

A lush floral arrangement featuring yellow daffodils, orange-red round fruits, and green ferns and moss, serving as the background for the menu.

SPRING SUMMER 2024

MENU

Rhubarb.
EVENTS

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EVENTS

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.



A top-down view of various colorful canapés arranged on a textured, light blue-grey surface. The canapés feature ingredients like orange, green, white, and purple, garnished with herbs and small fruits. The word "CANAPÉS" is written in white, uppercase letters across the center.

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

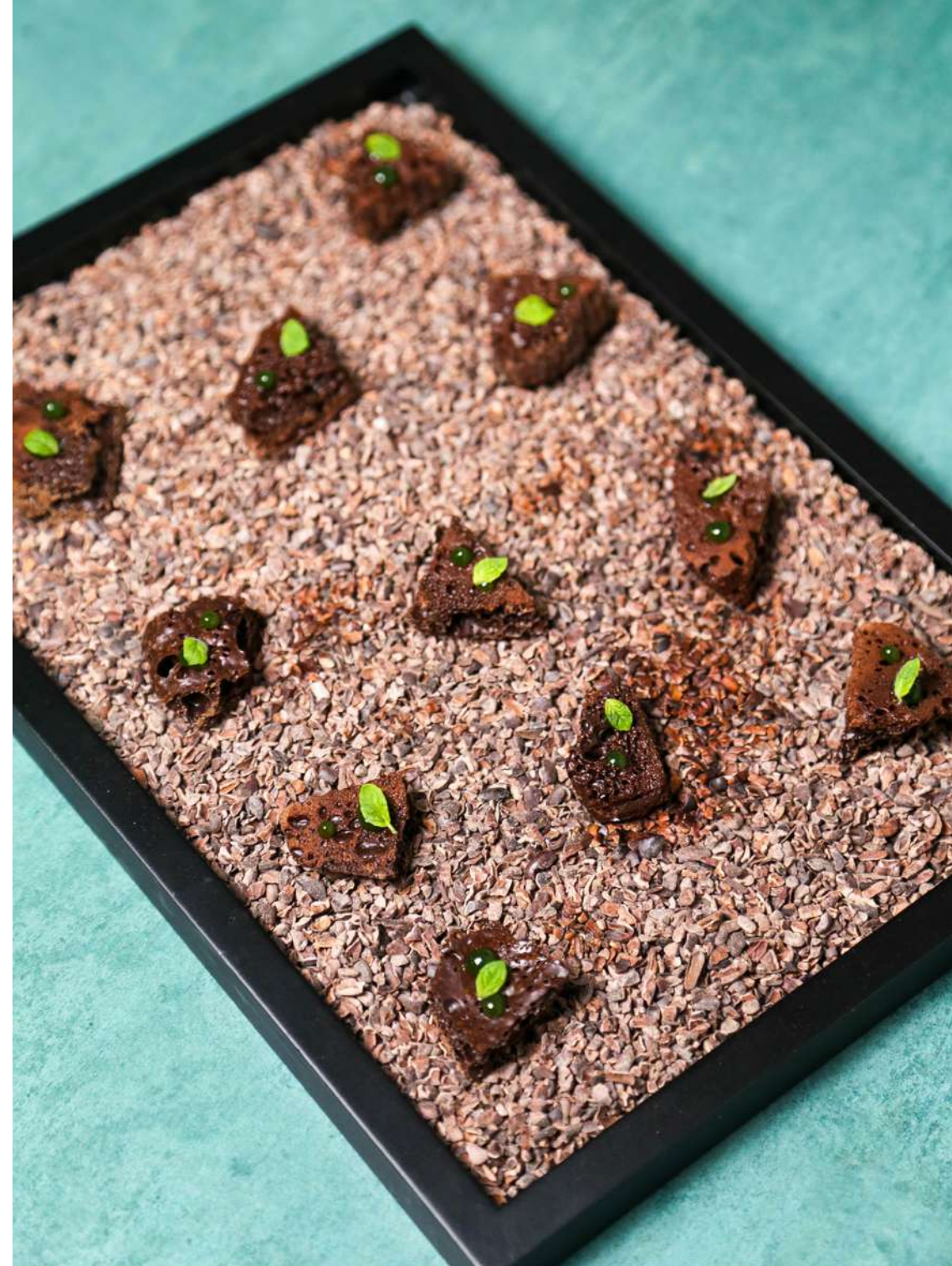
STRAWBERRIES & CREAM CUPS

WARM HONEY & LEMON MADELEINES

TROPICAL CUBE

HONEY PAVLOVA

COCONUT & PINEAPPLE SPHERE



AFTER EIGHT AERO



THREE-COURSE DINNER

FIRST COURSE

ENGLISH PEA & PUFF PASTRY TART

Lemon gel, Gouda cheese custard, Wiltshire truffle, wooden sorrel (v)

HEIRLOOM TOMATOES

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

KEEN'S CHEDDAR SOUFFLÉ

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

CURED CORNISH SEA BREAM

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

RAS EL HANOUT SPICED LAUNCESTON LAMB BELLY

*Podded broad beans, red onion marmalade, datterini tomatoes,
hung yoghurt, heritage radishes*

AYRSHIRE RUMP OF BEEF CARPACCIO

*Sweet & sour onions, whipped Parmesan, sourdough crutons,
Wiltshire summer truffle, wild rocket salad*

WHIPPED LA LATTERIA BURRATA

Roasted potato gnocchi, English pea & mint purée, toasted cashew nuts, pea tendrils (v)

