

A top-down view of a lush floral arrangement. It features several bright yellow daffodils with orange centers, interspersed with segments of orange citrus fruit. The arrangement is filled with various types of green ferns and leafy greens, creating a dense and vibrant composition. The background is a soft, out-of-focus grey.

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

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## 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

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## 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

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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

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## 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

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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

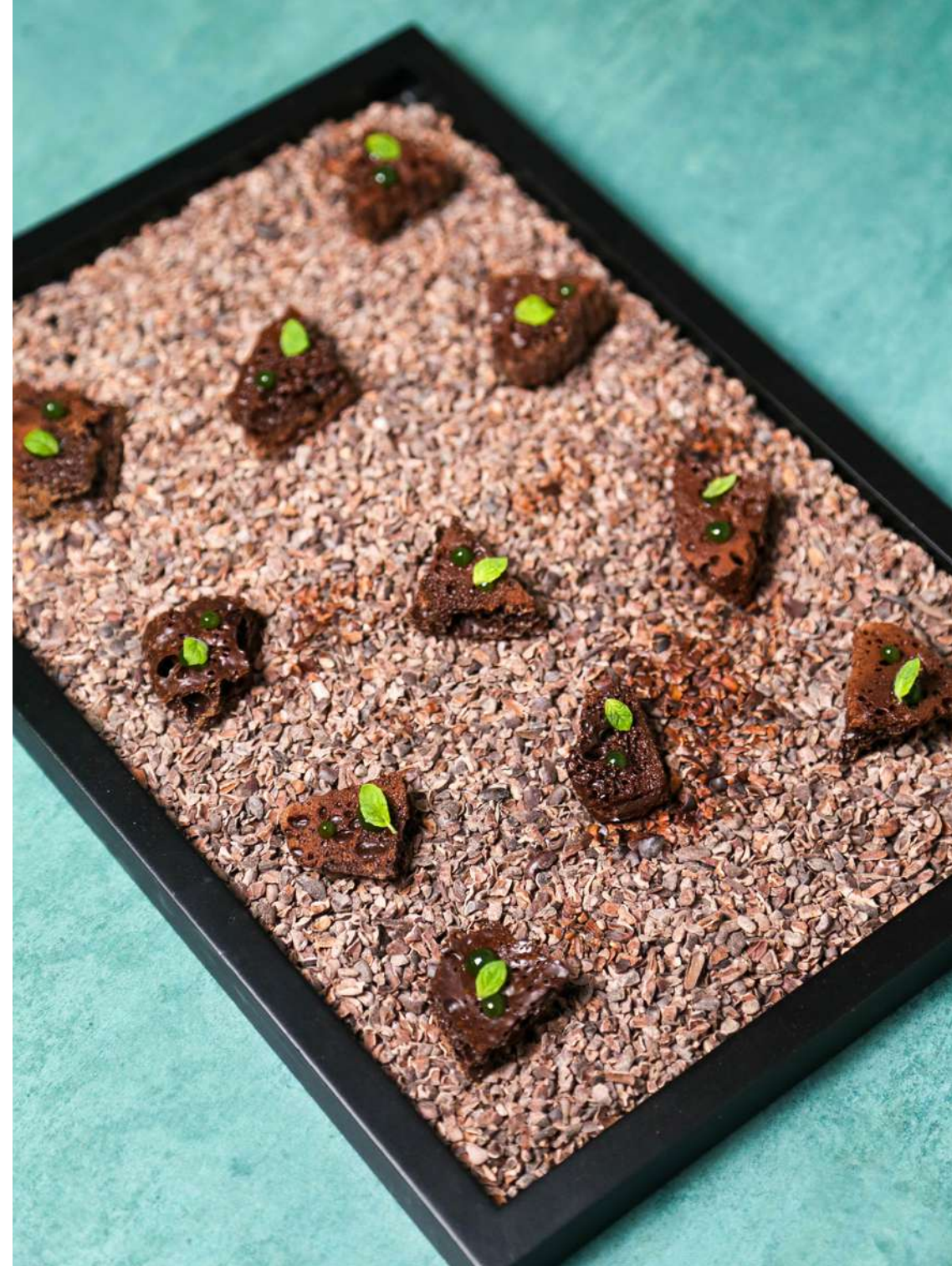
STRAWBERRIES & CREAM CUPS

WARM HONEY & LEMON MADELEINES

TROPICAL CUBE

HONEY PAVLOVA

COCONUT & PINEAPPLE SPHERE



AFTER EIGHT AERO





BOWLS

# SERVED COLD

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## 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

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## 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'

# Rhubarb.

EVENTS

THANK YOU

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