TIMELESS FAVOURITES

Three-Course Buffet Option | £60 per person
Minimum numbers apply. Tea and coffee available for a supplement.
Also available as a plated dining option.

TO BEGIN

CAESAR SALAD

Crisp romaine lettuce, aged Parmesan, herbed croutons, Caesar dressing

PENNE PASTA SALAD

Tossed with basil pesto, cherry tomatoes, and shaved Pecorino

CLASSIC PRAWN COCKTAIL

Atlantic prawns served with Baby Gem lettuce, and tangy Marie Rose sauce

SIGNATURE MAINS

ROAST CHICKEN WITH WILD MUSHROOM CREAM SAUCE

Herb-marinated chicken breast served with a rich wild mushroom velouté

PAN-FRIED HAKE WITH LEMON BUTTER

Lightly seared and finished with a zesty lemon butter glaze

GNOCCHI WITH SUN-DRIED TOMATO, PINE NUTS & PARMESAN (V)

Golden pan-fried potato gnocchi with a Mediterranean-inspired sauce

SIDES

PARSLEY NEW POTATOES

Tossed with butter and chopped fresh parsley

MIXED SEASONAL VEGETABLES

Gently steamed and lightly seasoned

CAULIFLOWER CHEESE

Baked florets in a mature Cheddar cream

TO FINISH

FRESH FRUIT PLATTER

A vibrant medley of sliced seasonal fruits

LEMON MERINGUE TART

Zesty lemon curd in a crisp pastry shell, topped with golden meringue

COFFEE & HAZELNUT DELICE

Velvety coffee mousse layered with hazelnut crunch

MENU TWO

A TASTE OF INDULGENCE

Three-Course Buffet Option | £60 per person
Minimum numbers apply. Tea and coffee available for a supplement.
Also available as a plated dining option.

TO BEGIN

WALDORF SALAD

Crisp apples, celery, and walnuts in a light yoghurt dressing

HERITAGE TOMATO, CREAMY BURRATA & BASIL

Juicy heirloom tomatoes with artisan burrata and fragrant basil oil

SMOKED SALMON & POTTED SHRIMP PLATTER

A classic combination served with lemon wedges and caper crème fraîche

SIGNATURE MAINS

BUTTER CHICKEN WITH BASMATI RICE

Tender chicken in spiced tomato cream sauce, paired with fragrant rice

PAN-FRIED SALMON WITH CREAMED LEEKS & CHIVES

Flaky salmon fillet over a bed of buttery leeks and fresh herbs

SPINACH & RICOTTA TORTELLINI WITH TRUFFLE CREAM (V)

Hand-folded pasta in a delicate Parmesan and truffle sauce

SIDES

HERB-ROASTED NEW POTATOES

Golden potatoes tossed in garlic and rosemary

SPRING GARDEN VEGETABLES

A seasonal mix with a touch of butter

TO FINISH

FRESH FRUIT PLATTER

Light, refreshing, and beautifully arranged

RASPBERRY & PISTACHIO TART

Tart raspberries atop a nutty pistachio frangipane

HAZELNUT ROCHE CHOUX

Choux pastry filled with hazelnut praline cream

MENU THREE

CELEBRATING THE SEASON

Three-Course Buffet Option | £60 per person
Minimum numbers apply. Tea and coffee available for a supplement.
Also available as a plated dining option.

TO BEGIN

ENGLISH ASPARAGUS, PEA & BROAD BEAN SALAD WITH FETA
Fresh spring greens and crumbled feta in a lemon vinaigrette

NEW POTATO & BACON SALAD WITH HONEY MUSTARD DRESSING
Warm potatoes tossed with crispy bacon and tangy mustard glaze

PRAWN COCKTAIL WITH MARIE ROSE SAUCE
A retro favourite, beautifully presented with classic accompaniments

SIGNATURE MAINS

MINTED GRILLED LAMB CUTLETS
Chargrilled and served pink with a fresh mint jus

PAN-FRIED COD WITH CHAMPAGNE BUTTER SAUCE
Delicately cooked cod fillet draped in a luxurious Champagne butter

