



2024

STALL MENU

Rhubarb.

EVENTS

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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.



RAMEN & PHO STALL

PLEASE CHOOSE 3 OPTIONS

STEAMING HOT JAPANESE NOODLE BROTH

Shoyu ramen, pork belly, soft boiled egg, nori & spring onions

Shoyu ramen, tofu, soft boiled egg, bok choy, nori & spring onions

STEAMING HOT VIETNAMESE PHO NOODLE BROTH WITH FRAGRANT HERBS, BEAN SPROUTS & A WEDGE OF LIME

Beef pho, pulled beef brisket in a beef broth

Chicken pho, thinly sliced chicken breast in a chicken broth

Mushroom & pak choy pho in a vegetable infused broth

SERVED WITH A CHOICE OF

Furikake, crispy shallot, toasted sesame seeds & chilli oil

WEST & SOUTH AFRICAN STALL

PLEASE CHOOSE 2 OPTIONS

ROASTED IN WOOD FIRE OVENS

Smoked suya braised beef short rib & pickled heritage radishes

Grilled shito spatchcock chicken & mama buci lime honey

Vatapa charred tiger prawns & apricot blatjang

Asun roasted goat skewer, curd & mint

SERVED WITH

Condensed milk & tapalapa wood fire baked breads

PLEASE CHOOSE 2 OPTIONS

SALADS/SIDES

African spiced carrot, goats curd, rooibos pickled carrot & ember smoked oil

Gem lettuce, lemon berbere creme fraiche & chardonnay shallots

Barbequed courgettes, ricotta, spiced honey & cashew dukkha

Shredded cassava, mustard yogurt & scotch bonnet

Jollof rice 'n' peas

TACO STALL

PLEASE CHOOSE 3 OPTIONS

CRISPY BLUE CORN TACO

Roasted sweet potato, burnt spring onion crema, sweet corn and black bean salsa & crumbled feta

BBQ smoked duck, pickled shallots, taramind & mooli salsa

CRISPY RED TACO

Salted cod, red pickled cabbage, tomato salsa & avocado puree

Smoked cauliflower, poblano chilli spiced yogurt, palm heart & pomegranate salsa

OPEN TACO

Butter milk fried chicken, red cabbage slaw & miso emulsion

Cornish pickled white crab, pickled cucumber, avocado & caviar

CRISPY GREEN TACO

Smoked salmon, mango and radish salsa & green goddess dressing

Crispy tofu, cucumber kimchi, fermented chilli & toasted sesame seed guacamole

CRISPY YELLOW TACO

Chermoula pulled lamb shoulder, sweetcorn relish & piquillo chimichurri

Larb spiced rib of beef, pickled jalapenos, tomato & habanero salsa

AMERICAN DINER STALL

PLEASE CHOOSE 2 OPTIONS

HANDMADE BEEF BURGER

Swiss cheese, crispy bacon, burger relish, baby gem & pickles

BUTTERMILK FRIED CHICKEN BURGER

Cos lettuce, pickled cucumber & ranch dressing

MOVING MOUNTAINS VEGAN BURGER

Melted American cheese, caramelised onion, baby gem & pickles

GOURMET PORK HOT DOG

French's mustard, fried onions, ketchup and sauerkraut

SERVED WITH

French fries

Mac & cheese

Cabbage & apple slaw

SERVED WITH A CHOICE OF SAUCES

Truffle mayo, tomato ketchup, French's mustard & spiced bbq sauce

OPEN FIRE BBQ STALL

VEGETABLES & MEATS HANGING &
ROASTED FROM OPEN FIRE GRILLS

SERVED WITH A CHOICE OF VEGETABLES

PLEASE CHOOSE 2 OPTIONS

Ash cooked butternut squash & sage butter glaze

Tandoori charred tenderstem broccoli & mint yogurt

Smashed rosemary roasted new potatoes & ash cooked sweet potatoes

Charred corn on the cob, parmesan & paprika

SERVED WITH A CHOICE OF MEATS

PLEASE CHOOSE 2 OPTIONS

Tea smoked cornish salmon with a Korean miso glaze

Lemon & garlic barbequed spatchcock chicken

Barbequed fore rib of beef on the bone

Spiced lime yogurt grilled butterflied lamb shoulder

SALADS

Heirloom tomatoes, avocado, wild rocket, basil and pecorino pesto

*Shaved raw carrot, heritage radish, pickled red onions, caper &
whole grain mustard dressing*

