



Rhubarb Weddings

Rhubarb
EVENTS



A day to remember

Exceptional food for a once-in-a-lifetime celebration. Every wedding we cater is shaped with creativity and care, ensuring the food and experience feel beautifully considered and truly personal.

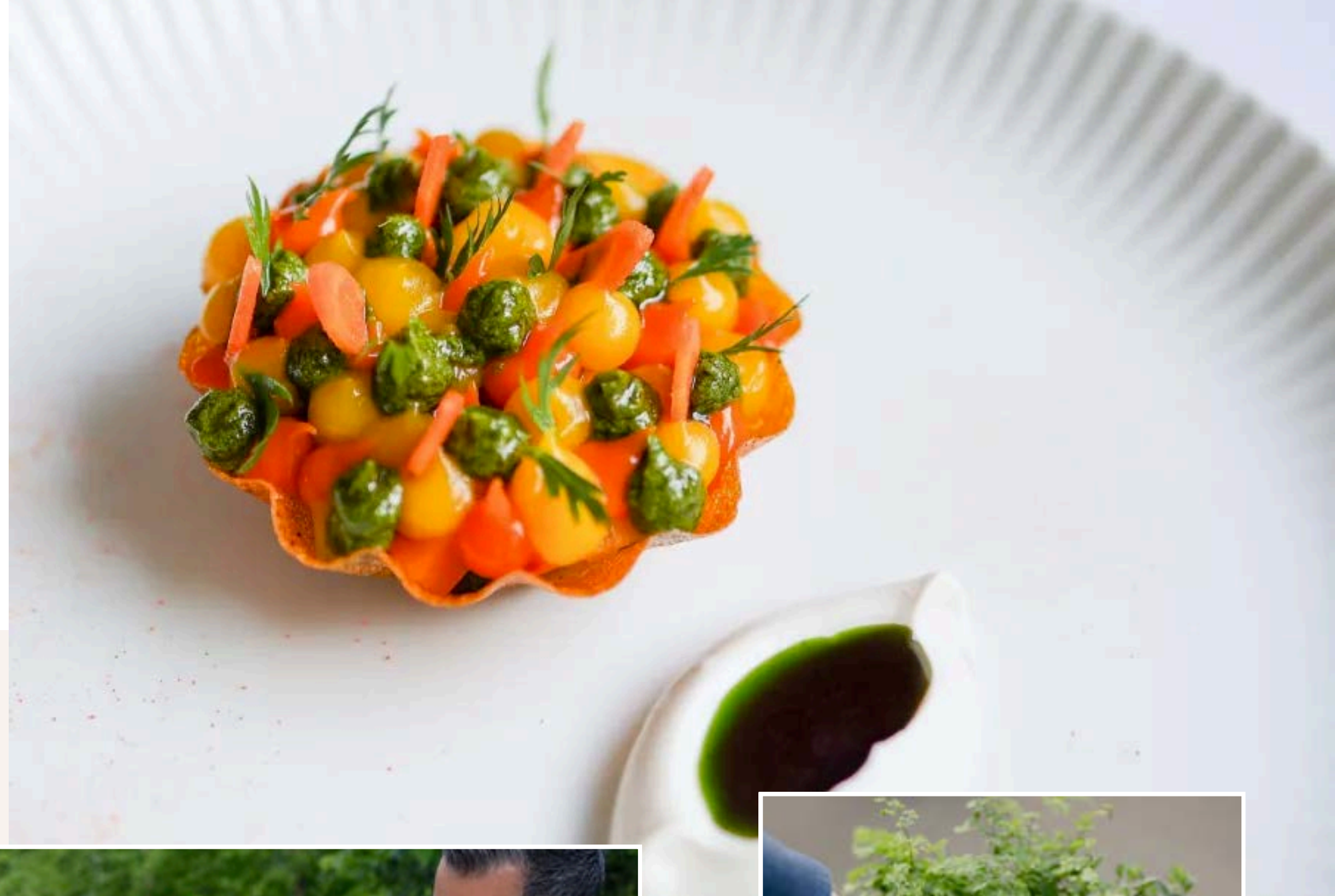
Whatever your vision and wherever your setting, Rhubarb brings together exquisite food and thoughtful design to create a celebration to remember.



Our food philosophy

Our menus celebrate the changing seasons through thoughtfully composed dishes that highlight British produce at its best.

Light, elegant starters, beautifully balanced mains and refined desserts come together to create a menu perfectly suited to the season, offering freshness, flavour and a true sense of occasion.



Creativity in every detail

At Rhubarb, creativity sits at the heart of everything we do. From bespoke menus to thoughtfully curated details, our chefs and creative team bring imagination and flair to every element, elevating the experience through refined presentation and seamless execution.

