RHUBARB CHRISTMAS

CEEBRATE IN STYE

At Rhubarb Events, we specialise in bringing your unique ideas and themes to life, transforming any festive vision into a magical reality.

Whether an intimate gathering for 30 or a grand celebration for 300, our culinary expertise and creative flair ensure every detail shines.

let's begin...









SAVOURY

Served cold

MULLED WINE POACHED FIG

Somerset brie, walnut & panettone crouton (v)

FLAMED AND CURED SALMON

Cucumber ketchup, osteria caviar and forage flower

CHICKEN LIVER PARFAIT

Clementine and brioche

Served warm

LOBSTER THERMIDOR VOL-AU-VENT

Chives

TURKEY AND SAGE BEIGNET

Cranberry gel and crispy sage

SOMERSET BRIE DOUGHNUT

Red onion jam and rocket (v)

SWEET

GINGERBRERAD MACARON

Citrus marmalade, milk chocolate ganache

CHESTNUT & CASSIS

Monte blanc, choux a la crème

WHITE CHOCOLATE SNOWFLAKES

Peppermint

TAHITIAN VANILLA BAUBLE

Sherry, raspberry

AMARETTO TARTLET

Bitter chocolate

SPICED MANDARIN ROULADE

Vanilla marshmallow



BOWLS

Served cold

GOOSE PARFAIT

Sour cherry purée, pain d'epices crumb, caramelised pear and plum wood sorrel

TREACLE CURED SALMON

Dill mustard sauce, pickled baby beetroots, sauce gribiche & crispy capers

Served warm

ROE VENSION LOIN

Brussel sprouts, celeriac purée, yellow foot mushrooms, potato fondant & red currant jus

JERSUALEM ARTICHOKE RISOTTO

Wild mushrooms, artichoke crisps, parsley gremolata, shaved parmigiano reggiano (v)



CHEERS

BRAMBLE

A derivative of the classic sour, gin, crème de mûre, gomme syrup, lemon juice

GINGERBEAD ESPRESSO MARTINI

Coffee cocktail with vodka, gingerbread syrup, vanilla sugar, chocolate bitters

BOULEVARDIER

Made with bourbon, sweet vermouth, campari and ice, finished with orange peel



A NOTE OF THEATRE

Our live stations are expertly crafted to bring a sense of theatre and drama, creating a memorable finale to your event.

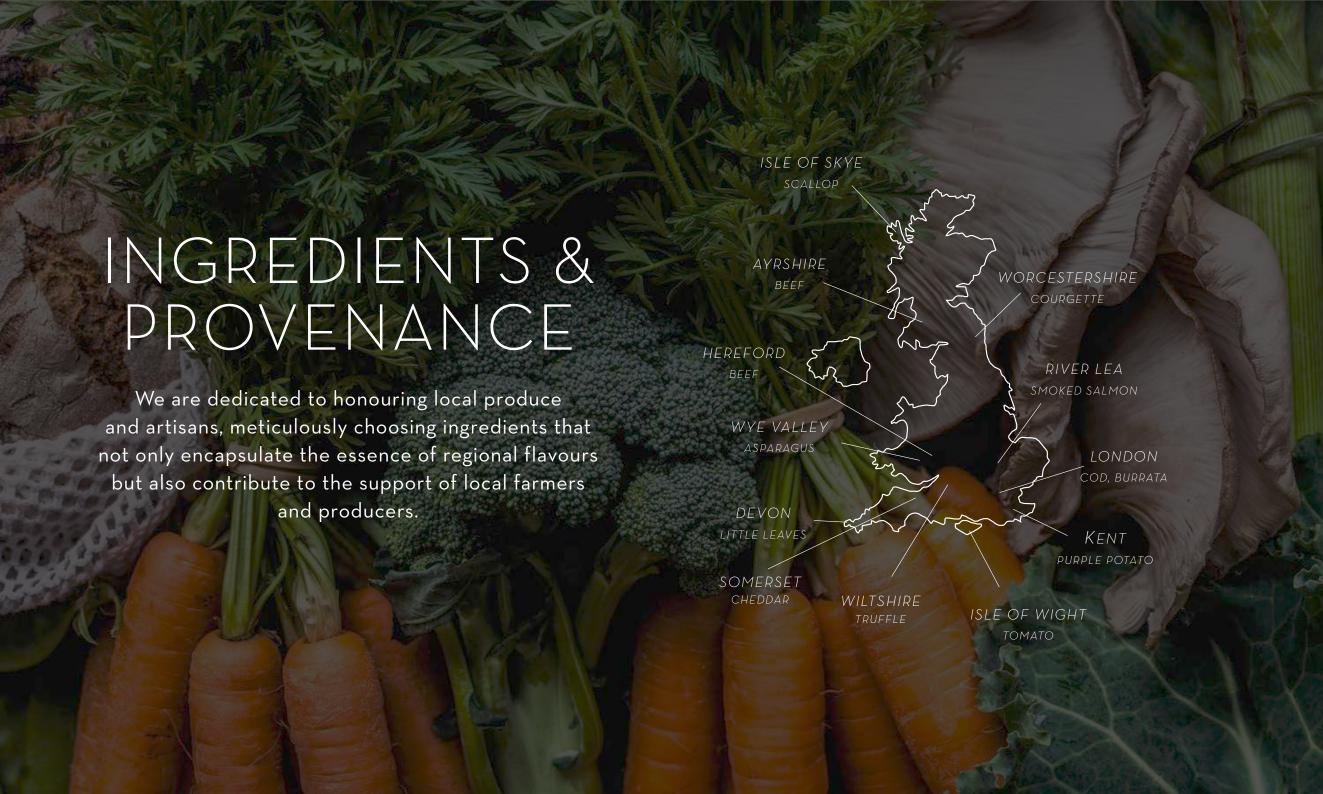
Some examples...

