

AUTUMN WINTER 2024
MENU

Rhubarb.
EVENTS

A top-down view of numerous small, artistic canapés scattered across a white, textured fabric. The canapés feature a variety of ingredients including bread, crackers, vegetables, fruits, and small flowers. Some are round, some are triangular, and some are on sticks. The colors are vibrant, with greens, yellows, reds, and purples. The word 'CANAPÉS' is centered in the middle of the image in a white, serif font.

CANAPÉS



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' (V)**

Goat's cheese, blackberry jam,
pistachio

**ISLE OF MULL
SCALLOP TARTARE**

Sea lettuce, koji pie tee
& lovage kombu gel

**BARON BIGOD
CUSTARD (V)**

Malt crisp, herb powder,
red onion jam

CHICKEN 'CAESAR'

Roman lettuce & Parmesan sable

BLUE CORN TACO (VE)

Miso foraged mushrooms,
avocado, pickled mooli, coriander

**WHIPPED GOATS CHEESE
PUFFED WONTON (V)**

Tomato relish, truffle pearls

**CURED SCOTTISH
SALMON**

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

TUNA TARTARE

Wasabi, crispy shallots,
ponzu dressing

**ASIAN VEGETABLE
RICE PAPER ROLL (VE)**

Soy, chilli, wasabi dip

DUCK CORNET

Mooli, Japanese mayonnaise,
shizo, hoisin

SERVED WARM

**BLACK BOMBER
CHEESE 'DOUGHNUT' (V)**

Mushroom & truffle purée,
mizuna cress

PRAWN TOAST

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

**CELERIAC
SHAWARMA (VE)**

Coriander emulsion, chilli jam,
sumac shallots

**CORNISH LANGOUSTINE
& CHICKEN TSUKUNE**

Karashi mustard mayonnaise

**CREEDY CARVER
DUCK CROQUETTE**

Lovage emulsion, onion jelly

BRAISED BEEF CHEEK

Parmesan croissant bread &
butter pudding, Wiltshire truffle

PARMESAN 'CHURRO' (V)

Tomato relish, nasturtium

**WELSH RAREBIT
SOUFFLÉ TARTLET (V)**

Red onion marmalade,
crispy sage

**RHUBARB'S
FRIED CHICKEN**

Black garlic & rosemary salt

**SMOKED HADDOCK
KEDGEREE ARANCINI**

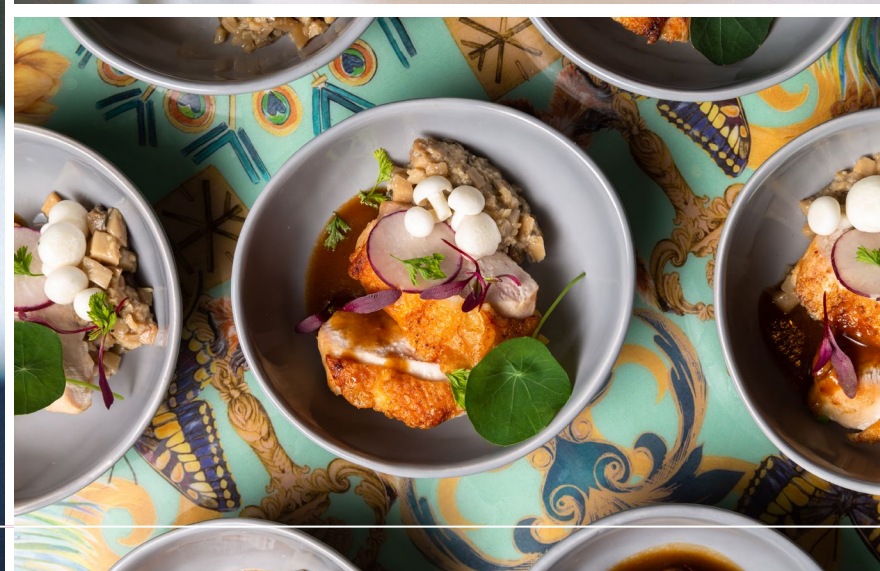
Egg yolk purée & garlic chives

**BLACK TRUFFLE
ARANCINI (V)**

Truffle mayonnaise



BOWLS



COLD

SMOKED SCOTTISH SALMON

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

LA LATTERIA BURRATA

Fennel jam, prosciutto, Dijon
vinaigrette, sesame flatbread crumb

CREEDY CARVER DUCK 'HAM'

Mirabelle plum ketchup, Nashi pear,
brown butter pecan granola

MUSHROOM PARFAIT (V)