SPRING VEGETABLE RISOTTO (V)
Creamy arborio rice with seasonal vegetables and garden herbs

SIDES

BASIL MASHED POTATOES
Smooth mash infused with fresh basil

SPRING VEGETABLES
Lightly blanched and seasoned to enhance natural flavour

TO FINISH

FRESH FRUIT PLATTER
A colourful finish to your meal

STRAWBERRY CUSTARD TART
Sweet British strawberries on vanilla custard

PISTACHIO ROCHE CHOUX
Delicate pastry filled with silky pistachio cream

WORKING LUNCH SELECTION



WORKING LUNCH SELECTION

Choose a combination of items to suit your event.

We recommend: 1 starter, 3 hot bites, 2 sandwiches or wraps, and 1 dessert per person.

Available Monday to Friday

SEASONAL STARTERS

PLUM TOMATO & BURRATA SALAD (V)

With basil vinaigrette

KALE SALAD (V)

Avocado, cranberries, chickpeas, carrot & ginger dressing

ROASTED BEETROOT & CARROT SALAD (V)

With goat's cheese and parsley

COURGETTE, FETA, GREEN BEAN & WALNUT SALAD (V)

Chimichurri dressing

ROASTED VEGETABLE & FETA PENNE SALAD (V)

With red pepper and tomato pesto

HOT BITES & SMALL PLATES

RUBENS SAUSAGE ROLLS

With smoked ketchup

CHICKEN TENDERS

With peri peri mayo

SWEET POTATO WEDGES (V)

With blue cheese sour cream

MINI FISH PIE

With lobster sauce

CAULIFLOWER CHEESE CROQUETTES (V)

With salsa verde

BEER-BATTERED COD BITES

With tartare sauce

MUSHROOM FRIES (V)

With garlic mayonnaise

CHICKPEA FRITTERS (V)

With sweet & spicy sauce

CHINESE-STYLE PRAWN BAO

With pickled veg & sriracha mayo

CHEESE & BACON BURGER TACO

With burger sauce

BOBOTIE SPRING ROLLS

With Mrs Ball's chutney

SMOKED SALMON & DILL FISH CAKES

With a sweet and spicy Scotch bonnet jam

CHICKEN SATAY SKEWERS

With a sweet chilli & peanut sauce

VEGETARIAN PIZZA (V)

With fresh vegetables and basil oil

SALMON & MEDITERRANEAN VEGETABLE SKEWERS

With lemon and chilli yoghurt

COTTAGE PIE CROQUETTES

With mint sauce dip

WRAPS & SANDWICHES

CHICKEN CAESAR WRAP

Baby Gem, Parmesan dressing

BUFFALO CHICKEN WRAP

Spicy fried chicken, hot sauce

DUCK & HOISIN WRAP

With Asian slaw

ROAST BEEF BAGUETTE

Caramelised onion mayo, rocket

LOBSTER & CRAYFISH ROLL

With Bloody Mary ketchup

SMOKED SALMON CROQUE MADAME

With fried quail egg

CAPRESE FOCACCIA (V)

Plum tomato, Mozzarella & rocket

ROASTED VEGETABLE FOCACCIA (V)

With sundried tomato hummus

CHEESE & TOMATO TOASTIE (V)

On sourdough

BABA GHANOUSH BAGEL (V)

With pickled cucumber & smoked paprika onions

BURRATA & PROSCIUTTO CIABATTA

With fig jam and rocket

PESTO VEGGIE CHEESE BAGUETTE (V)

With red onion jam

CHEESEBURGER SLIDER

With melting Cheddar & house burger sauce

GRILLED FISH SLIDER

With rainbow slaw & tzatziki

CHICKEN TIKKA WRAP

With chopped tomato, cucumber & red onion

DESSERT

MIXED BERRY TARTLET

Crisp pastry with glazed seasonal berries

TIRAMISÚ ÉCLAIR

Choux filled with coffee cream

SALTED CARAMEL CHOCOLATE LOG

Rich and indulgent

MANGO & LIME CHEESECAKE

Light and zesty

WALNUT & CARROT CAKE

With cream cheese frosting

FRESH FRUIT PLATTER

A colourful, refreshing finish

At The Rubens, every working lunch is designed to bring a little joy to the middle of your day - whether you're entertaining guests, fuelling a meeting, or simply gathering with colleagues. We proudly partner with sustainable and ethical suppliers and approach every dish with care. If you have any food allergies or special dietary requirements, please don't hesitate to speak with a member of our team - we're here to make your lunch both delicious and reassuringly safe.

