



THE LOOKOUT

8 Bishopsgate
MANAGED BY RHC

Rhubarb.
EVENTS

Rhubarb.

With over 27 years' experience delivering extraordinary events **Rhubarb's** flair and eye for excellence promises to deliver an **unforgettable event** for you and your guests.

Inspired by a love of food, design and innovation, our creative-driven team take time to listen to the brief, **inspire you and bring your event to life.**

Our menus are **deliciously different** whilst easily adapted to suit any theme, cuisine, taste or style. Our expert team not only take care of the food and beverage offer, but set the perfect ambience with a **tailor-made creative concept** of bespoke, decorative touches.

With a **dedicated event planner assigned to your event**, expect award winning food design, forward-thinking creative production and **the ultimate bespoke service.**

Matt Liptrot
Head of Events – 8 Bishopsgate
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Suppliers & provenance

Rhubarb Events are committed to providing sustainable, seasonal menus to all of our clients. When choosing Rhubarb Events, you can be assured that your ingredients are ethically sourced, from fully audited suppliers, brought from source to plate in the most environmentally friendly way.

SUPPLY CHAIN



Meat: We source only fully traceable meat from the UK, ensuring the highest welfare standards are met.



Dairy & Eggs: Our dairy products are exclusively British, and we use only free-range eggs to support ethical farming practices.



Fish: We are committed to sustainable fishing practices, sourcing MSC Certified fish from British waters, caught by small boat fishermen.



Fruit & Vegetables: We focus on seasonal and UK-grown produce to support local agriculture and reduce our carbon footprint.



Wine & Champagne: We partner with Liberty Wines, a leading green supplier. Liberty Wines was the first 'carbon neutral plus' national wine distributor in the UK, and we have proudly listed them as a sustainable supplier since 2015.

[VIEW OUR SUPPLIER CODE OF CONDUCT HERE](#)

PRODUCE MAP



Sustainable practices

COMMUNITY

The introduction of a cup deposit scheme within our event venues saves approximately 1,000,000 PE & PLA plastic cups per year from going to incineration.

£30k+

Donated to range of charities in 2023 in lieu of corporate Christmas gifts

8643

Meals donated to Felix Project in 2023



Undergraduate placements available to Oxford Brookes School of Hospitality students (and occasionally Events students)

10

Apprentices placed in the business in 2023 through the apprenticeship levy

1

Day paid leave per employee per year allowed for charity work

[VIEW OUR 2024 ESG STRATEGY HERE](#)

WASTE NO FOOD

FELIX PROJECT

The Felix project collects our surplus food and distributes it amongst foodbanks, charities and schools.

WASTE KNOT

Waste Knot takes imperfect and unwanted produce from local farms and delivers them to our kitchen.

CARBON REDUCTION

Rhubarb's ultimate carbon target is to achieve Net Zero scope 1 and 2 emissions by 2035. In accordance with recommendations by the Science-Based Target Initiative (SBTi) this will be achieved by at least a 90% emission reduction, with residual emissions offset with high quality and certified carbon removal investments.

Our long-term target will be supplemented by a near-term target to achieve a 40% reduction in scope 1 and 2 emissions by 2028, a reduction that significantly exceeds the science-determined levels needed to limit global warming to 1.50C.



Canapés

BEGIN YOUR EVENT BY EXPERIENCING THE ESSENCE OF AUTUMN AND
WINTER WITH AN EXQUISITE SELECTION OF CANAPÉS.

