



Rhubarb.
EVENTS

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With over 25 years' experience delivering extraordinary events **Rhubarb's** flair and eye for excellence promises to deliver an **unforgettable event** for you and 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 canapé reception 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.**



Suppliers & provenance

Rhubarb Events are committed to providing a sustainable, seasonal menu to all of our clients, When choosing Rhubarb, 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](#)

[VIEW OUR CARBON NEUTRAL WINE LIST HERE](#)

PRODUCE MAP



Sustainable practices

COMMUNITY

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

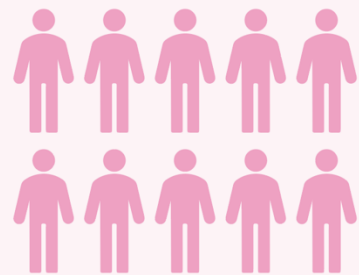
Continue to monitor energy consumption and support business partners to reduce and reuse where possible.

£30k+

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

8643

Meals donated to Felix Project in 2023



10

Apprentices placed in the business in 2023 through the apprenticeship levy



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

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.

RETHINK FOOD

Rethink Food is a non-profit organisation on a mission to address food insecurity sustainably and equitably. RHC New York is joining this mission by integrating a zero-excess model for its events.

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 COLD SAVOURY 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

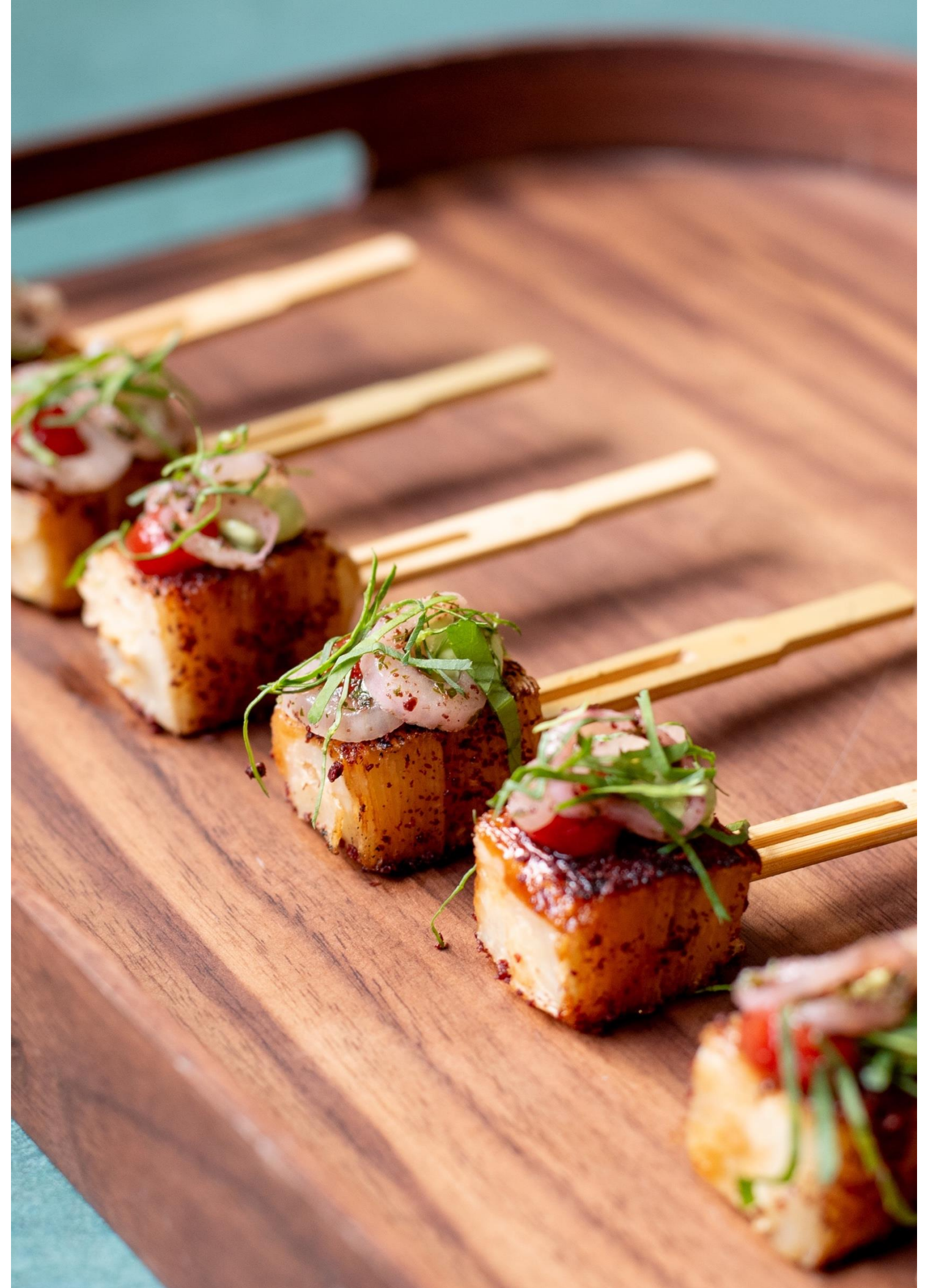
BLACK BOMBER CHEESE 'DOUGHNUT'
Mushroom & truffle purée, mizuna cress (V)