DINING & EVENTS MENU

CREATED BY EXECUTIVE CHEF BEN KELLIHER

Celebrating the best of British cuisine with an imaginative twist

Our three-course set menus are crafted with seasonal ingredients and culinary creativity. Please select one starter, one main course, and one dessert to create a unified menu for your group. We are delighted to accommodate all dietary requirements with thoughtful care.



THE CLASSIC COLLECTION

Elegant favourites reimagined with refined seasonal flair
£60 per person | Tea and coffee available for a supplement

TO BEGIN

PEKING DUCK SPRING ROLL

Crispy duck-filled rolls served with a vibrant 'chop suey' salad and aromatic spices

LOBSTER BISQUE

A rich and velvety shellfish broth, served with a golden Gruyère croque monsieur

WILD MUSHROOM SOUP (V)

Earthy mushroom blend with a soft poached egg and a whisper of truffle

SIGNATURE MAINS

CREEDY CARVER TRUFFLE BUTTERED CHICKEN BREAST

Succulent chicken finished with truffle butter, fondant potato, baby leeks, and wild mushroom fricassée

ROASTED LINE-CAUGHT COD

Served with boulangère potatoes, roasted fennel, mushroom purée and Morecambe Bay shrimp

MISO ROASTED AUBERGINE STEAKS (V)

Sweet potato purée, chive sour cream and umami-glazed aubergine steaks

TO FINISH

PASSION FRUIT CHEESECAKE

Creamy and tangy, complemented by mandarin and orange sorbet

BEA TOLLMAN'S HONEYCOMB ICE CREAM

A house-made favourite, delicately sweet and inspired by our Founder

FRESH FRUIT SALAD

A light and refreshing bowl of seasonal fruits, served in an orange syrup

THE SIGNATURE SELECTION

Distinctive and balanced, showcasing bold British flavours and modern finesse
£65 per person | Tea and coffee available for a supplement

TO BEGIN

SMOKED CHICKEN AND FOIE GRAS TERRINE

Richly layered and served with spiced apple chutney and toasted brioche

H FORMAN'S LONDON SMOKED SCOTTISH SALMON

Finely sliced and classically garnished with capers, shallots and lemon

AVOCADO BURRATA (V)

Creamy burrata and fresh avocado, served on toasted sourdough with basil oil

SIGNATURE MAINS

HERB-CRUSTED LOIN OF WELSH LAMB

Tender lamb with confit potato, shallot purée and rosemary jus

LINE-CAUGHT SEA BASS

Crisp-skinned fillet with sweet potato fondant, Asian greens and a chilli jam glaze

WILD MUSHROOM TAGLIATELLE (V)

Tossed with rocket, toasted pine nuts, truffle oil and goat's cheese crumble

TO FINISH

STICKY TOFFEE PUDDING

A warm British favourite with rich toffee sauce and vanilla bean ice cream

CHOCOLATE CRÈME BRÛLÉE

Decadent dark chocolate custard with a crisp sugar crust, served with a coffee macaron

FRESH FRUIT SALAD

Light and elegant with a hint of citrus syrup

THE CHEF'S PRESTIGE MENU

An indulgent experience featuring elevated ingredients and exceptional craft
£75 per person | Tea and coffee available for a supplement

TO BEGIN

RUBENS BEEF TARTARE

Whipped bone marrow, toasted brioche

CORNISH LOBSTER COCKTAIL

A refined take on the classic, with lobster medallions and Thousand Island dressing

TEXTURES OF WALDORF SALAD (V)