CURED SAN DANIELE

Compressed cantaloupe melon, Seiràss ricotta, aged balsamic glaze, wild rocket

PRESSED CHICKEN LEG TERRINE

Tomato ketchup, green tomato vierge, crispy hot wing, pickled garden vegetables

WYE VALLEY ASPARAGUS

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



HEIRLOOM TOMATOES

FIRST COURSE

£4.50 per person supplement for the following choices

LOCH DUART SALMON MI-CUIT

Miso crème fraîche, barbequed cucumber, lotus root crisp, summer truffle

TORCHED TUNA LOIN

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

£13.50 per person supplement for the following choices

ORKNEY SCALLOPS

A latteria burrata, English pea purée, exmoor caviar, ginger & lemongrass dressing

CORNISH LOBSTER THERMIDOR

Bisque emulsion, sauce Americane, summer foraged leaf salad



LOCH DUART SALMON MI-CUIT



MAIN COURSE

BREAST OF CORNISH HEN

Parmesan croquette, mushroom ketchup, runner bean, charred sweetcorn, sour cream jus gras

GILT HEAD SEA BREAM

Baby courgette, green olive tapenade, courgette & basil purée, crispy squid, lemon emulsion

BUTTER ROASTED SEA BASS

Parsley pesto, sugar snap pea & mange tout fricassée, butter emulsion, nasturtium flowers

CORNISH ROASTED SALMON

Snow peas, broad bean pesto, hazelnut emulsion, crab croquette, samphire

CREEDY CARVER DUCK

Apricot 'tatin', salt-baked crapaudine beetroot, potato fondant, candied pecan

PAVÉ OF CORNISH HAKE

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

LAUNCESTON LAMB RUMP

Lamb shank bonbon, basil purée, pomme anna, semi-dried tomatoes, grilled courgette salad

SMOKED KETCHUP-GLAZED AYRSHIRE RUMP OF BEEF

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



CREEDY CARVER DUCK

MAIN COURSE

48 HOUR-GLAZED AYRSHIRE BEEF SHORT RIB

Tarragon emulsion, sweet potato fondant, rainbow chard, green peppercorn sauce

AYRSHIRE BEEF SIRLOIN

Miso-glazed king oyster mushroom, shallot & London Pride Beer jam, Wye Valley asparagus, crispy potato

LAUNCESTON LAMB CANNON

Black garlic & miso purée, lamb fat-braised carrots, rainbow chard, balsamic-glazed shallots

CORNISH ROASTED HALIBUT

Sourdough crust, smoked heritage carrot, sheep's milk yoghurt, broad beans, lobster jus

AYRSHIRE BEEF FILLET

Crispy polenta, Wye Valley asparagus, sand carrot purée, lambs lettuce, wholegrain mustard jus

BREAST OF CORNISH HEN

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



BREAST OF CORNISH HEN

VEGETARIAN MAIN COURSE

PARMESAN & ASPARAGUS TORTELINI

Roasted shiitake mushroom & broad bean fricassée, sage beurre noisette, ricotta, cherry tomatoes, basil (v)

MISO-GLAZED AUBERGINE

Salt-baked crapaudine beetroot, apricot, potato fondant, candied pecan (vg)

HERB RICOTTA-STUFFED COURGETTE FLOWER

Sweetcorn purée, crispy polenta, tomato relish, tempura crumb, herb salsa verde (v)

RATATOUILLE TATIN

Red pepper purée, grilled courgettes, heritage tomatoes, basil pesto, vegan feta (vg)

CRISPY HALLOUMI

Tandoori-smoked carrot, Fregola Sarda, aubergine caviar, carrot top pesto (v)



HERB RICOTTA-STUFFED COURGETTE FLOWER



DESSERT

LA FRAISER

*Brown butter genoise sponge & roasted almond feuillitine, confit strawberry compôte,
Tahitian vanilla and lime bavarois, strawberry sorbet*

CHERRY & CHOCOLATE PAVLOVA

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

CITRUS MERINGUE TARTLET

Lemon & yuzu curd citrus confit, pink grapefruit, toasted sesame sponge, lemon sorbet

COCOA FORESTERO

*White chocolate mousse, bitter chocolate brownie, passion fruit confit,
milk chocolate crème, cocoa nib ice cream*

CHAMPAGNE & RED FRUIT COUPE

*Summer fruit compôte, champagne-soaked vanilla sponge, strawberry ripple ice cream,
lime jelly, white chocolate Chantilly, red berry coulis*

BIG CHOUX TO FILL

*Gianduja chocolate Chantilly, mango & passion fruit compôte,
toasted Piedmont hazelnut ice cream*

MILLIONAIRES

*Chocolate sablé breton, whipped caramel, bitter chocolate crémeux,
dark chocolate coating, salted caramel ice cream*



LA FRAISER

DESSERT

RASPBERRY & ROSE

Raspberry, lychee & rose water mousse, raspberry jelly, almond sponge, raspberry & lychee ripple ice cream

RED FRUIT MILLE FEUILLE

Ruby chocolate, raspberry & strawberry crèmeux, summer berry salad, pistachio financier

MINT CHOCOLATE DELICE

Garden mint bavarois, bitter chocolate crèmeux, dark chocolate brownie, mint chocolate ice cream

TROPICAL

Lime & Tahitian vanilla bavarois mousse, mango, passion fruit salsa, coconut cream, brown butter crumble, mango sorbet

BANOFFEE

Salted caramel, roasted coffee, banana crème, Tahitian vanilla, bitter chocolate

PINA COLADA CHEESECAKE

Coconut & rum cream cheese mousse, macerated pineapple, toasted coconut clusters

HONEY & APRICOT VACHERIN

Honey & vanilla parfait, apricot sorbet, crispy meringue, roasted apricot purée



RASPBERRY & ROSE





THANK YOU

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