The result is a wedding day defined by individuality and an uncompromising attention to detail. From first canapés to last dance, make your day beautifully personal with thoughtful details that elevate the guest experience.





Planning

At Rhubarb, every event is a bespoke collaboration. A dedicated planner guides you from concept to completion, ensuring every detail is expertly delivered.

We handle logistical details with impeccable care, executing events in challenging and prestigious venues with seamless coordination. Always creating an exceptional culinary experience.



Venues

Wherever the celebration unfolds

Our creative and experienced team can bring your wedding vision to life wherever you choose to celebrate, whether it is a private garden marquee, a historic venue, or any location that speaks to you.

Through our established venue and supplier partnerships, we can help you find the perfect setting. Speak to our team to explore a curated selection of exceptional wedding venues and begin your journey with us.



Intimate setting

A marquee offers a stunning and versatile setting for your wedding, whether styled for a golden summer's day or transformed into a cosy winter escape.

With strong, long-standing relationships with trusted suppliers, we can assist in planning and delivering a stylish setup even in the most challenging locations. From concept to celebration, our expert team ensures a seamless experience that's beautifully tailored to you.



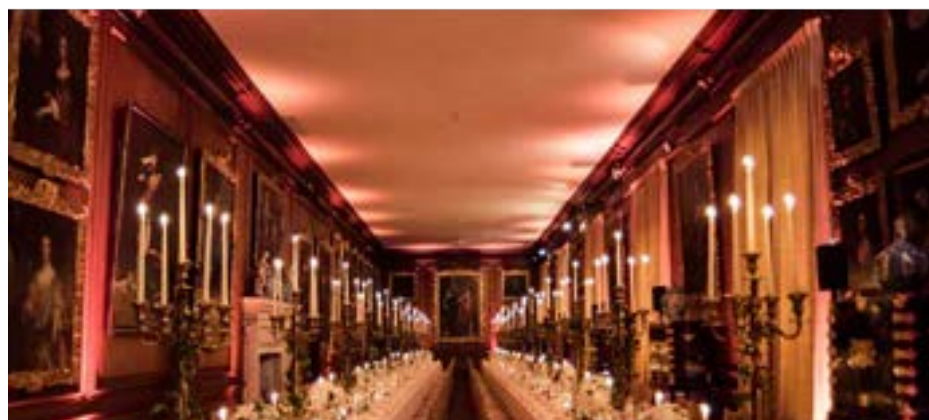


Iconic destinations

Rhubarb proudly serves as the exclusive catering and event partner at some of the most prestigious venues in the UK. Each space offers unique characteristics from grandeur & heritage to contemporary design, creating the perfect canvas for extraordinary events.



Browse
Iconic
Venues





Menu

A top-down view of numerous small, colorful canapés arranged on a light pink, textured surface. The canapés are diverse in shape and ingredients, including round crackers, small breads, and vegetable-based bites, all garnished with fresh herbs, tomatoes, and other small ingredients. The lighting is soft, creating gentle shadows.

Canapés



Canapés

SERVED COLD

RED PEPPER TACO (VE)

Chipotle sweet potato, leche de Tigre & sweetcorn

CHEESE AND PICKLE 'SANDWICH' (V)

Sherry vinegar, wild rocket emulsion

PICKLED WATERMELON (V)

Cheddar sable, whipped basil 'feta'

BLUE CORN TOSTADA (VE) (GF)

Miso foraged mushrooms, avocado, pickled mooli, coriander

WHIPPED RAGSTONE GOATS' CHEESE (V)

Puffed wonton, tomato relish, truffle pearls

CARROT TUILLE (VE) (GF)

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

YELLOWFIN TUNA TARTARE (GF)

Crispy rice, sriracha and lime, dulce

HEREFORD BEEF TARTARE

Dulce pie-tea, horseradish mascarpone, cured St Ewe egg yolk

DUCK CORNET

Mooli, Japanese mayonnaise, shizo & hoisin

SCOTTISH LOBSTER & CRAYFISH COCKTAIL CRUMPET

Pickled watermelon radish, caviar, dill

CHICKEN CAESAR

Romaine lettuce, parmesan sable

NORI TERRINE

Whipped smoked cod's roe, malt vinegar, green apple

SERVED WARM

STEAMED KEEN CHEDDAR CHEESE BUN (V)

Roscoff gel, chives

CONFIT POTATO (VE) (GF)

Potato crisp, bravas ketchup, charcoal aioli

WELSH RAREBIT SOUFFLÉ TARTLET (V)

Red onion marmalade, crispy sage

POTATO WAFFLE (V)