A modern reimagining with Cropwell Bishop Stilton, compressed celery, Granny Smith apples and pickled walnuts

SIGNATURE MAINS

FILLET OF HALIBUT

Served with baby carrots, oxtail croquette, and horseradish sauce

FILLET OF SCOTTISH BEEF WELLINGTON

A classic prepared medium, with fondant potato, baby vegetables and rich Madeira jus

WILD MUSHROOM & TRUFFLE SCOTCH EGG (V)

A vegetarian twist on a classic, served with bubble and squeak and a herbaceous cabbage pesto

TO FINISH

SALTED CARAMEL & CHOCOLATE TART

Luxuriously smooth with a crisp base, paired with raspberry ripple ice cream

LEMON & ALMOND SLICE

Moist and fragrant, served with a seasonal fruit compote

SELECTION OF BRITISH CHEESE

Served with chutneys, grapes, celery and artisan crackers

THE LEOPARD ROOM

Overlooking the Royal Mews of Buckingham Palace, The Leopard Room at The Rubens at the Palace offers a private sanctuary of style and distinction. Accessed through its own discreet entrance, this richly layered space is defined by its distinctive décor, warm intimacy, and sense of occasion.

Whether hosting a milestone celebration, an executive soirée, or an elegant engagement, The Leopard Room accommodates up to 40 guests for a standing reception or 29 for a seated affair. A permanent stage invites the option of live musical performances.

The culinary experience is curated to impress, with a selection of canapés, delicate bites, and signature cocktails, each crafted with precision and flair. Every detail, from the first pour to the final flourish, is overseen by our dedicated team, ensuring your event is nothing short of extraordinary.

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PRIVATE DINING
MENU SELECTION



CANAPÉ SELECTION

3 Canapés - £9 | 5 Canapés - £15 | 8 Canapés - £24 | 10 Canapés - £30
Two portions served per selected item

GIN & TONIC SMOKED SALMON

Infused with botanical notes and delicately smoked for a crisp, aromatic bite

EXMOOR CAVIAR

Served on blini or crisp base, showcasing Britain's finest sustainably raised caviar

CORNISH SPRING ROLLS WITH SCOTCH BONNET JAM

A fiery twist on a classic, with a sweet and spicy kick

THE ENGLISH GRILL HASH BROWN WITH SMOKED EXMOOR CAVIAR

A luxurious mini hash with a refined caviar finish

DRY AGED BEEF FILLET WITH CHIMICHURRI SAUCE

Sliced rare and vibrant with herbaceous chimichurri

SMOKED CHICKEN NAAN WITH MANGO GEL

Spiced chicken on mini naan, sweetened with mango for balance

PECAN MACARON WITH TRUFFLE & HONEY (V)

A savoury-sweet macaron layered with earthy truffle and floral honey

SPICY TUNA ROLL

Sriracha-spiced tuna with scallions and toasted sesame

WILD MUSHROOM PARFAIT ON TOASTED SOURDOUGH (VG)

Creamy, earthy pâté served with golden raisins on crisp sourdough

TASTE OF RUBENS

A curated selection from The Rubens and bbar - served as finger and bowl food
£59 per person | Two portions of each item

FAMOUS WAGYU STEAK SANDWICH

Panko-crumbed tender Wagyu with Tonkatsu sauce

BOBOTIE SPRING ROLLS

South African-spiced beef with Mrs Ball's chutney

WELSH RAREBIT (V)

Rich cheese melt with ale and shallot purée

BUTTER CHICKEN & SAFFRON RICE

Creamy North Indian-style curry with aromatic rice

LOBSTER OMELETTE WITH THERMIDOR SAUCE

A luxurious egg dish draped in classic French lobster sauce

JOSPER-GRILLED SURF & TURF KEBAB

Skewered seafood and steak with béarnaise

BAKED VANILLA CHEESECAKE (V)

