



SPRING SUMMER 2024

MENU

Rhubarb.
EVENTS

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At Rhubarb Events, we believe that great food isn't just about taste, it's about the story behind every ingredient.

That's why our culinary team takes pride in crafting menus that are not only delicious, but also focused on seasonality, provenance, and sustainability.

Our passionate chefs stay up-to-date with the latest food trends, creating menus that are both trend-led and creative. We work closely with local producers to ensure that our dishes are made with the freshest, most sustainable ingredients possible.





CANAPÉS

SERVED COLD

NEW FOR 2024

CHICKEN CAESAR

Romaine lettuce, Parmesan sablé

WHIPPED GOAT'S CHEESE

Puffed wonton, tomato relish, truffle pearls (v)

AYRSHIRE BEEF TARTARE

Aged Parmesan, potato tuile, garlic chives

BLUE CORN TACO

Miso-foraged mushrooms, avocado, pickled mooli, sesame seeds (vg)

SMOKED SCOTTISH SALMON

Dashi pie tee tartlet, wasabi tabiko, yoghurt, foraged flower



WHIPPED GOAT'S CHEESE

SERVED COLD

SIGNATURE

ICEBERG LETTUCE

Soy & rice wine vinegar dressing, sesame, spring onion (vg)

TRUFFLED GOAT'S CHEESE

Tomato jam, crisp Parmesan cup (v)

DUCK CORNET

Mooli, Japanese mayonnaise, shiso, hoisin

BEEF CARPACCIO

Mustard, truffle mascarpone, Parmesan shortbread, rocket coulis

ASIAN VEGETABLE RICE PAPER ROLL

Soy, chilli, wasabi dip (v)

CURED SEA TROUT

Apple gel, yoghurt & dill cream, sesame tuile

TUNA TARTARE

Wasabi, crispy shallots, ponzu dressing

POTATO TUILE

Smoked cod's roe, Exmoor caviar, garlic chives

CHICKEN LIVER PARFAIT

Choux bun, truffled honey, cereal

PUFFED CHARCOAL WATER BISCUIT

Beef tartare, red pepper purée, piquillo dust



BEEF CARPACCIO

SERVED WARM

NEW FOR 2024

BEETROOT POLENTA

Pea & basil pesto, woodlen sorrel (v)

BRAISED BEEF CHEEK

Croissant bread & butter pudding, Wiltshire truffle

POTATO DOUGHNUT

Cured duck, spiced orange purée, sorrel

SMOKED HADDOCK KEDGEREE ARANCINI

Egg yolk purée, garlic chives

RAS EL HANOUT SPICED LAUNCESTON LAMB

Jalapeno falafel, red pepper hummus, coriander



BRAISED BEEF CHEEK

SERVED WARM

SIGNATURE

PARMESAN 'CHURRO'

Tomato relish, nasturtium (v)

COFFEE-BRAISED BEEF CHEEK CROQUETTE

Avocado, watercress

RFC FRIED CHICKEN

Black garlic, rosemary salt

CORONATION CHICKEN BEIGNET

Apricots, almonds

WILD MUSHROOM TART

Enoki, truffle oil, sea salt (v)

CHICKEN SALTIMBOCCA

Potato spaghetti

GLOUCESTER OLD SPOT PORK BELLY

Pork jus, apple sauce, crispy sage, pancetta

BLACK TRUFFLE ARANCINI

Truffle mayonnaise (v)

WELSH RAREBIT SOUFFLÉ TARTLET

Red onion marmalade, crispy sage (v)

