A

VERY RHUBARB CHRISTMAS

Rhubarb

The Ultimate Celebration

7PM UNTIL MIDNIGHT EACH GUEST WILL ENJOY...

THREE CANAPES

THREE-COURSE FESTIVE MENU

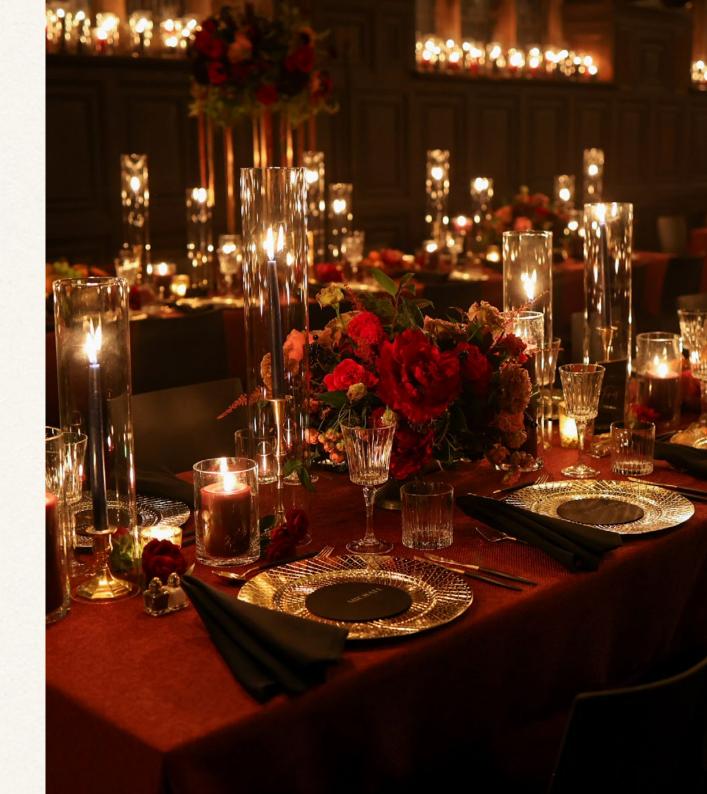
ONE GLASS OF SPARKLING WINE ON ARRIVAL

TWO GLASSES OF WINE WITH DINNER

HALF A BOTTLE OF STILL & SPARKLING WATER

£249.95

Per person, based on 100 guests





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

lt'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



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

GINGERBREAD 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





IRON BARK PUMPKIN VELOUTÉ

Potato gnocchi, red onion jam, sherry vinegar jelly, sourdough croutons & stilton (V)

SMOKED DUCK HAM

Clementine, cranberry ketchup, frisée & chicory salad

main course

BRAMBLE FARM TURKEY

Turkey stuffing sausage roll, red cabbage purée, honey glazed parsnips, roasted potatoes & cranberry jus

CELERIAC AND BEETROOT PITHIVIER

Caramelised onion, dressed kale, pickled apple, candied hazelnut, whipped goats curd (V)

dessert

BAKED ALASKA

White chocolate and raspberry parfait, almond crunch, Italian meringue

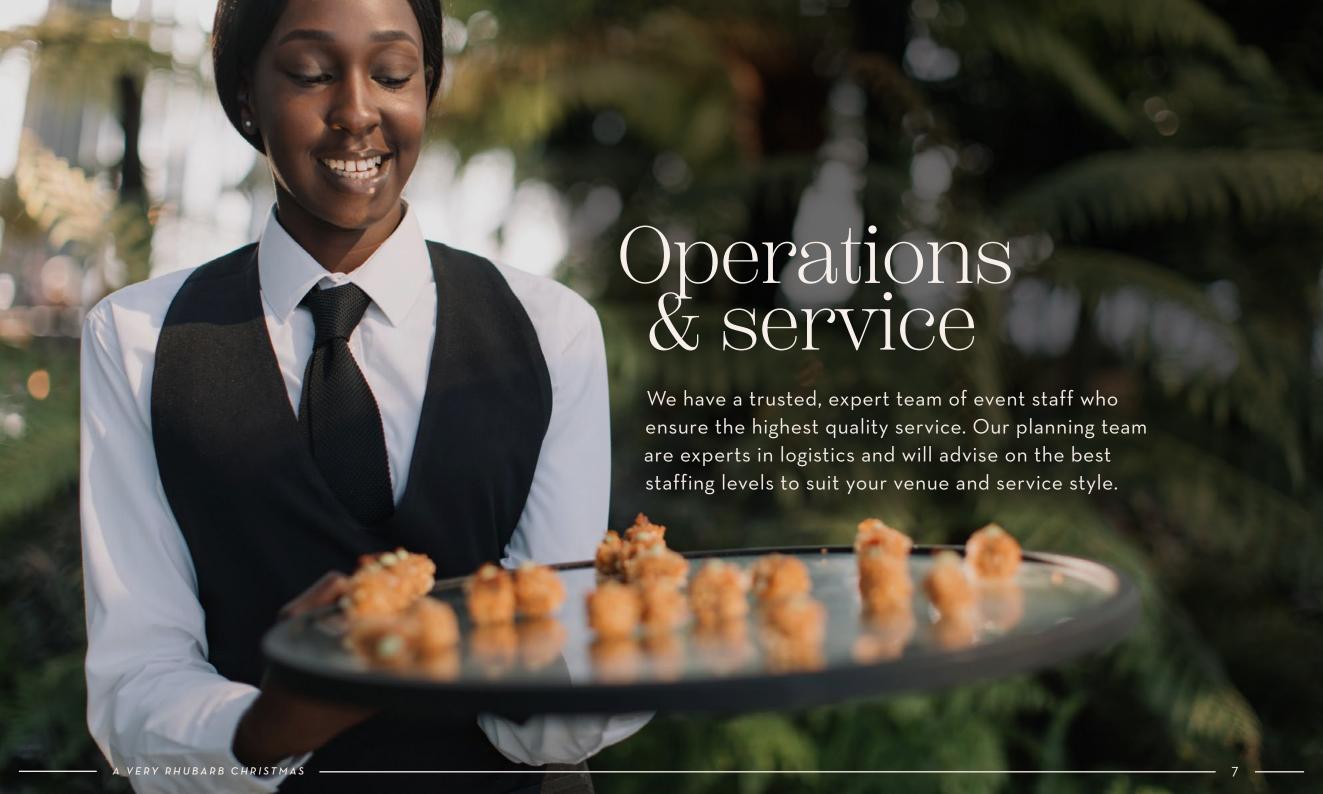
CHOCOLATE ORANGE

Bitter chocolate brownie, caramelised milk chocolate biscuit, chocolate orange bavarois & citrus compote

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.





Rhubarb

start planning

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