



rhubarb

DELIVERED TO YOUR DOOR
FOR VIRTUAL EVENTS



CANAPÉS

To make any party a *rhubarb* party, guests must always begin the occasion with a glass in one hand and a delicate canapé in the other. And so, this event will be no different.

4 delicious canapés per guests, ready to construct in 3 easy to follow steps.

Suggested Canapés

Smoked Salmon, Puffed Black Barley,
Avocado & Caviar

Chicken Saltimbocca
Wrapped In Potato Spaghetti

Lightly Truffled Pumpkin Pie, Parmesan Sable
& Toasted Pumpkin Seeds

Wild Mushroom Tart, Enoki, Truffle Oil
& Sea Salt



COCKTAILS & APERITIFS

Beautiful cocktails ingredients will be freshly prepared by our expert mixologists as 3-5 ingredients, ensuring the kits are both fun and easy for your guests to get creative. Your guests will simply need to combine, garnish and enjoy. Cocktails suggestions include:

Paloma

Patron Silver Blanco Tequila, Fresh Pink Grapefruit Juice, Lime, Agave Syrup, Grapefruit Soda, Fresh Grapefruit & Thyme To Garnish

Negroni

Sipsmith London Dry Gin, Campari, Sweet Vermouth And Garnished With Orange Peel

Bagheera

Snow Leopard Vodka , Vanilla Syrup, Ginger, Basil Leaves, Lemon, Ginger Beer



TO START

A chic first course, with hassle-free, minimal preparation from box to table. The utterly divine, cold starter can be plated and served in 5 simple steps. Menu options include:

Prawn Cocktail

Tiger Prawns & Crayfish, Bloody Mary Mousseline, Baby Gem, Tomato Gelee, Parmesan Frico

Salmon

Citrus Cured Scottish Salmon Fillet, Herb Crème Fraiche, Caviar, Fennel Salad

Burrata

La Latteria Burrata, Salted Figs, Beetroot Tartare & Hazelnut Dressing (V)

Terrine

Smoked Ham-Hock And Mustard Terrine, House Made Piccalilli, Sourdough

Beef Carpaccio

Seared Scottish Fillet Of Beef, Truffle Dressing, Rocket Salad, Parmesan Shavings



TO FOLLOW

An elevated and seasonal main course to bring an air of sophistication and class to your kitchen. We will take the time to prepare the dish, so your guests can simply re-heat and enjoy time socialising. Menu options include:

Shepherd's Pie

Slow Cooked Lake District Herdwick Lamb,
Creamy Potato Puree, Charred Hispi Cabbage

Slow-Cooked Short Rib

Dry-Aged Scottish Short Rib Of Beef, Red Wine & Thyme
Jus, Truffled Dauphinoise Potato, Winter Greens

Pumpkin Tortelli

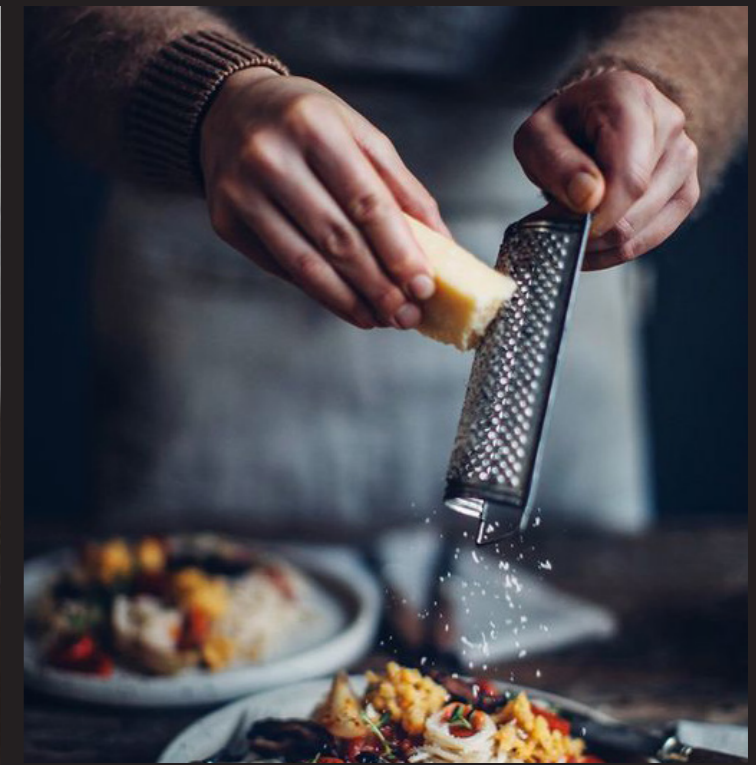
Oven Roasted Pumpkin And Ricotta Pasta Parcels, Sage
Butter Sauce