Canapé menu

SERVED COLD

JALAPEÑO SPICED TUNA

Avocado, wonton crisp, dashi pearls, red vein sorrel

SALT & VINEGAR BREAD CYLINDER

Hung sour cream, chives, potato crumb, caviar

PARMESAN SABLÉ 'DODGER'

Goat's cheese, blackberry jam, pistachio (V)

ISLE OF MULL SCALLOP TARTARE

Sea lettuce, koji pie tee & lovage kombu gel

BARON BIGOD CUSTARD

Malt crisp, herb powder, red onion jam (V)



Canapé menu

SERVED WARM

BLACK BOMBER CHEESE 'DOUGHNUT'

Mushroom & truffle purée, mizuna cress (V)

PRAWN TOAST

Black tiger prawns, crispy bread, sesame, soy, wasabi

CELERIAC SHAWARMA

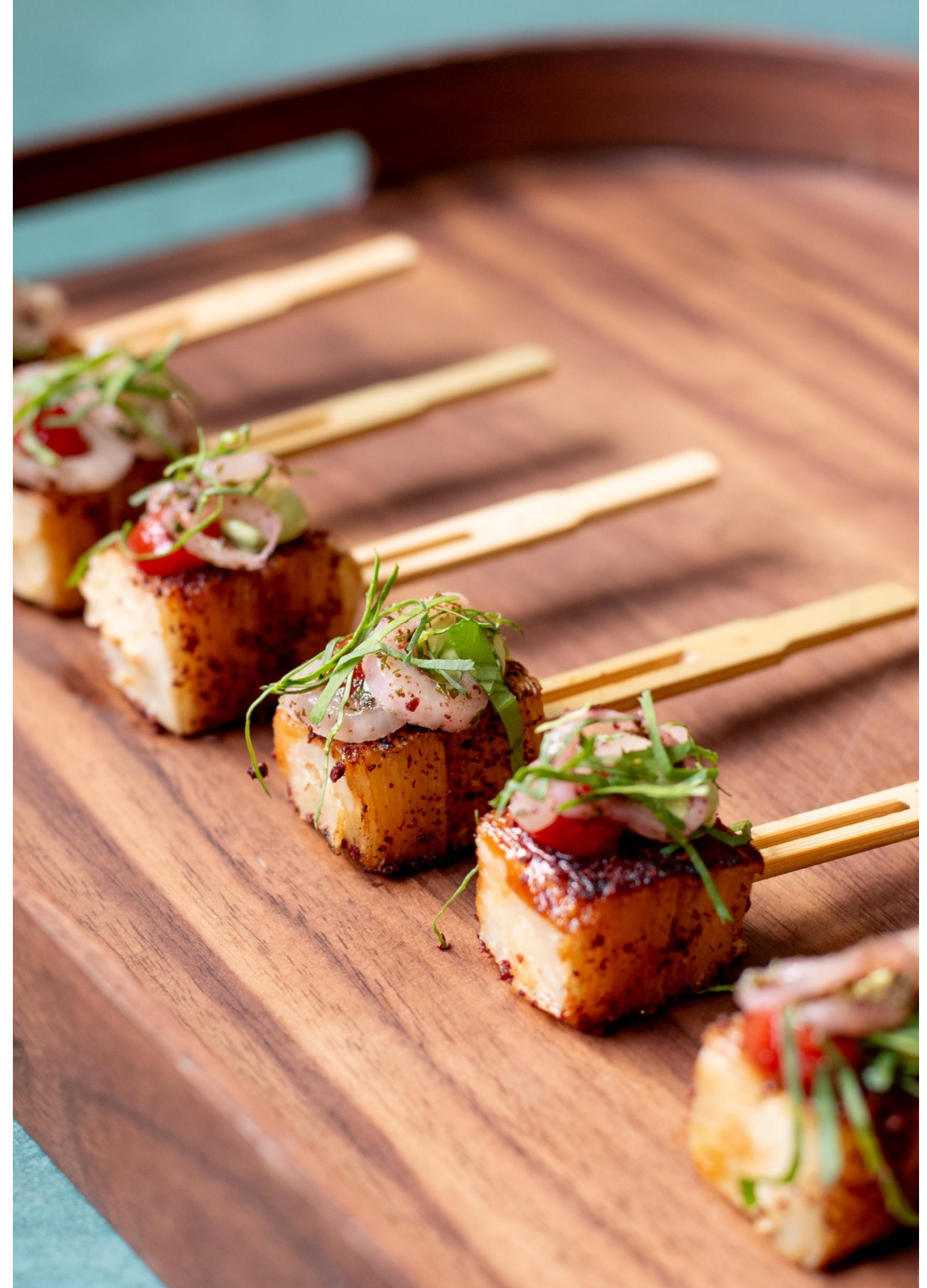
Coriander emulsion, chilli jam, sumac shallots (VG)