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

**CORIANDER & LIME
PRAWN POKÉ**

Avocado, heritage radishes,
wasabi emulsion, spring onions,
edamame beans, mango

LA LATTERIA BURRATA

Poached quince, Regent's Park
truffle honey, red chicory,
clementine zest, hazelnuts (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

WARM

**WEST DORSET BLACK COW
CHEESE SOUFFLÉ (V)**

Romanesco velouté, winter truffle,
sunflower seed dressing

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 (V)

Parmesan fregola, gorgonzola,
porcini crumb, crispy sage, salsa verde

LAUNCESTON LAMB RUMP

Creamed kale, torched potato terrine,
roasted grelots, sea lettuce

AYRSHIRE RUMP OF BEEF

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

TANDOORI PANEER (V)

Spiced spinach & potato, butter
masala jus, coriander cress

**COAL-ROASTED BREAST
OF CORNISH HEN**

Sweetcorn purée, roasted polenta,
hen of the woods, cultivated kale

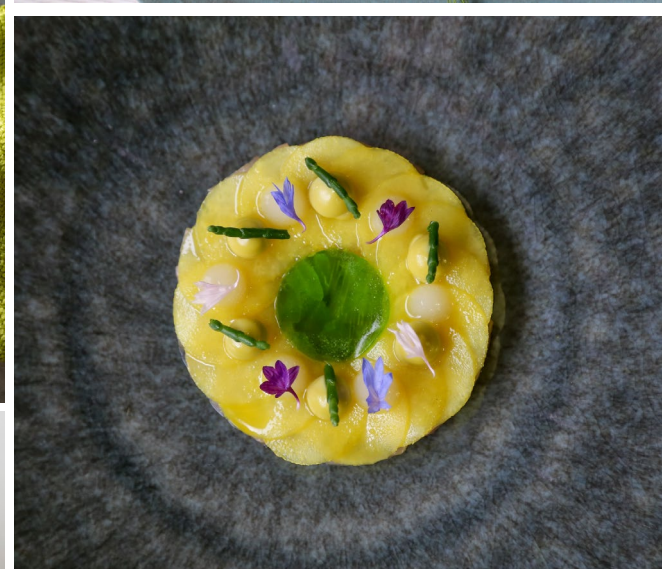
**BARBECUED
SCOTTISH SALMON**

Shellfish ragu, Jersey Royals,
turnip Parisienne, seaweed,
bisque butter

**TRUFFLED
MACARONI CHEESE (V)**

Shaved Wiltshire truffle, wild rocket,
truffle dressing

THREE COURSE DINNER



SALT-BAKED JERUSALEM ARTICHOKE TART (V)

Pickled foraged mushrooms, smoked crème fraîche, cep crumble, shaved winter truffle, samphire

BURFORD BROWN EGG YOLK RAVIOLI (V)

Celeriac velouté, pickled beech mushrooms, chervil oil, pecorino

CURED SEA BREAM TARTARE

Concorde pear, mustard kohlrabi, ponzu, dill oil, samphire

WEST DORSET BLACK COW CHEESE SOUFFLÉ (V)

Romanesco velouté, winter truffle, sunflower seed dressing

RUMP OF BEEF TARTARE

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

CORONATION CHICKEN PATÉ EN CROUTE

Cauliflower & green bean piccalilli, pickled shallot salad

CURED BEETROOT SALMON

Smoked salmon paté, heritage beetroots, mustard mayonnaise, watercress

VENISON & CHESTNUT SCOTCH EGG

Spiced cranberry ketchup, heritage radish salad

LA LATTERIA BURRATA

Fennel jam, prosciutto, Dijon vinaigrette, sesame flatbread crumb

MUSHROOM PARFAIT (V)

Salt-baked celeriac, soy pickled shimeji's, shallot jam, smoked crème fraîche, brioche toast & foraged leaves

SALT-BAKED HERITAGE CARROT TERRINE (VE)

Gherkin ketchup, whipped truffle emulsion, salsa verde dressing, crisp carrot tops

PICKLED CORNISH CRAB

Brown crab mousse, apple jelly, kaffir lime, fresh apple

BARBECUED GOCHUJANG SCOTTISH SALMON

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

POACHED LOBSTER

Spaghetti squash purée, mustard kohlrabi, lime gel, garden apple, foraged herbs

BARBECUED ORKNEY SCALLOPS

Turnip purée, buttered baby turnips, fresh apple, crisp pancetta, nasturtium

ROAST BREAST OF CORNISH HEN

Braised chicken leg, Pommes Anna, glazed French beans, crème fraîche jus

TRUFFLE & MUSHROOM STUFFED CORNISH CHICKEN BREAST

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

ROASTED BREAST OF GUINEA FOWL

Spinach stuffing, braised leg wonton, white onion soubise, leek boulangère, foraged mushrooms

