



The  
English Grill

# KING'S CORONATION DINNER MENU



@RubensHotel

#RubensHotel #EnglishGrill #NewYorkBar #LeopardBar #CurryRoom

The  
Rubens  
AT THE PALACE 

## FROM OUR GENERAL MANAGER

It is my pleasure to welcome you to our flagship English Grill Dinner to celebrate His Majesty King Charles' Coronation. I hope you will enjoy this delectable dining experience curated by Executive Chef Ben Kelliher and featuring elements inspired by His Majesty King Charles. Each course is perfectly paired with Lanson Champagne.

Please sit back and enjoy this special experience which includes a live performance from our resident Rubens Trio.

Best Regards,

*Vince Castronovo*  
General Manager



*This is a black-tie event. Vegetarian & Vegan options available on request.*

*All requests are treated with extra care. Nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free. Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements or require information on ingredients used in our dishes.*

*We kindly request that you are respectful of other guests when using your mobile phone and do not make conference calls or use video calls in the public areas. Prices include VAT at the current standard rate.*

*A service charge of 15% will be added to your final bill.*

The evening will commence with Champagne and Canapes at 6:30pm  
in The English Grill followed by a 7pm seating for dinner.

## PRE STARTER

Wye Valley Asparagus Soup

*Wild Garlic Pesto*

*Perfectly paired with Lanson Le Black Reserve (NV)*

## STARTER

Truffle Cheesy Baked Eggs

*Smoked Exmoor Caviar*

*Perfectly paired with Lanson, Le Green Organic (NV)*

## FISH

Line-Caught Halibut

*Smoked Garlic Mash, Wild Mushrooms with Red Wine & Bone Marrow Sauce*

*Perfectly paired with Lanson, Le Blanc De Blancs (NV)*

## INTERMEDIATE

Plum Melba

*Plum Sorbet, Almond Crumble*

*Perfectly paired with Lanson, Le Blanc De Blancs (NV)*

## MAINS

Herb Crusted Rack of Welsh Lamb

*Jersey Royals, Pea Purée, Spring Baby Vegetables & Rosemary Jus*

*Perfectly paired with Lanson Rosé Label (NV)*

## DESSERT

Apricot & Whisky Cremeux

*Hazelnut Ginger Sable, Darjeeling Milk Ice Cream*

*Perfectly paired with Lanson White Label (NV)*

## SAVOURY

Paxton Cheese Board

*Fermented Celery, English Grill Chutney, Quince, Truffle Honey, Oat Crumbles*

*Perfectly paired with Lanson Gold Label 2009*

## COFFEE & PETITS FOURS

£249 per person

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