



LEOPARD BAR 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

meetrb@rchmail.com | www.rubenshotel.com



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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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BOWL FOOD

Two portions with each choice

Fish & Chips 12

Musby 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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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 Sparkling Wine

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

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