



AUTUMN WINTER 2024  
MENU

Rhubarb.  
EVENTS





# CANAPÉS







## 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' (V)***Goat's cheese, blackberry jam, pistachio***ISLE OF MULL SCALLOP TARTARE***Sea lettuce, koji pie tee & lovage kombu gel***BARON BIGOD CUSTARD (V)***Malt crisp, herb powder, red onion jam***CHICKEN 'CAESAR'***Roman lettuce & Parmesan sable***BLUE CORN TACO (VE)***Miso foraged mushrooms, avocado, pickled mooli, coriander***WHIPPED GOATS CHEESE PUFFED WONTON (V)***Tomato relish, truffle pearls***CURED SCOTTISH SALMON***Dashi pie tee tartlet, wasabi tobiko, yoghurt, foraged flower***TUNA TARTARE***Wasabi, crispy shallots, ponzu dressing***ASIAN VEGETABLE RICE PAPER ROLL (VE)***Soy, chilli, wasabi dip***DUCK CORNET***Mooli, Japanese mayonnaise, shizo, hoisin*

## SERVED WARM

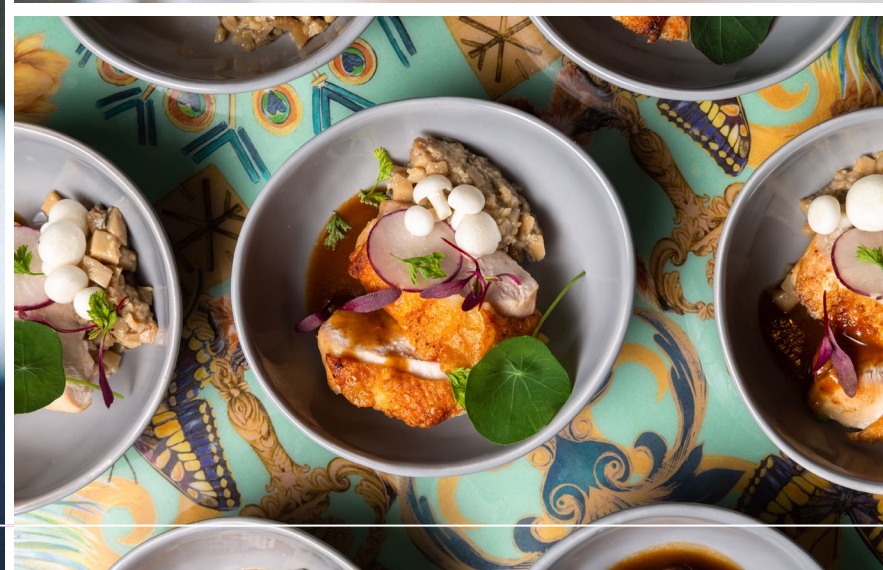
**BLACK BOMBER CHEESE 'DOUGHNUT' (V)***Mushroom & truffle purée, mizuna cress***PRAWN TOAST***Black tiger prawns, crispy bread, sesame, soy, wasabi***CELERIAC SHAWARMA (VE)***Coriander emulsion, chilli jam, sumac shallots***CORNISH LANGOUSTINE & CHICKEN TSUKUNE***Karashi mustard mayonnaise***CREEDY CARVER DUCK CROQUETTE***Lovage emulsion, onion jelly***BRAISED BEEF CHEEK***Parmesan croissant bread & butter pudding, Wiltshire truffle***PARMESAN 'CHURRO' (V)***Tomato relish, nasturtium***WELSH RAREBIT SOUFFLÉ TARTLET (V)***Red onion marmalade, crispy sage***RHUBARB'S FRIED CHICKEN***Black garlic & rosemary salt***SMOKED HADDOCK KEDGEREE ARANCINI***Egg yolk purée & garlic chives***BLACK TRUFFLE ARANCINI (V)***Truffle mayonnaise*





# BOWLS







## COLD

**SMOKED SCOTTISH SALMON**

Pickled beech mushrooms,  
kimchi avocado, compressed cucumber,  
heritage radishes

**LA LATTERIA BURRATA**

Fennel jam, prosciutto, Dijon  
vinaigrette, sesame flatbread crumb

**CREEDY CARVER DUCK 'HAM'**

Mirabelle plum ketchup, Nashi pear,  
brown butter pecan granola

**MUSHROOM PARFAIT (V)**

Salt-baked celeriac, soy pickled  
shimeji's, shallot jam,  
brioche toast, foraged leaves

