THE ENGLISH GRILL

DINNER SERIES PRESENTS:

ON HER MAJESTY'S SERVICE

29th October 2021

The evening will commence with live music, canapés and Bollinger champagne in The Palace Lounge followed by a seven course dinner with live music and Bond classics by Danielle Chupak and The Rubens Trio in The English Grill. Each of our seven courses will be paired with champagne, wine and the best of 007 martinis.

STARTER

From Russia With Love

Hot Smoked Salmon & Exmoor Caviar

Vodka & Cucumber Jelly

Paired with Bollinger Special Cuvee Brut NV

FISH

Octopussy

Octopus & Chorizo Cassoulet

Haricot Beans, Parsley & Lemon

Paired with Bollinger Rosé NV

INTERMEDIATE

Sorbet

Bollinger Champagne Sorbet

Textures of Blackberries

MAIN

Goldfinger

Scottish Beef Fillet & Lobster

Parmesan & Truffle Croquet, Wild Mushrooms, 24 Carat Gold Sauce

Paired with Malbec Reserva, Gouguenheim, Mendoza, Argentina, 2017

CHEESE

Licence To Kill

Baked Waterloo Wellington

Red Onion Chutney, Pork Crackling & Sage Sourdough

Paired with a Classic Mediterranean Infused Martini

DESSERTS

The World Is Not Enough

White Chocolate Mousse

Raspberry Compote, Pistachio Sponge, Hazelnut Crumb

Paired with an Espresso & Chocolate Martini

No Time To Die

Coffee & Petits Fours

249 per person

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.

The dress code for this event is black tie.

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

Find us on Instagram: @rubenshotel

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