



a very
RHUBARB
CHRISTMAS

CELEBRATE IN STYLE

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...



CREATIVITY AT OUR HEART

Our in-house creative team brings your event to life with their approach to uniforms, menus, linens, crockery and service style. We craft unforgettable experiences, ensuring every detail enhances your vision.



DELICIOUSLY DIFFERENT

Rhubarb is celebrated as the epitome of culinary excellence. We take pride in collaborating with you to create bespoke dishes tailored to any theme, embracing the opportunity to craft something truly exceptional.

CANAPÉS



A VERY RHUBARB CHRISTMAS

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



BOWLS

Served cold

GOOSE PARFAIT

Sour cherry purée, pain d'épices 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)

COCKTAILS



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

LIVE STATIONS



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

INGREDIENTS & PROVENANCE

We are dedicated to honouring local produce and artisans, meticulously choosing ingredients that not only encapsulate the essence of regional flavours but also contribute to the support of local farmers and producers.



A woman with dark hair, wearing a white dress shirt, a black vest, and a black tie, is smiling and looking down at a silver tray she is holding. The tray contains several small, golden-brown appetizers. The background is a blurred outdoor setting with greenery and a bokeh effect from light sources.

OPERATIONS & SERVICE

We have a trusted, expert team of event staff who ensure the highest quality service. Our planning team are experts in logistics and will advise on the best staffing levels to suit your venue and service style.

Rhubarb.
EVENTS

start planning

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