GRILLED FILLET OF GILT HEAD OF SEA BREAM

Fricassée of autumn vegetables, cavolo nero, Cornish crab, red chilli butter sauce

SEARED SEA BASS WITH ALMOND CRUST

Glazed salsify, sprout tops, pickled silver skin onions, smoked mussels, watercress velouté

PAVÉ OF HAKE

Razor clams, leek & potato straws, smoked leeks, wild chive tartare, beurre blanc

BARBECUED SCOTTISH SALMON

Shellfish ragu, crushed Jersey Royals, Tokyo turnip, seaweed, bisque butter

TRUFFLE ROASTED HALIBUT

Black trompettes, grilled runner beans, pommes Parisienne, porcini beurre blanc

HARISSA-SPICED BUTTERNUT SQUASH & SPINACH CHOU FARCI (VE)

Sweet potato fondant, aubergine purée, artichoke barigoule, Wiltshire truffle dressing

WINTER VEGETABLE PITHIVIER (VE)

Charred hispi cabbage, smoked olive oil pomme purée, romesco sauce, roasted vegetable jus

TREACLE-GLAZED CELERiac TATIN (V)

Black garlic, whipped goat's curd, creamed kale, gherkin ketchup

CHESTNUT PASTA FEUILLE (V)

Cep duxelle, pickled roscoff purée, Parmigiano Reggiano foam, Wiltshire truffle, nasturtium

IRON BARK PUMPKIN (V)

Parmesan fregola, gorgonzola, porcini crumb, crispy sage, salsa verde

BANANA & PEANUT MILLE FEUILLE (V)

Banana cake, crunchy peanut feuilletine, salted caramel, banana ice cream

CHERRY & CHOCOLATE PAVLOVA (V,VG)

Kirsch & white chocolate whipping ganache, sour cherry compôte, bitter chocolate, crisp meringue

AUTUMN FOREST FRUITS

Cinnamon crumble, blackberry crèmeux, apple compôte, spiced white chocolate Chantilly, blackberry sorbet

LEMON & SESAME

Vanilla & lemon mousse, citrus curd, charred Italian meringue, caramelised white chocolate, toasted sesame feuilletine

PARIS-BREST (V)

Crunchy choux pastry, hazelnut praline, milk chocolate Chantilly, yuzu marmalade

HONEY & PLUM VACHERIN (V)

Honey & vanilla semifreddo, plum sorbet, crunchy meringue, roasted plum purée

COFFEE & PECAN DELICE

Toasted pecan dacquoise, salted caramel crèmeux, coffee cream, bitter chocolate ice cream

SPICED BISCOFF & ORANGE TARTLET (V)

Ginger & almond sponge, orange confit, milk chocolate crèmeux, Biscoff whipping ganache, mandarin yoghurt ice cream

RASPBERRY & GIANDUJA DELICE

Hazelnut financier, raspberry confit, Piedmont hazelnut praline, gianduja mousse, raspberry sorbet

FRUIT & NUT

Milk chocolate bavaroise, Pedro Ximenez soaked raisins, crunchy almond praline, salted caramel ice cream

BITTERSWEET TEMPTATION

Bitter chocolate brownie, caramelised milk chocolate biscuit, malted milk chocolate mousse, white chocolate ice cream

APPLE & VANILLA TARTLET

Caramelised Bramley apple, toasted almond financier, Tahitian vanilla crème, green apple sorbet

MULLED PEAR CHEESECAKE

Ginger & cinnamon cream cheese mousse, pear & vanilla compôte, toasted oat clusters, gingerbread croutons, spiced pear sorbet



SWEET CANAPÉS

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JAFFA CAKE MACAROON (V)

BLACKBERRY & APPLE DELICE

LEMON & YUZU MERINGUE
TARTLETS (V)

SALTED CARAMEL CHOCOLATE
ROLO TARTLETS (V)

GREEN APPLE & VANILLA THINS

TROPICAL CUBE (V,VE)

BANANA, PEANUT &
CARAMEL BEIGNET (V,VE)

CHOCOLATE HONEYCOMB
BITES (V)

TEA & BISCUITS (V)

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

MANDARIN, GINGER & WHITE
CHOCOLATE TREAT

RASPBERRY & RUBY CHOCOLATE
MADELEINES (V)





COCKTAILS

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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



INGREDIENTS & PROVENANCE

We are dedicated to honouring local produce and artisans, meticulously choosing ingredients that not only encapsulate the essence of regional flavours but also contribute to the support of local farmers and producers.



