



TAG AGM Menu

8th May 2017

Please select one starter, one main course and one dessert from the selection to create the same set menu.

Vegetarians and any special dietary requirements can be catered for with prior notice.

If you are allergic to any ingredients, please inform your waiter who can provide you with a list of allergens contained within our dishes.

Starter

Heritage tomato tarte tatin, goat's cheese, basil oil, purslane (v)

Asparagus and Parma ham feuilleté, chive lemon butter

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Main

Fillets of Cornish sea bass, crushed Jersey potatoes, crab and mango salsa, sugar snap peas, parsley pesto

Rump of lamb, wild mushroom rosti, buttered leeks, juniper and rosemary jus

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Desert

Classic lemon tart, minted raspberry compote, clotted cream ice cream
Summer pudding, strawberry and Champagne mascarpone

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Cheese board

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Tea / Coffee

The Rubens at the Palace Hotel, 39 Buckingham Palace Road, London, SW1W 0PS
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