ALL ACCOMPANIED WITH

Sourdough breads, English mustard, Horseradish sauce & chimi churri

ITALIAN STALL

WHOLE PARMESAN WHEEL

Served with pasta & ricotta

PLEASE CHOOSE 2 OPTIONS

Rigatoni, arrabiata, garlic, torn basil & chilli

Pappardelle con polpette, beef meatballs, onion, San Marzano tomato sauce

Aged parmesan risotto milaness, tiger prawns & black truffle

Wye Valley asparagus risotto, semi dried tomatoes, cottage cheese & lemon

SERVED WITH

*Toasted pinenuts, marinated olives, parmesan shavings, basil pesto,
chilli flakes, chilli oil, rosemary focaccia & toasted garlic bread*

SALADS

*Panzanella, heritage tomatoes, roasted peppers, croutons & purple basil
Wild rocket, shaved pecorino, slice compressed pear & balsamic vinaigrette*

INDIAN STREET FOOD STALL

PLEASE CHOOSE 3 OPTIONS

DELHI WALA PAANI PURI

A puffed crispy semolina balls filled with a choice of crushed daal, potatoes, savoury spices, tamarind chutney, mint & coriander flavoured liquid

MUMBAI BHEL PURI

A delicious savoury mix of puffed rice, peanuts, lentils, potatoes dhaniva, imili chutney aur ambi

AGREWALI ALOO TIKKI

Crispy potato cakes stuffed with crushed peas & raisins served with pudine ki chutney & crispy savoury garnishes

SAMOSA CHAAT

Cauliflower & vegetable samosa served with chickpea curry, sweet yogurt, coriander chutney, tamarind, sev & pomegranate seeds

PAU BHAJI

Chowpatty style mashed vegetable curry with hot buttered milk buns, red onion & ginger

POKE STALL

PLEASE CHOOSE 3 OPTIONS

TUNA POKE

Black rice, champonzu dressing, cucumber, pickled pink ginger & avocado

GOCHUJANG SALMON POKE

Kimchi, heritage radishes, pickled seaweed salad, rice noodles & orange

AYRSHIRE BEEF POKE

Sushi rice, soy cured egg yolk, pickled mooli, toasted pine nuts & sliced red chilli

CHICKEN TERIYAI POKE

Pickled red cabbage, brown rice, edamame beans, sweetcorn & carrot salad

CORIANDER & LIME PRAWN POKE

Sour cream, torched peaches, smoked black beans & cherry tomato salsa

MISO AUBERGINE POKE

Shoyu dressing, mango salsa, broad beans, udon noodles & coriander

SERVED WITH

Furikake, spring onions, toasted sesame, crispy shallots & sriracha

INDIAN CURRY STALL

PLEASE CHOOSE 2 OPTIONS

CHICKEN CHETTINARD

Cornfed chicken tempered in spices with mustard seeds, curry leaves and chilli

LAMB ROGAN JOSH

Spicy lamb curry cooked in the authentic kashmiri way

PANEER KARAHI STYLE

Caramelised onion and paneer cooked in a rich tomato masala and tempered whole spices

Fennel and carom roasted sea bream, tomato kachumber & coconut

SERVED WITH

Lemon and saffron pilau

Black daal

Cucumber raita & mango chutney

Naan Bread

ASIAN STREET FOOD STALL

PEKING DUCK, SHREDDED ON THE STALL

With your choice of Hoisin sauce, spring onion, cucumber and coriander leaves & served in a Chinese flour pancake

