

A
VERY
RHUBARB
CHRISTMAS

Rhubarb
EVENTS

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



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.

Let's begin...



Canapés

SAMPLE MENU

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

GINGERBREAD MACARON

*Citrus marmalade, milk chocolate
ganache*

CHESTNUT & CASSIS

Monte blanc, choux à la crème

WHITE CHOCOLATE SNOWFLAKES

Peppermint

TAHITIAN VANILLA BAUBLE

Sherry, raspberry

AMARETTO TARTLET

Bitter chocolate

SPICED MANDARIN ROULADE

Vanilla marshmallow

Three Course

SAMPLE MENU



A VERY RHUBARB CHRISTMAS

first course

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 bavaois & 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.



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, round, golden-brown appetizers. The background is a blurred outdoor setting with green foliage and warm, bokeh light effects.

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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