Tarragon emulsion & egg yolk purée, red pepper caviar

SMOKED SCAMORZA (V) (GF)

Broad bean & preserved lemon arancini, pickled shallot

BUTTERMILK FRIED CHICKEN (GF)

Pineapple hot sauce, blue cheese dressing, coriander

BRAISED LAMB SHOULDER (GF)

Mint yoghurt, white radish tartare

POTATO 'CROQUETTE'

Torched Yellowfin tuna, herb emulsion & pickled shallot

BRAISED BEEF CHEEK

Parmesan croissant bread & butter pudding, Wiltshire truffle

CORNISH CRAB CAKE (GF)

Coriander & lime emulsion

CORNISH LANGOUSTINE & CHICKEN TSUKUNE

& karashi mustard mayonnaise

PRAWN TOAST

Black tiger prawns, crispy bread, sesame, soy & wasabi



Bowls



BOWLS

SERVED COLD

WYKHAM PARK ASPARAGUS (V)

Smoked duck egg yolk, garlic chive emulsion, mushroom toast & crispy shallots

LAVERSTOKE PARK FARM BUFFALO MOZZARELLA (V)(GF)

Pickled peach, sherry vinegar gel, marinated fennel, Aleppo chilli & pine nut crust (VG available on request)

TORCHED H FORMAN'S SMOKED SALMON (GF)

Green goddess dressing, pickled cucumber, lime emulsion & dill

GRILLED TIGER PRAWNS PANZANELLA SALAD

Isle of white heritage tomatoes, capers and basil

EARL STONEHAM WAGYU BEEF TARTARE (GF)

Chimichurri, malt vinegar shoestring potato, smoked beef & tomato aioli

CRISPY SLADESDOWN FARM DUCK SALAD

Thai salad, Nam Jim dressing, crispy shallots and toasted peanuts

CHALK STREAM TROUT POKÉ BOWL (GF)

Sticky rice heritage radish, wasabi emulsion, spring onions and pickled ginger

WHIPPED WHITE LAKE ENGLISH FETA (GF)

Marinated summer vegetables, Heritage tomatoes, gazpacho vinaigrette (VG available)

LA LATTERIA BURRATA (V) (GF)

Heirloom tomatoes, basil oil, green beans & foraged herbs

Bowls

SERVED WARM

CORNISH CRUNCHER TWICE BAKED SOUFFLE (V)

Red pepper piperade, wild garlic velouté, persillade

CAULIFLOWER STEAK (VG)

Cauliflower cous cous, apple raisin puree, curry emulsion, carrot & onion bhaji (GF)

PEA AND WILD GARLIC RISOTTO (V)

Goats cheese, mint oil and crispy heritage kale (GF)

POTATO GNOCCHI (V)

Summer garden vegetables, Pulborough tomato & truffle dressing

MACARONI CACIO E PEPE (V)

Spring herb persiallde

HARISSA GLAZED SCOTTISH SALMON

Smoked butter milk sauce, grilled asparagus, keta caviar and garlic chive oil (GF)

TANDOORI CHICKEN

Butter chicken sauce, rice, mango chutney and crispy poppadum

BREAST OF CORNISH HEN

Grilled baby gem lettuce, parmesan, Caesar emulsion, croutons, potato rosti & salsa verde

GLAZED LAMB BELLY

Watercress & goats curd puree, puree and BBQ crushed jersey royals (GF)

GLAZED SHORT RIB OF HEREFORD BEEF

Vichy carrot, parsley emulsion, smoked pomme puree (GF)

AUBERGINE SCHNITZEL (VE)

Vduja sauce, pickled radish, quinoa tabbouleh, pomegranate & fine herb salad (GF)



Three Course Dinner



First Course

LA LATTERIA BURRATA FOAM (V)

Heirloom tomatoes, tomato jelly, basil oil, green beans & foraged herbs (GF)(VG on request)

LAVERSTOKE PARK FARM BUFFALO MOZZARELLA (V)

Pickled peach, sherry vinegar gel, marinated fennel, Aleppo chilli & pine nut crust (GF) (VG on request)

WHIPPED WHITE LAKE ENGLISH FETA (V)

Marinated summer vegetables, Heritage tomatoes, gazpacho vinaigrette (GF) (VG on request)

WYKHAM PARK ASPARAGUS (V)

Summer truffle, Tunworth & English pea tartelette, black garlic ketchup

KEEN'S CHEDDAR TWICE BAKED SOUFFLÉ (V)

Red pepper piperade, preserved wild garlic velouté, persillade

TORCHED H FORMAN'S SMOKED SALMON

Green goddess dressing, pickled cucumber, lime emulsion & dill (GF)