PLEASE CHOOSE 2 OPTIONS

Chinese vegetable spring rolls with beansprouts and shiitaki mushrooms & sweet chilli sauce

Hoisin teriyaki glazed wild mushroom bao bun pickled red cabbage, crispy onions, wasabi emulsion & sesame seeds

Pork char siu steamed buns

Fried dim sum

Chicken & vegetable gyoza

Bamboo shoots, cabbage, spring onion & mushroom gyoza

SERVED WITH

Sweet soy & chilli sauce

Prawn & rice crackers

Mini Kikkoman soy bottles



BRITISH CHARCUTERIE STALL

SELECTION OF BRITISH CURED MEATS

Including spiced coppa, fennel salami & Dorset guanciale

SELECTION OF BRITISH CHEESES

Including Snowdonia black bomber, baron bigod & stilton

WILD MUSHROOM SCOTCH EGGS & SALAD CREAM

SERVED WITH

Crackers, sour dough bread, pickles, house chutney & piccalilly

CAESAR STALL

MADE LIVE ON THE STALL

HAND CUT ROMAIN LETTUCE TOSSED IN A CLASSIC CAESAR DRESSING

SERVED WITH YOUR CHOICE OF

Shaved parmesan

Sour dough croutons

Anchovie fillets

Grilled cornish white chicken

Crispy pancetta

Soft boiled quail eggs

Chargrilled butternut squash

BURRATA & TOMATO STALL

LA LATERIA BURRATA, STRACCIATELLA &
TRECCIA MOZZARELLA

SERVED WITH YOUR CHOICE OF

Heritage tomatoes

Basil pesto

Red pepper pesto

Basil & chilli oil

House vinaigrette

Torn sour dough croutons

Tomato & rosemary focaccia

Sun blushed tomatoes

Compressed nectarines

Mixed marinated olives

TARTARE STALL

TARTARES MADE LIVE ON THE STALL

AYSHIRE BEEF TARTARE

Sherry vinegar gel, caviar, egg yolk puree & sour dough crouton

GILT HEAD SEA BREAM TARTARE

Mango puree, kaffir lime emulsion, caviar, garden apple & shiso

SAND CARROT TARTARE

Egg yolk puree, capers, goats curd & balsamic caviar

SERVED WITH

Sour dough croutons, salt & vinegar game chips

BRITISH SEAFOOD STALL

PLEASE CHOOSE 3 OPTIONS

PACIFIC OYSTERS FRESHLY SHUCKED TO ORDER

Served with raspberry and shallot vinegar & lemons in muslin

FORMANS SMOKED SALMON

Grapefruit & pickled cucumber ribbons

FORMANS BEETROOT GRAVADLAX

Lemon curd, pickled fennel & caper berries

PRAWN COCKTAIL

Baby gem, bloody Mary crème fraîche & semi dried cherry tomatoes

SMOKED TROUT SCOTCH EGGS & DILL SALAD CREAM

SERVED WITH

*Mixed tapioca crisps, seeded lavash, buttermilk blini's, lemon aioli,
sour cream & Dijon mustard mayonnaise*

MEXICAN CEVICHE & TACO STALL

CEVICHE

PLEASE CHOOSE 2 OPTIONS

*Scallop tartare, pickled celeriac, garden apple, tarragon dressing
& torn sour dough croutons*

Yellowfin tuna, champonzu, avocado, wasabi tobiko & seaweed cracker

*Sea bass ceviche with Ají Limo Tiger's milk, sweet potato,
red onion, coriander and plantain*

Citrus cured tofu, sweet potato, red onion, heritage radishes, mango & samphire

TACOS

PLEASE CHOOSE 2 OPTIONS

*A selection of soft corn tacos, crispy blue corn, green & red taco shells filled
with your choice of*

Grilled marinated chipotle prawns, cabbage slaw, coriander & lime yogurt

Roasted butternut squash, wild mushrooms, chimi churri & queso fresco (V)