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

JAFFA CAKE MACAROON (V)

TEA AND BISCUITS (V)

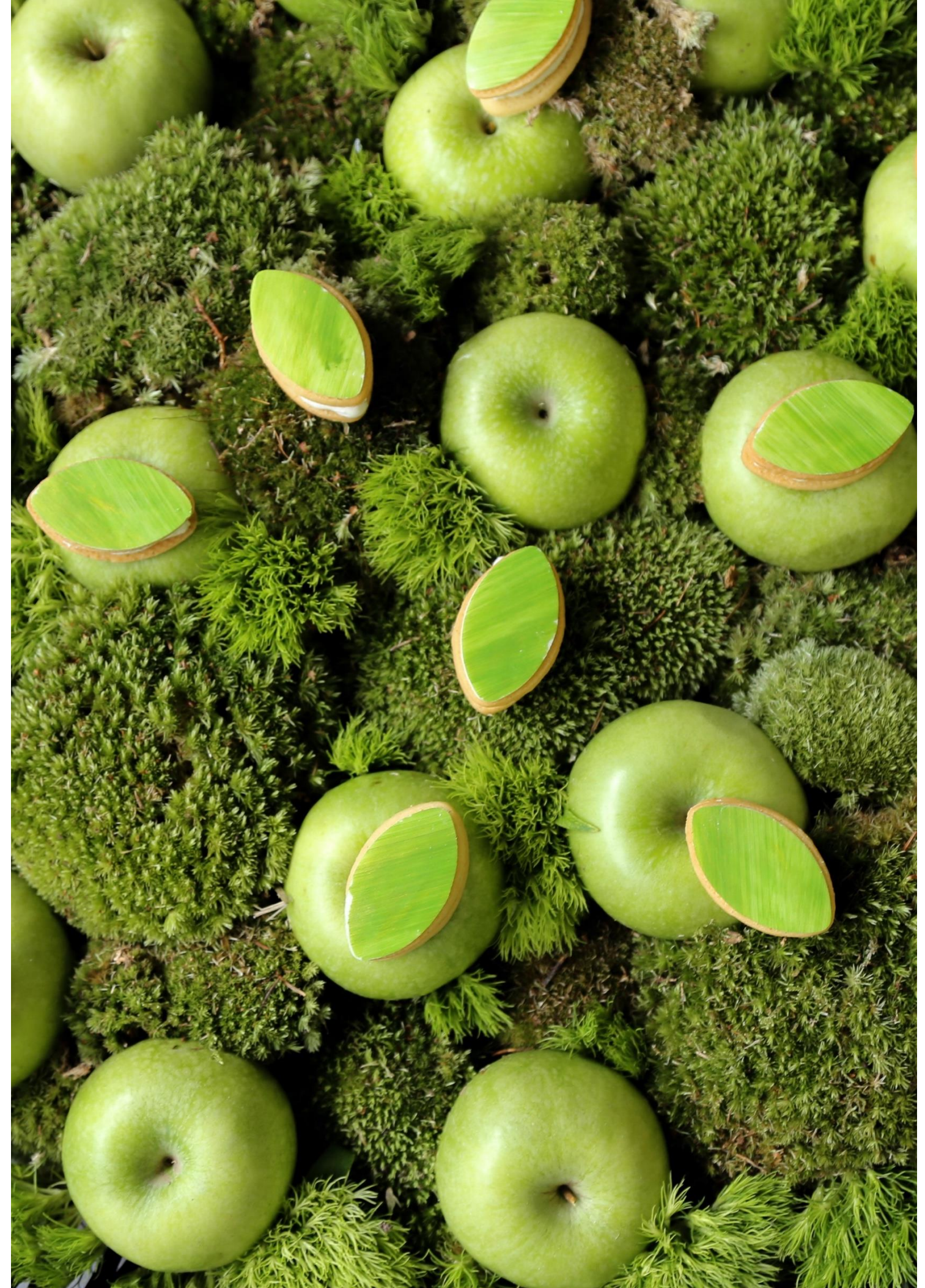
BLACKBERRY & APPLE DELICE

LEMON & YUZU MERINGUE TARTLETS (V)