Smooth and rich with strawberry compote

BOWL FOOD

Create a bespoke menu with our Executive Chef
Two portions of each selection

FISH & CHIPS 12

Mini beer-battered fillet, mushy peas, tartare sauce

TERIYAKI SALMON WITH STICKY RICE 12

Sweet soy-glazed salmon over fragrant rice

LOBSTER MAC & CHEESE 16

Decadent comfort with aged Parmesan

SALMON SASHIMI 16

Thinly sliced with soy, wasabi and pickled ginger

BUTTER CHICKEN WITH BASMATI RICE 12

Classic creamy tomato-based curry, fragrant rice

CHATEAUBRIAND WITH TRUFFLE MASH 18

Sliced tenderloin with Madeira jus and silky mash

CHICKEN HOT WINGS 12

Glazed with spice, served with blue cheese dip and sesame

TRUFFLE & PARMESAN ARANCINI (V) 12

Crispy risotto balls, tomato basil sauce

GRILLED GLOBE ARTICHOKE (VG) 14

Paired with king oyster mushrooms, black rice, pomegranate

BAO & DUMPLING

Two portions of each selection

TERIYAKI CHILLI BEEF BAO 6

Yuzu mustard, cucumber pickles

PRAWN & SPRING ONION GYOZA 6

Served with soy-chilli-ginger dressing

STICKY PORK BELLY BAO 5

Sweet chilli glaze, spring onion, cucumber

TINDLE CHICKEN BAO (VG) 6

Sesame-glazed with spicy mayo and carrot pickle

PEKING DUCK BAO 5

Spiced hoisin apple sauce, pickled vegetables

CLASSIC BITES

Two portions of each selection

DRY-AGED BRISKET BURGER 6

Mini beef burger with cheese, bacon and burger sauce

LOBSTER ROLL 7

Buttered bun filled with spicy mayo lobster mix

WAGYU CHILLI DOG 8

Gourmet sausage, melted Cheddar and signature chilli sauce

PORK & APPLE SAUSAGE ROLL 4

Handmade with flaky pastry and house ketchup

PLANT-BASED FAVOURITES

Two portions of each selection

VEGAN SLIDER (VG) 5

Bold smoky flavour with chipotle sauce

CORN FRITTERS (VG) 4

Crisp and golden, with zesty chimichurri

CAULIFLOWER HOT WINGS (VG) 5

Crispy bites with sriracha mayo

MUSHROOM FRIES TACO (VG) 5

Garlic-roasted mushrooms in a soft taco wrap

SWEETS

Two portions of each selection

HAZELNUT & CHOCOLATE MACARON (V) 4

Delicate shells with salted caramel cream

ETON MESS (V) 4

Crushed meringue, strawberries and whipped cream

BLACK FOREST CHOUX (V) 4

Rich chocolate and cherry filled choux

KEY LIME PIE (V) 3

Tangy filling, topped with torched marshmallow

BLACKBERRY ÉCLAIR (V) 3

Light choux with Chantilly and blackberry compote

CHOCOLATE BONBON (VG) 3

Smooth vanilla-chocolate ganache

SIGNATURE COCKTAILS



SIGNATURE COCKTAILS

£20 each

THE ROYAL SPRITZ

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

A vibrant twist on the classic Italian aperitivo - bittersweet, botanical, and beautifully effervescent.

THE LEMON TART

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

Zesty and smooth, this cocktail captures the essence of its namesake dessert with a bright citrus kick and a velvety finish.

THE TWINKLE

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

A sparkling blend with floral and herbal layers, finished with gold leaf for a touch of decadence.

THE PURPLE SOUR

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

A bold and elegant sour, bursting with berry notes and a delicate floral lift.

THE ROSE

Calvados, Rosehip Cup, Cherry Liqueur, Martini Rosso

A sophisticated twist on the Negroni, softened with orchard fruits and wild rose.

THE PINK BLOSSOM

Gin, Blue Pea Infused Maraschino, Homemade Lemon & Elderflower Cordial

Fragrant and refreshing, with a delicate balance of citrus and cherry blossom.

THE FIZZ (ALCOHOL-FREE)

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

A refined take on the French 75 - bright, botanical, and beautifully guilt-free.

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