RAS EL HANOUT LAMB

Sesame pastry, red pepper jam



CORONATION CHICKEN BEIGNET



DESSERT CANAPÉS

ETON MESS LOLLIPOPS

AFTER EIGHT AERO

LEMON & YUZU MERINGUE TARTLETS

SALTED CARAMEL CHOCOLATE ROLO TARTLETS

RASPBERRY WHITE CHOCOLATE & PISTACHIO ROCHER

CARAMELISED APPLE & VANILLA TARTLET

BANANA, PEANUT & CARAMEL BEIGNET

CHOCOLATE HONEYCOMB BITES

COFFEE, CHOCOLATE, VANILLA CHOUX À LA CRÈME

CHOCOLATE FUDGE CAKE POPS

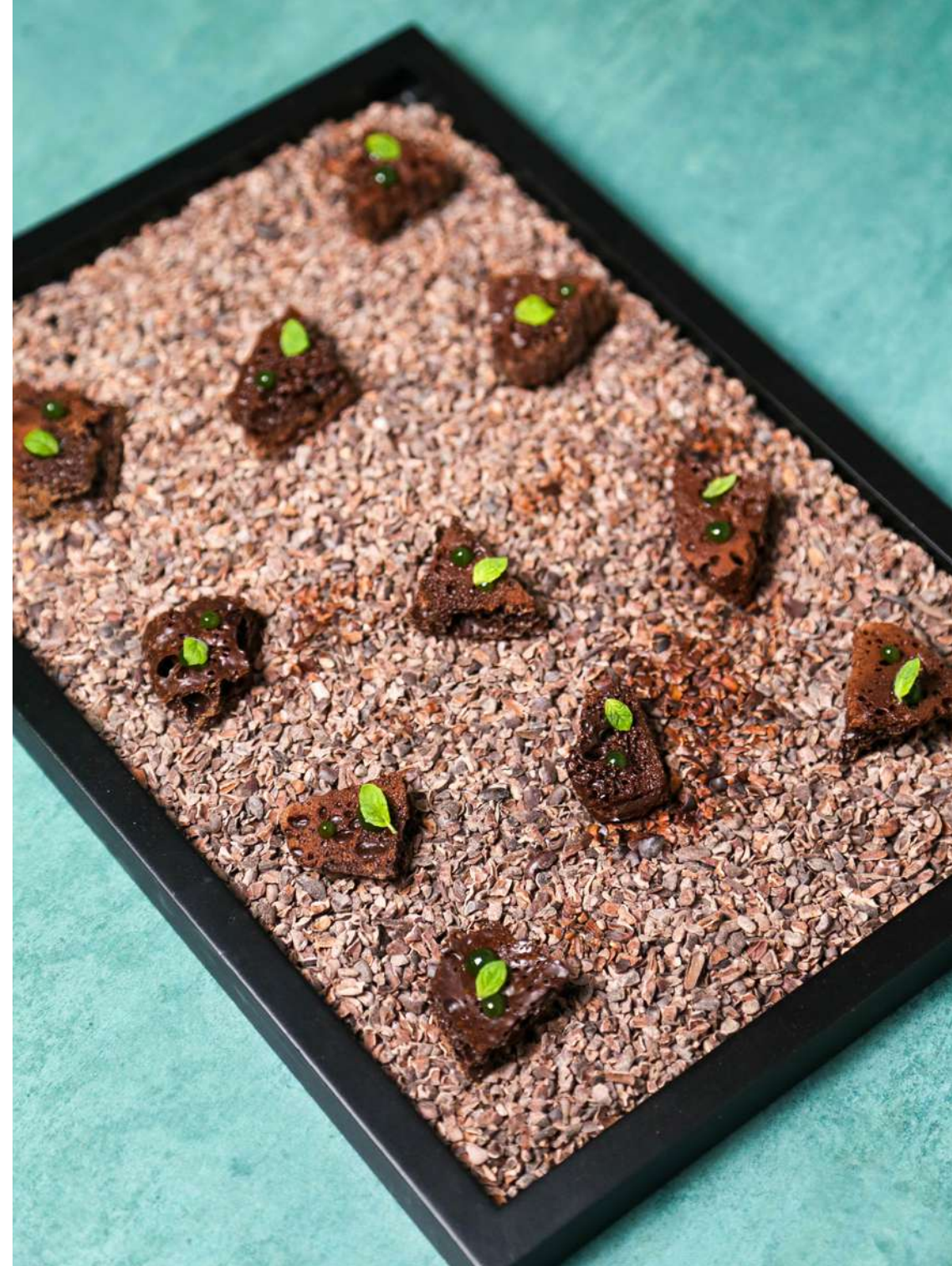
STRAWBERRIES & CREAM CUPS

WARM HONEY & LEMON MADELEINES

TROPICAL CUBE

HONEY PAVLOVA

COCONUT & PINEAPPLE SPHERE



AFTER EIGHT AERO



A top-down view of seven white ceramic bowls arranged in a circular pattern on a light grey surface. Each bowl contains a portion of food, including a piece of salmon with a pink center and white skin, a scoop of white rice, and a garnish of fresh green herbs. A light yellow sauce is drizzled over the food. A silver spoon is placed in each bowl, angled towards the bottom right. The word "BOWLS" is written in a white, serif font across the center of the image.

BOWLS

SERVED COLD

WYE VALLEY ASPARAGUS

Smoked duck egg yolk, garlic & chive emulsion, foraged mushrooms, brioche toast, crispy shallots (v)

TORCHED TUNA LOIN

Compressed watermelon, oyster mayonnaise, pickled mooli, wasabi, avocado

CURED CORNISH SEA BREAM

Compressed mooli, shiso dressing, tapioca pearls, red chilli, kaffir lime

HEIRLOOM TOMATOES

Compressed summer peach, barrel-aged feta, black garlic tuile, lovage, & pistachio pesto (v)

COMPRESSED KOHLRABI

Avocado aioli, lemon purée, garden apple, pea & coriander guacamole (vg)

CREEDY CARVER DUCK

East-Asian salad, peanut dressing, crispy noodles, coriander