SALTED CARAMEL CHOCOLATE ROLO TARTLETS (V)

GREEN APPLE & VANILLA THINS

TROPICAL CUBE (V,VG)



Sweet canapés

BANANA, PEANUT & CARAMEL BEIGNET (V,VG)

CHOCOLATE HONEYCOMB BITES (V)

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

CHOCOLATE FUDGE CAKE POPS (V)

MANDARIN, GINGER & WHITE CHOCOLATE TREAT

RASPBERRY & RUBY CHOCOLATE MADELEINES (V)





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

LA LATTERIA BURRATA

Fennel jam, prosciutto, Dijon vinaigrette, sesame flat bread crumb

CREEDY CARVER DUCK 'HAM'

Mirabelle plum ketchup, Nashi pear, brown butter pecan granola

MUSHROOM PARFAIT

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

CORIANDER & LIME PRAWN POKĒ

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



Bowl menu

SERVED COLD

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 crutons

BANG BANG CHICKEN

Vermicelli noodles, Asian vegetables, coconut, peanut dressing



Bowl menu

SERVED WARM

WEST DORSET BLACK COW CHEESE SOUFFLÉ
Romanesco velouté, winter truffle, sunflower seed dressing (V)

SPICED-GLAZED SHORT RIB
Pomme 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)

LAUNCESTON LAMB RUMP
Creamed kale, torched potato terrine, roasted grelots, sea
lettuce



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)

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

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





Three Course Menu

First course

SALT-BAKED JERUSALEM ARTICHOKE TART

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

BURFORD BROWN EGG YOLK RAVIOLI

Celeriac velouté, pickled beech mushrooms, chervil oil, pecorino (V)

CURED SEA BREAM TARTARE

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

WEST DORSET BLACK COW CHEESE SOUFFLÉ

Romanesco velouté, winter truffle, sunflower seed dressing (V)

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



First course

LA LATTERIA BURRATA

Fennel jam, prosciutto, Dijon vinaigrette, sesame flat bread crumb

MUSHROOM PARFAIT

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

SALT-BAKED HERITAGE CARROT TERRINE

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

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



Main course

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

PAVE 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



Main course

SPICED GLAZED SHORT RIB

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

AYRSHIRE RUMP OF BEEF

Treacle-glazed ox cheek, tarragon emulsion, celeriac fondant, cultivated kale, green peppercorn sauce

AYRSHIRE BEEF SIRLOIN

Watercress purée, confit red endive, celeriac pommes purée, thyme crumb, smoked marrow caper jus

AYRSHIRE BEEF FILLET

Oxtail bon bon, pommes noisette, preserved radishes, confit turnips, turnip tops

ROYAL WINDSOR PARK VENISON LOIN

Smoked beetroot, confit parsnip, venison ragu suet pudding, rainbow chard, date & red wine sauce

BROWN SUGAR SMOKED CREEDY CARVER DUCK BREAST

Sweet potato purée, black cabbage, duck fat parsnips, port jus

LAUNCESTON LAMB RUMP

Pressed confit lamb belly, creamed kale, torched potato terrine, roasted grelots, sea lettuce

LAUNCESTON LAMB CANNON

Sourdough crust, hispi cabbage, artichoke purée, girolles, rapeseed lamb sauce



Vegetarian & vegan

HARISSA-SPICED BUTTERNUT SQUASH & SPINACH CHOU FARCI
Sweet potato fondant, aubergine purée, artichoke barigoule, Wiltshire truffle dressing (VG)

WINTER VEGETABLE PITHIVIER
Charred hispi cabbage, smoked olive oil pomme purée, romesco sauce, roasted vegetable jus (VG)

TREACLE-GLAZED CELERIAC TATIN
Black garlic, whipped goat's curd, creamed kale, gherkin ketchup (V)

CHESTNUT PASTA FEUILLE
Cep duxelle, pickled roscoff purée, Parmigiano Reggiano foam, Wiltshire truffle, nasturtium (V)

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



Dessert

BANANA & PEANUT MILLE FEUILLE (V)

Banana cake, crunchy peanut feuillitine, 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 feuillitine

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



Dessert

SPICED BISCOFF & ORANGE TARTLET (V)

Ginger & almond sponge, orange confit, milk chocolate crémeux, 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



Drinks

Cocktails highlights

BAGHEERA

A mojito style muddled cocktail with vodka, fresh basil, vanilla syrup, fresh ginger, lime 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.



THANK YOU FOR CONSIDERING RHUBARB

Rhubarb can adapt to suit your exact tastes and styles to create a bespoke event that is tailor-made for you.

If you have any questions, please contact us.

www.rhchospitality.com

Rhubarb Hospitality Collection

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London
SW18 4SQ

