



*Spring / Summer 2026*

Rhubarb  
EVENTS

A top-down view of numerous small, colorful appetizers (canapés) scattered across a light pink, textured surface. The canapés vary in shape and ingredients, including round crackers, wafers, and small breads, topped with fresh vegetables like tomatoes, cucumbers, and herbs, as well as meats and cheeses. 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

### ENGLISH 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 CREEDY CARVER 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 YARG 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 persillade*

### 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 FOSSE MEADOWS CHICKEN

*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)*

## **ENGLISH 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 DEVONSHIRE LOBSTER TAIL**

*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 FOSSE MEADOWS CHICKEN**

*Pressed thigh, grilled baby gem Caesar, salsa verde*

## **HERB STUFFED FOSSE MEADOWS HEN**

*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 SCOTTISH 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*

# Desserts

## **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*



# Sweet Canapés

ETON MESS LOLLIPOPS (V)

SOLERO MACARON (V)

RASPBERRY CARAMEL PILLOW

PALET D'OR (VG)

ENGLISH SUMMER BERRY & WILD  
HONEY SANDWICH

TASTE OF THE TROPICS (VG)

SALTED CARAMEL CHOCOLATE  
ROLO TARTLETS (V)

APRICOT & HAZELNUT ROULADE (V)

CHERRY & PISTACHIO CLOUD (V)

RASPBERRY & ROSE CHOUQUETTE

LEMON & YUZU MERINGUE TARTLET  
(V/VE)

CHOCOLATE HONEYCOMB  
BITES (V)

STRAWBERRY & CREAM CUPS (V/VE)

CHOCOLATE FUDGE CAKE POPS (V)

# Making space *for good.*

We take our responsibility to people, the planet and progress seriously and over the next few pages we highlight our key initiatives for 2026 and how we're turning intention into action.

# The Felix Project



## ABOUT THE FELIX PROJECT

The Felix Project is London's largest food redistribution charity, tackling hunger by rescuing surplus food and delivering it to food banks, schools, and community organisations.

With 1.5 million Londoners struggling to afford food, their work is vital. In 2024, 50 percent of rescued food went directly to organisations in the five most deprived areas of the capital, supporting those who need it most.

Together, we can help fight food insecurity across London.



# The Sustainable Restaurant Association

THE  
SUSTAINABLE  
RESTAURANT  
ASSOCIATION



We care about people and planet - that's why we are proud to have a partnership with The Sustainable Restaurant Association. This means that when you choose Rhubarb, you can be safe in the knowledge we are working really hard to be as sustainable as we can.

You don't need to take our word for it, because the international experts on sustainable food, the Sustainable Restaurant Association, are checking and rating everything we do.

“Our partnership with the Sustainable Restaurant Association empowers us to embed best-in-class sustainability practices, driving positive impact across every facet of our business.”

INTRODUCING CLARE CLARK,  
DIRECTOR OF SUSTAINABILITY





Rhubarb  
EVENTS

*Let's begin...*

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