

2025/2026
CANAPÉ MENU

Rhubarb
EVENTS

SPRING/SUMMER
CANAPÉS



SERVED COLD

CARROT TUILLE (VE)

Salt baked carrot, smoked oat
crème fraîche, onion chutney,
crispy leeks

TREACLE GLAZED PORK
BELLY

Maize taco, jalapeño sour
cream, shallot salsa, coriander

SMOKED SALMON TART

Celeriac remoulade, crème
fraîche jelly, caviar

RED YUZU KOSHO BEEF

Crispy rice, avocado, truffle,
caviar

STRAWBERRY & SESAME
CURRY COOKIE (V)

Hung yoghurt, finger lime,
coriander

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

CHICKEN 'CAESAR'

Roman lettuce & parmesan
sable

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

SLOW BRAISED LAMB
SHOULDER

Yoghurt, mint & white radish

TORCHED TUNA POTATO
'CROQUETTE'

Dill emulsion, pickled shallots

POLENTA 'CARBONARA'

Egg yolk purée, Parmesan,
crispy bacon

TORCHED SALMON TARE

Tare sauce, pickled ginger,
compressed pear, nori, wasabi
& shiso cress

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

SWEET CANAPÉS



SWEET CANAPÉS

ETON MESS LOLLIPOPS (V)

AFTER EIGHT AERO (VE)

LEMON & YUZU MERINGUE
TARTLETS (V)

SALTED CARAMEL CHOCOLATE
ROLO TARTLETS (V)

RASPBERRY & ROSE CHOUQUETTE

CARAMELISED APRICOT & VANILLA
TARTLET (V/VE)

PISTACHIO & HONEY CANNELLE (V)

CHOCOLATE HONEYCOMB
BITES (V)

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

BOUNTY MACARON (V)

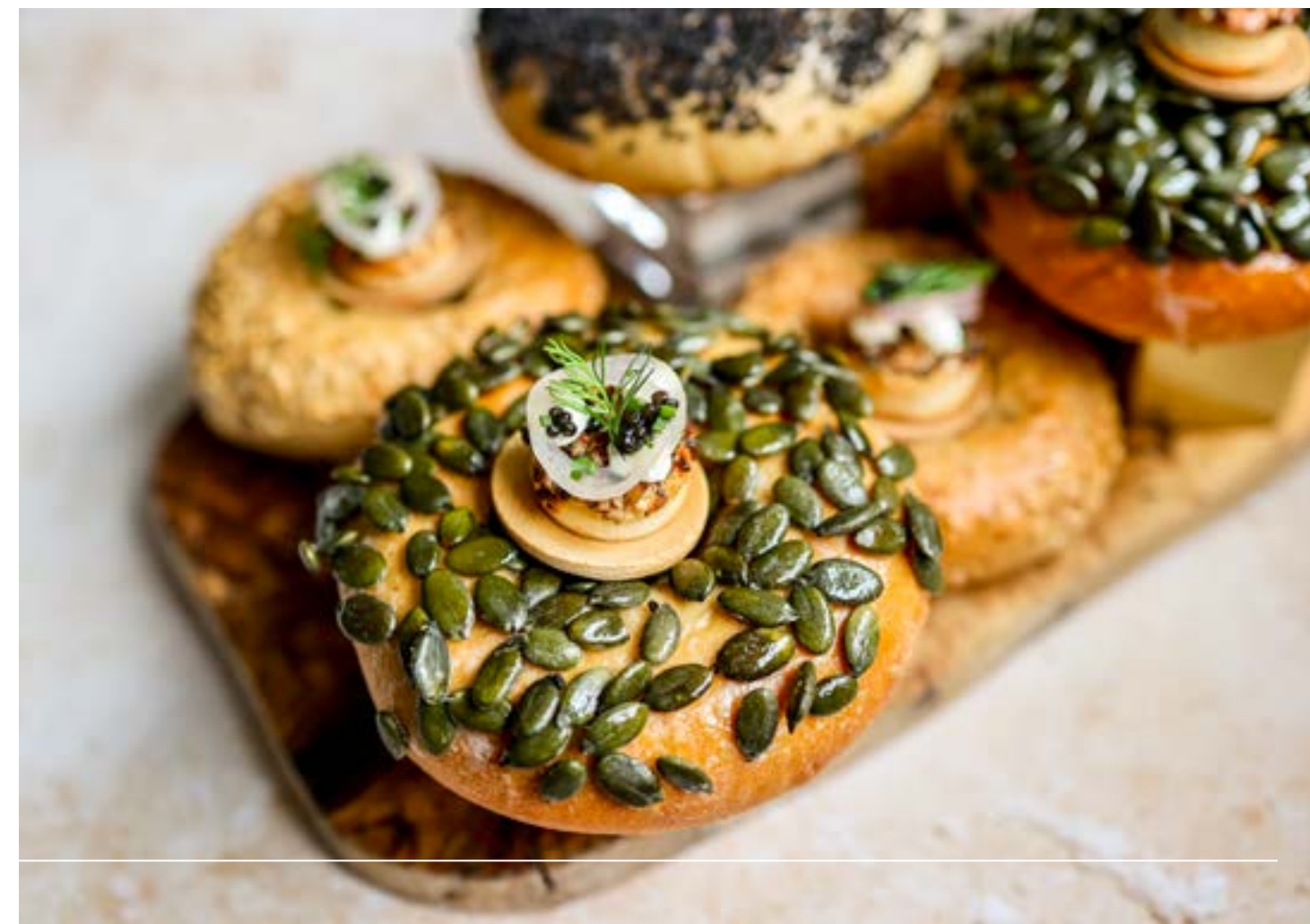
STRAWBERRY & CREAM CUPS (V/VE)