**CORIANDER & LIME  
PRAWN POK**

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

**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 croutons

**BANG BANG CHICKEN**

Vermicelli noodles,  
Asian vegetables, coconut,  
peanut dressing

## WARM

**WEST DORSET BLACK COW  
CHEESE SOUFFLÉ (V)**

Romanesco velouté, winter truffle,  
sunflower seed dressing

**SPICED-GLAZED SHORT RIB**

Pommes 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 (V)**

Parmesan fregola, gorgonzola,  
porcini crumb, crispy sage, salsa verde

**LAUNCESTON LAMB RUMP**

Creamed kale, torched potato terrine,  
roasted grelots, sea lettuce

**AYRSHIRE RUMP OF BEEF**

Parsley & spinach purée, sweet potato  
mash, truffle emulsion, parsnip crisps

**TANDOORI PANEER (V)**

Spiced spinach & potato, butter  
masala jus, coriander cress

**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 (V)**

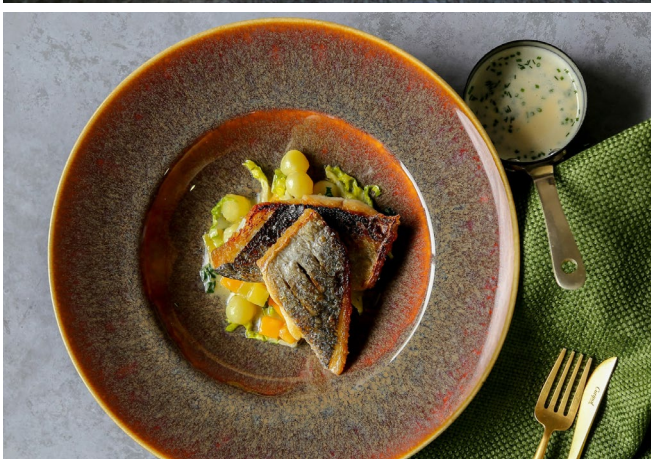
Shaved Wiltshire truffle, wild rocket,  
truffle dressing





THREE COURSE DINNER







**SALT-BAKED JERUSALEM ARTICHOKE TART (V)**

*Pickled foraged mushrooms, smoked crème fraîche, cep crumble, shaved winter truffle, samphire*

**BURFORD BROWN EGG YOLK RAVIOLI (V)**

*Celeriac velouté, pickled beech mushrooms, chervil oil, pecorino*

**CURED SEA BREAM TARTARE**

*Concorde pear, mustard kohlrabi, ponzu, dill oil, samphire*

**WEST DORSET BLACK COW CHEESE SOUFFLÉ (V)**

*Romanesco velouté, winter truffle, sunflower seed dressing*

**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*

**LA LATTERIA BURRATA**

*Fennel jam, prosciutto, Dijon vinaigrette, sesame flatbread crumb*

**MUSHROOM PARFAIT (V)**

*Salt-baked celeriac, soy pickled shimeji's, shallot jam, smoked crème fraîche, brioche toast & foraged leaves*

**SALT-BAKED HERITAGE CARROT TERRINE (VE)**

*Gherkin ketchup, whipped truffle emulsion, salsa verde dressing, crisp carrot tops*

**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*



**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*

**PAVÉ 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*

**HARISSA-SPICED BUTTERNUT SQUASH & SPINACH CHOU FARCI (VE)**

*Sweet potato fondant, aubergine purée, artichoke barigoule, Wiltshire truffle dressing*

**WINTER VEGETABLE PITHIVIER (VE)**

*Charred hispi cabbage, smoked olive oil pomme purée, romesco sauce, roasted vegetable jus*

**TREACLE-GLAZED CELERIAC TATIN (V)**

*Black garlic, whipped goat's curd, creamed kale, gherkin ketchup*

**CHESTNUT PASTA FEUILLE (V)**

*Cep duxelle, pickled roscoff purée, Parmigiano Reggiano foam, Wiltshire truffle, nasturtium*

**IRON BARK PUMPKIN (V)**

*Parmesan fregola, gorgonzola, porcini crumb, crispy sage, salsa verde*

**SPICED GLAZED SHORT RIB**

*Pomme 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 pomme purée, thyme crumb & smoked marrow caper jus*

**AYRSHIRE BEEF FILLET**

*Oxtail bon bon, pomme noisette, preserved radishes, confit turnips & 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**

*Sour dough crust, hispi cabbage, artichoke purée, girolles & rapeseed lamb sauce*



**BANANA & PEANUT MILLE FEUILLE (V)**

*Banana cake, crunchy peanut feuilletine, 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 feuilletine*

**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*

**SPICED BISCOFF & ORANGE TARTLET (V)**

*Ginger & almond sponge, orange confit, milk chocolate crèmeux, 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*





SWEET CANAPÉS



# SWEET CANAPÉS

JAFFA CAKE MACAROON (V)

BLACKBERRY & APPLE DELICE

LEMON & YUZU MERINGUE  
TARTLETS (V)

SALTED CARAMEL CHOCOLATE  
ROLO TARTLETS (V)

GREEN APPLE & VANILLA THINS

TROPICAL CUBE (V,VE)

BANANA, PEANUT &  
CARAMEL BEIGNET (V,VE)

CHOCOLATE HONEYCOMB  
BITES (V)

TEA & BISCUITS (V)

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

MANDARIN, GINGER & WHITE  
CHOCOLATE TREAT

RASPBERRY & RUBY CHOCOLATE  
MADELEINES (V)









# COCKTAILS



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## **BAGHEERA**

*A mojito style muddled cocktail with vodka, fresh basil, vanilla syrup, fresh ginger, lemon and 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*







# 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.





## HIGHLIGHTS

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8643

Meals donated to  
Felix Project in 2023



Our entire Electricity  
supply comes from  
100% renewable energy  
sources

54%

Females in leadership

83

Nationalities

### ETHNIC DIVERSITY

Whole company 30%  
Leadership 23%

£30k+

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

# COMMITMENT TO SUSTAINABILITY

We are dedicated to delivering exceptional events while prioritising our impact on the environment and community. From sustainable sourcing to minimising waste, we're committed to making every event not only memorable but responsible. Our ESG strategy ensures that sustainability is at the heart of everything we do. By partnering with local suppliers, minimising our carbon footprint, and fostering inclusive environments, we're paving the way for a better future.

*Find our full ESG strategy in our the footer of our website.*





LET'S BEGIN...

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EVENTS