

THE ENGLISH GRILL

Gin & Tonic Dinner in association with Renais Gin

The evening will commence with Canapés and Gin Cocktails in The Leopard Room and Palace Lounge

Amuse Bouche

Beef Tartare

Truffle Hash Brown, Exmoor Caviar

Starter

Wye Valley English Asparagus

Confit Egg Yolk, New Season Morels, Wild Garlic Mayonnaise
Paired with Green King G&T

Fish

H Forman & Son Smoked Salmon

Jersey Royals, Cucumber, Capers, Dill Paired with Churchill Terroir Martini

Sorbet

Strawberry & Lime

Renais Gin

Meat

Duck à l'orange

Chicory, Walnuts, Celery Paired with Queen's Fizz

Dessert

Peanut, Raspberry & Chocolate

Chocolate Peanut Mousse, Raspberry Confit, Chocolate Brownie, Raspberry Ice Cream Paired with The Champagne Alexander

Coffee and Petit Fours

159 per person

We are committed to using sustainable and ethical suppliers for all of our produce. 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.

Vegetarian — (v) | Vegan — (ve)

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. For complimentary WiFi service, connect to 'Rubens' WiFi, enter your email address and click to accept the terms and conditions.

The English Grill dress code for this event is 'smart casual' and we respectfully ask guests dining with us to refrain from wearing sportswear, ripped jeans, flip-flops and non-tailored shorts.

Prices include VAT at the current standard rate. A service charge of 15% will be added to your bill.

Find us on Instagram #EnglishGrill | #RubensHotel | #CurryRoom | #NewYorkBar | #LeopardRoom