CHOCOLATE FUDGE CAKE POPS (V)

SALTED CARAMEL BON BONS (V)

A collection of various small, gourmet appetizers (canapés) scattered across a light-colored, textured surface. The canapés include items like bread crumbs topped with green herbs and a lime wedge, a slice of red bell pepper filled with a green and yellow mixture, a small round bread roll with a white cream topping, a slice of bread with a red jam spread and a green leaf, and a small round bread roll with a red jam spread and a green leaf. The background is a light, textured surface, possibly a tablecloth or parchment paper.

AUTUMN/WINTER CANAPÉS



SERVED COLD

**AERATED BEETROOT,
CHARCOAL PIE TIE (V)**
Pickled cucumber, hung yoghurt & dill (V)

EVERYTHING BAGEL
Smoked cream cheese, caviar & chive

PORK CHEEK TORCHON
Roasted plum & rice wine jelly, brioche

RED PEPPER TACO
Sea bass ceviche, Leche de Tigre & sweetcorn

**FEUILLE DE BRICK
CANNELLONI (V)**
Feuille de brick cannelloni, pumpkin, porcini mushroom, sage, brown butter & parmesan

JALAPEÑO SPICED TUNA
Avocado, wonton crisp, dashi pearls, red vein sorrel

PARMESAN SABLÉ 'DODGER' (V)
Goat's cheese, blackberry jam, pistachio

BLUE CORN TACO (VE)
Miso foraged mushroom, avocado, pickled mooli, coriander

**ASIAN VEGETABLE RICE
PAPER ROLL (VE)**
Soy, chilli, wasabi dip

**SMOKED SALMON CHEESE
CAKE**
Beetroot & caviar

SERVED WARM

**TOASTED BARLEY
GOUGERE**
Mon't dor custard, Lyonnaise gel & preserved truffle (V)

LASAGNACINI
Braised short rib, orzo, mozzarella & black garlic aioli

POTATO WAFFLE
Tomato ketchup, whipped Parmesan & egg yolk purée (V)

CORNISH CRAB CAKE
Curry leaf emulsion & seaweed

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

BLACK TRUFFLE ARANCINI (V)
Truffle mayonnaise

CELERIAC SHAWARMA (VE)
Coriander emulsion, chilli jam, sumac shallot

**RHUBARB'S FRIED
CHICKEN**
Black garlic & rosemary salt

**CORNISH LANGOUSTINE &
CHICKEN TSUKUNE**
Karashi mustard mayonnaise

**CREEDY CARVER DUCK
CROQUETTE**
Lovage emulsion, onion jelly

A collection of various sweet canapés is scattered across a light-colored, textured surface. The canapés include round macarons with green and orange halves, small round tarts with white cream and orange jam, chocolate-glazed tarts with red fruit, and a waffle-shaped tart with a brown sauce drizzle. The text "SWEET CANAPÉS" is centered over the image in a white, serif font.

SWEET CANAPÉS



SWEET CANAPÉS

TOFFEE APPLE MACARON (V)

PISTACHIO & RASPBERRY
RELIGIEUSE (V)

BLACKBERRY & APPLE DELICE

LEMON & YUZU MERINGUE
TARTLETS (V)

SALTED CARAMEL CHOCOLATE
ROLO TARTLETS (V)

MILK & COOKIES (V)

MINI NOISETTE

BANANA, PEANUT & CARAMEL
BEIGNET (V/VG)

CHOCOLATE HONEYCOMB BITES (V)

TROPICAL CUBE (V/VG)

DULCE DE LECHE POPCORN SMORES

GINGERBREAD, HONEY & SOUR
CHERRY SAVARIN (V)

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