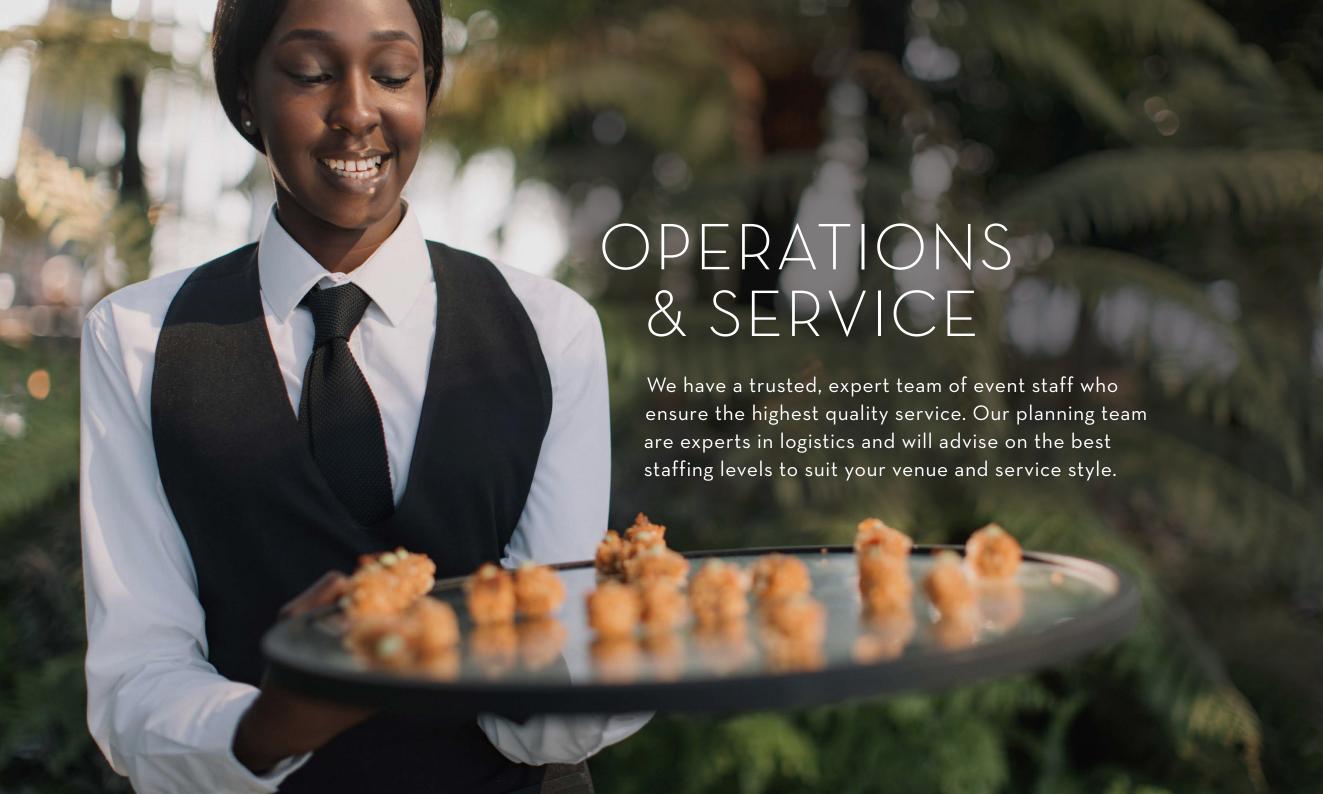
INTERACTIVE DESSERT STALL

MULLED WINE & HOT TODDIES

CAVIAR SUSHI STATION

BRITISH CHEESE STATION





Rhubarb.

start planning

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