Truffled Chicken Pot Pie

Cotswolds Chicken Breast, Truffle Veloute, Wild
Mushrooms, Pearl Onions, Puff Pastry, Heritage Carrots

Sea Bass Fillet

Baked Mediterranean Sea Bass, Fennel & Parmesan Gratin,
Tomato & Herb Salsa, Watercress & Mint Salad



TO FINISH

This will be the ideal finisher to an indulgent, decadent meal. Beautiful presentation and garnishing will bring to life this ready-to-eat dessert. Menu options include:

Make Your Own Ice Cream Sundae

Brownies, Doughnuts & Toppings

Chocolate Profiteroles

Chocolate & Hazelnut Mousse, Raspberries

Cheesecake To Share

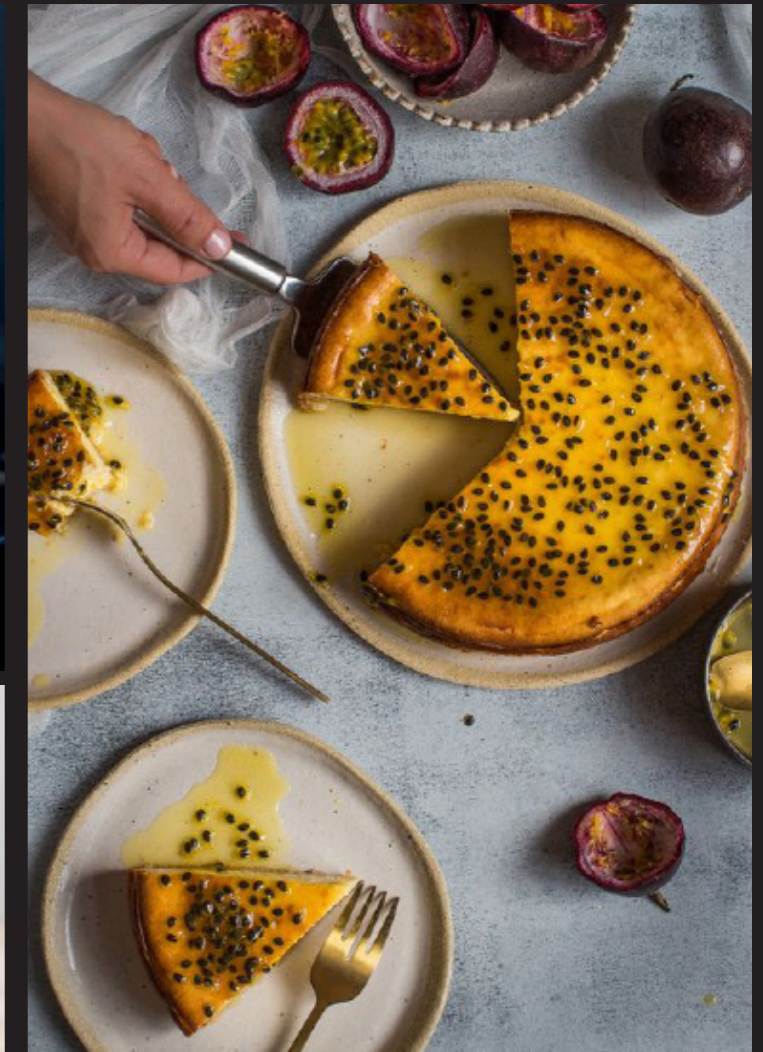
Coconut Cheesecake, Passion Fruit

Pear & Winter Berry Tart

Almonds & Ice Cream

Cheese

A Selection Of 3 British Cheeses, Crackers, Chutneys



THE DETAIL

Pricing:

£1,500.00+VAT

Based on 10 guests per box and delivery within M25.

Staff:

Should you wish to have a *rhubarb* member of staff to assist with the event, the additional fees are shown here:

Chef: To finish the preparation, plate, serve and clear

£220.00 +VAT

Waiting Staff: To lay the table and serve guests

£220.00 +VAT

Drink Pairings:

£400.00+VAT PER BOX

A sophisticated wine pairing, tailored to your menu:

2 X Bottles Of Champagne

4 X White Wines

4 X Red Wines

2 X Dessert Wines



ADDITIONS & EXTRAS

With creative flair and an eye for stylish food, design and service, we can happily offer bespoke elements and additional features to make the occasion even more special.

Please let us know if we can assist by quoting for any additional services, such as those listed below.

Optional Additions:

- Floral Centre Pieces
- Table Centres
- Lighting
- Napkin Sets
- Stylish Candle Sticks & Home Scents
- Set Of Glasses, Cutlery & Crockery
- Petit Fours
- Branded Stationary
- Tailored Menus & Name Cards



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DELIVERED TO YOUR DOOR

E: HELLO@RHUBARB.CO.UK

W: WWW.RHUBARBGROUP.COM

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