WILD CORNISH SEABASS CRUDO

Basil salsa verde, caponata, Gordal olives (GF)

EARL STONEHAM WAGYU CARPACCIO

Chimichurri, malt vinegar shoestring potato, smoked beef & tomato aioli (GF)

POACHED LOBSTER

Carrot purée, mustard kohlrabi, lemon gel, chervil oil & foraged herbs

HAND DIVED ORKNEY SCALLOP

Pickled apple, oyster leaf, caviar & champagne butter sauce (GF)

Main Course

FINE HERB GNOCCHI (V)

Seasonal garden vegetables, Pulborough tomato & truffle dressing, wild mushroom & tarragon sauce, crispy shallot (V)

CHICKPEA PANISSE (VG)

Artichoke and grilled courgette, tomato chutney, hazelnut dukka (GF)

AUBERGINE SCHNITZEL (VG)

Vduja & preserved lemon sauce, smoked aubergine purée, pickled radish & fine herb salad (GF)

RAGSTONE GOATS' CHEESE & KALAMATA OLIVE STUFFED COURGETTE FLOWER (V)

Romesco ratatouille, Vduja emulsion & puffed quinoa (GF)

BREAST OF CORNISH HEN

Pressed thigh, grilled baby gem Caesar, salsa verde

HERB STUFFED CORNISH RED CHICKEN

Marinated courgette, chicken fat hash brown, basil aioli, Vin Jaune sauce (GF)

CORNISH HAKE

Saffron hake croquette, red pepper Espelette purée, dashi poached fennel, roasted fish butter sauce (GF)

SOUTH COAST STONE BASS

Nori Pomme Anna, seasonal sea vegetables, lemon purée, dulce & soy beurre blanc (GF)

STEAMED GIGHA HALIBUT

English peas, broad beans & pearl potato fricassee, samphire sauce vierge (GF)

FILLET OF HEREFORD BEEF

Broccoli & parmesan purée, glazed banana shallot, purple sprouting broccoli, ox cheek potato terrine, red wine sauce (GF)

GLAZED SHORT RIB OF HEREFORD BEEF

Vichy carrot, parsley emulsion, smoked pomme purée (GF)

RUMP & GLAZED BELLY OF LAUNCESTON LAMB

Watercress & Rosary goats' cheese puree, Norfolk baby leek, BBQ Jersey Royals, mint hollandaise

STRAWBERRY & CRÈME FRAÎCHE FRAISIER

British strawberry preserve, crème fraiche ganache, all butter sponge, garden mint, basil & lime sorbet

APRICOT & GIANDUJA ROULADE

Piedmont hazelnut praline & milk chocolate Chantilly, roasted Provence apricot compote, Tahitian vanilla ice cream

PEACH MELBA DÉLICE

Toasted almond financier, peach and vanilla confit, raspberry mousse, blood peach & lemon verbena sorbet (VG on request)

CITRUS MERINGUE TARTLET (V)

Lemon & yuzu curd, citrus confit, pink grapefruit, toasted sesame sponge, lemon sorbet (VG on request)

DOLCETTA

Mascarpone & Tonka mousse, cherry & amaretto compote, caramelised almond, sour cherry sorbet

CHAMPAGNE & RED FRUIT COUPE (V)

Summer fruit compote, champagne-soaked vanilla sponge strawberry ripple ice cream, lime jelly white chocolate Chantilly & red berry coulis

TIRAMISCHOUX

Freshly roasted coffee caramel, mascarpone mousse, bitter chocolate

MILLIONAIRES (V)

Chocolate sable Breton, whipping caramel, bitter chocolate mousse, dark chocolate coating & salted caramel ice cream (VG on request)

ETON MESS PARFAIT

White chocolate & Tahitian vanilla parfait, strawberry sorbet, macerated salad of English strawberries, Crisp meringue (VG on request)

FRUITS OF THE FOREST MILLE FEUILLE

Wild honey Chantilly, forest fruits compote, gooseberry mousse caramelised puff pastry, mixed berry sorbet

TROPICAL CHEESECAKE

Coconut cream cheese mousse, mango & passion fruit compote, brown butter crumble, golden pineapple sorbet (VG on request)



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 CANNELLÉ (V)

CHOCOLATE HONEYCOMB
BITES (V)

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

BOUNTY MACARON (V)

STRAWBERRY & CREAM CUPS (V/VE)

CHOCOLATE FUDGE CAKE POPS (V)

SALTED CARAMEL BONBONS (V)

Contact Us

At Rhubarb, we proudly offer a truly bespoke and creative service to suit you and your special day.
We look forward to hearing from you.

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