*Ancho chilli pork shoulder, heritage raddish, pickled red onion,
pineapple & ginger salsa*

Pulled beef cheek, BBQ sauce, black beans, pickled red onions & guacamole

CHICKEN ROTISSERIE STALL

SERVED WITH YOUR CHOICE OF
Whole Cornish white brined rotisserie chicken
OR
Tumeric & yogurt 24-hour marinated baby chicken

SALADS
PLEASE CHOOSE 3 OPTIONS

Served cold

*Greek salad, marinated feta, heritage tomatoes, cucumber,
kalamata olives & red onions
Crunchy cabbage & carrot slaw
Butter leaf salad & lemon Dijon dressing*

Served hot

*Balsamic glazed roasted vegetables
Saffron spiced caramlised onions*

SERVED WITH YOUR CHOICE OF SAUCES
*Caesar dressing, sriracha sour cream, buttermilk ranch dressing,
hot chilli sauce & truffle mayonnaise*

ROAST BEEF STALL

SERVED WITH YOUR CHOICE OF
Roasted forerib of Ayrshire beef
Or
48 hour braised short rib of beef

SERVED WITH YOUR CHOICE OF

*Rosemary & garlic roasted potatoes
Yorkshire pudding
Grilled hispi cabbage
Honey & whole grain mustard roasted seasonal vegetables
Swede puree
Truffled cauliflower cheese*

SERVED WITH YOUR CHOICE OF SAUCES

Horseradish cream, stout beer jus, English mustard & chimi churri

GARDEN VEGETABLE STALL

ALLOTMENT OF MARKET FRESH BABY VEGETABLE CRUDITÉ TO INCLUDE

Baby yukon carrots, rainbow radish, cucumber & celery

SERVED WITH YOUR CHOICE OF

Beetroot, carrot & natural hummus

Aubergine & sweet potato baba ghanoush

Smashed avocado & pea guacamole

*Vegetable crisps of beetroot, artichoke, heritage carrot,
celeriac, cavlannero & parsnip*

Puffed seaweed, red cabbage & saffron tapioca

Seeded lavash & soughdough crisp

Garden pots of Panna cotas

Pea panna cota, heritage beetroots & goats cheese

Sand carrot panna cota, Jasmn soaked raisins,

vegan feta & carrot top verde (VG)

Parmesan panna cota, semi dried tomato, olive crumb & basil pesto

SUSHI & SASHIMI STALL

SASHIMI

PLEASE CHOOSE 2 OPTIONS

Tuna sashimi, jalapeno dressing & garlic chives

Sea bass sashimi, truffle infused soy & sliced truffle

Scottich salmon sashimi, tomato ponzu & sesame seeds

Teriyaki tofu sashimi, spring onion & jalapeno mayo

SUSHI

PLEASE CHOOSE 2 OPTIONS

Salmon tatake nigiri & teriyake sauce

Tuna & avocado inside out roll

Prawn tempura & avocado dragon roll

Vegetable futomaki

SERVED WITH

*Seaweed & black tapioca crackers, crisp shallots, tosas soy sauce,
porcini ponzu, sweet chilli soy, pickled ginger, wasabi mayo*

LEBANESE SHAWARMA STALL

PLEASE CHOOSE 2 OPTIONS

CHICKEN SHAWARMA
LAMB SHAWARMA
PORTABELLO & OYSTER MUSHROOM SHAWARMA

*Served on mini flat bread
with chopped lettuce, chopped tomato, pickles, tahini, hummus,
baba ganoush, garlic sauce & chilli sauce*

PLEASE CHOOSE 2 OPTIONS

SALADS

TABBOULEH SALAD

Cracked wheat, plum tomatoes, cucumber, spring onion, mint & parsley

FATTOUSH SALAD

*Romaine lettuce, heirloom tomatoes, sumac toasted pitta crutons,
heritage radishes & lemon vinaigrette*

VERMICELLI RICE & TOASTED PINE NUTS



Thank you

Rhubarb.

EVENTS