LA LATTERIA BURRATA

San Marzano tomato, black olive crumb, verjus jelly, sourdough shards, forage mixed leaves (v)

TUNA CRUDO

*Green mango, pickled fennel, fresh green chilli, round radish,
orange & paprika infused olive oil dressing*

AYSHIRE BEEF POKE

Sushi rice, edamame beans, compressed mooli, pickled ginger, avocado

SMOKED SALMON

Pickled cucumber, wasabi yoghurt, avruga caviar, Chinese five spice & soy emulsion



TUNA CRUDO

SERVED WARM

KEEN'S CHEDDAR SOUFFLÉ

Courgette & basil velouté, red pepper piperade, semi-dried cherry tomatoes (v)

BREAST OF CORNISH HEN

Carrot purée, Wye Valley asparagus, garlic & mustard emulsion, roasted chicken jus

PAVÉ OF CORNISH HAKE

Crushed English peas, batter rocks, Jersey Royal potatoes, tartare beurre blanc

LAUNCESTON LAMB RUMP

Basil purée, parmentier potatoes, semi-dried tomatoes, grilled courgette salad

SMOKED KETCHUP-GLAZED AYRSHIRE RUMP OF BEEF

Heritage carrot, watercress purée, pickled pearl onions, crispy shallot crumb

TREACLE ONGLET OF BEEF

*Red pepper romesco sauce, Jersey Royal potato, pickled shallots,
heritage radish, wild rocket salad*

CORNISH SEA BASS

Sweetcorn purée, roasted polenta, tomato relish, herb oil

WYE VALLEY ASPARAGUS BARLEY 'RISOTTO'

Grilled baby courgettes, semi-dried tomatoes, cottage cheese, pea tendrils (v)

TANDOORI PANEER TIKKA

Spiced chickpea & potato, rogan jus, hippo tops cress (v)

TRUFFLE MAC & CHEESE

Wild rocket pesto, semi-dried tomatoes, Parmesan pangrattato (v)

RAS EL HANOUT-SPICED LAUNCESTON LAMB BELLY

Red cabbage slaw, green harissa yoghurt, pickled cucumber, sumac red onions



WYE VALLEY ASPARAGUS BARLEY 'RISOTTO'



THANK YOU

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