CORNISH LANGOUSTINE & CHICKEN TSUKUNE

Karashi mustard mayonnaise

CREEDY CARVER DUCK CROQUETTE

Lovage emulsion, onion jelly



Sweet canapés

CHOCOLATE HONEYCOMB BITES (V)

COFFEE, CHOCOLATE, VANILLA CHOUX A LA CRÈME (V)

RASPBERRY & RUBY CHOCOLATE MADELEINES (V)

JAFFA CAKE MACAROON (V)

LEMON & YUZU MERINGUE TARTLETS (V)

SALTED CARAMEL CHOCOLATE ROLO TARTLETS (V)

TROPICAL CUBE (V,VG)





Bowls

FOR SOMETHING MORE SUBSTANTIAL, WE CREATE DELICIOUS BOWLS AND SMALL PLATES, RANGING FROM FRESH, CRISP SALADS TO HEARTY BOWLS OF GOODNESS.

Bowl menu

SERVED COLD

SMOKED SCOTTISH SALMON

Pickled beech mushrooms, kimchi avocado, compressed cucumber, heritage radishes

MUSHROOM PARFAIT

Salt-baked celeriac, soy pickled shimeji's, shallot jam, brioche toast, foraged leaves (V)

RUMP OF BEEF TARTARE

Salt-baked celeriac, whipped marrow crème fraîche, smoked rapeseed oil, caviar

CONFIT OF TUNA

Fine green beans, new potatoes, horseradish crème fraîche, watercress

CORNISH CRAB

Celeriac remoulade, cucumber ketchup, lemon mayonnaise, sourdough croutons

BANG BANG CHICKEN

Vermicelli noodles, Asian vegetables, coconut, peanut dressing



Bowl menu

SERVED WARM

AYRSHIRE RUMP OF BEEF

Parsley & spinach purée, sweet potato mash, truffle emulsion, parsnip crisps

TANDOORI PANEER

Spiced spinach & potato, butter masala jus, coriander cress (V)

TRUFFLED MACARONI CHEESE

Shaved Wiltshire truffle, wild rocket, truffle dressing (V)

SPICED-GLAZED SHORT RIB

Pommes aligot, sweet & sour onions, miso aubergine purée, garlic chive oil

TRUFFLE CORNISH CHICKEN BREAST

Butter-poached hispi cabbage, celeriac purée, foraged mushrooms, jus gras

IRON BARK PUMPKIN

Parmesan fregola, gorgonzola, porcini crumb, crispy sage, salsa verde (V)



Drinks

Cocktails highlights

BAGHEERA

A mojito style muddled cocktail with vodka, fresh basil, vanilla syrup, fresh ginger, lemon and ginger beer.

GARDEN MARTINI

The most refreshing Martini made from cucumber Infused gin shaken with apple juice and elderflower.

CLUB MULE

Canadian whisky, apple juice, ginger ale and lemon juice, poured over ice in a tall glass and garnished with sprigs of mint.



Staffing & service

Rhubarb have a trusted, expert team of event staff who have worked with us for many years.

We will use our long-standing partners, with the knowledge that they share our values and are trained to understand the high-levels of service expected at a Rhubarb event.

Depending on your event requirements we will provide a team comprising of the following roles:

Event Manager
Head Bar Tender
Bar Tender
Cocktail / Flair Bar Tender
Wine/Water Waiter
Head Waiter
Waiter
Model Waiter
Chef
Porter





THE LOOKOUT

8 Bishopsgate

MATT LIPROT

HEAD OF EVENTS & SALES

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