



THE ENGLISH GRILL

NEW YEAR'S EVE DINNER

The evening will commence with live music, canapés and champagne in The Palace Lounge at 6.30pm followed by a 8-course dinner with live music in The English Grill at 7pm. Each courses will be paired with champagne and wine.

PRE-STARTER

Lobster Bisque

Truffle and Parmesan Doughnut

Bouchard Finlayson Blanc de Mer, Cape South Coast

STARTER

Scottish Beef Tartare

Smoked Quail Egg, Caramelised Onion & Thyme Brioche

Bouchard Finlayson Sauvignon Blanc Reserve, Walker Bay

FISH

Peterhead Port Halibut

Squash Risotto, Oxtail, Hazelnut

Bouchard Finlayson Missionvale Chardonnay, Hemel-en-Aarde, Walker Bay

SORBET

Granny Smith Apple

Vodka Martini, Apple Crisp

MAIN

Herb Crusted Cannon of Welsh Lamb

Potato Terrine, Beetroot, Goat's Cheese, Rosemary Jus

Bouchard Finlayson Hannibal, Walker Bay

DESSERT

English Grill Walnut Whip

Candied Walnuts, Milk Chocolate, Dates

Lanson White Label

CHEESE

Lincolnshire Poacher, Isle of Wight Blue, Baron Bigod

Red Onion Chutney, Grapes, Celery, Potato & Rosemary Sourdough

Bouchard Finlayson Galpin Peak Pinot Noir, Hemel-en-Aarde Valley, Walker Bay

COFFEE & PETITS FOURS

300 per person

We kindly request pre-payment for this event. 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.

Prices include VAT at the current standard rate. A service charge of 12.5% will be added to your final bill.

Find us on Instagram [#EnglishGrill](#) | [#RubensHotel](#) | [#CurryRoom](#) | [#NewYorkBar](#) | [#LeopardBar](#) | [#BBarLondon](#)

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