HIGHLIGHTS

8643

Meals donated to
Felix Project in 2023



Our entire Electricity
supply comes from
100% renewable energy
sources

83

Nationalities

ETHNIC DIVERSITY

Whole company 30%
Leadership 23%

54%

Females in leadership

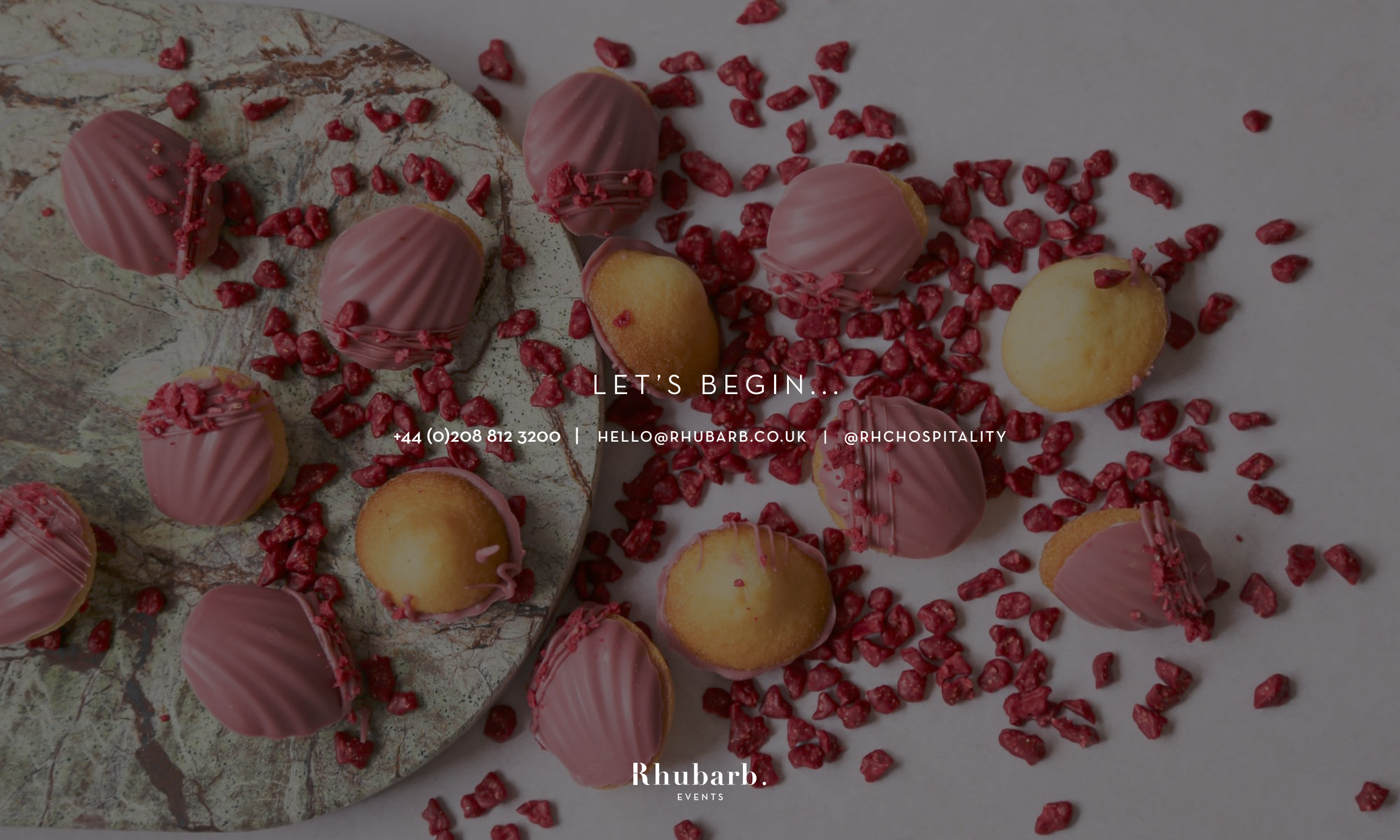
£30k+

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

COMMITMENT TO SUSTAINABILITY

We are dedicated to delivering exceptional events while prioritising our impact on the environment and community. From sustainable sourcing to minimising waste, we're committed to making every event not only memorable but responsible. Our ESG strategy ensures that sustainability is at the heart of everything we do. By partnering with local suppliers, minimising our carbon footprint, and fostering inclusive environments, we're paving the way for a better future.

Find our full ESG strategy in our the footer of our website.



LET'S BEGIN...

+44 (0)208 812 3200 | HELLO@RHUBARB.CO.UK | [@RHCHOSPITALITY](https://www.instagram.com/rhchospitality)

Rhubarb.
EVENTS