



Autumn / Winter 2026

Rhubarb
EVENTS

Presenting Our Autumn / Winter Menu for 2026

“This season, we’re celebrating bold, comforting flavours and the very best of what the colder months have to offer.

Expect an abundance of exceptional seasonal vegetables, and thoughtfully prepared fish and meat dishes that feel both generous and refined. You’ll find a few unexpected twists in both our dishes and drinks, designed to keep things a little playful.”



**KIERAN REILLY,
EXECUTIVE CHEF**



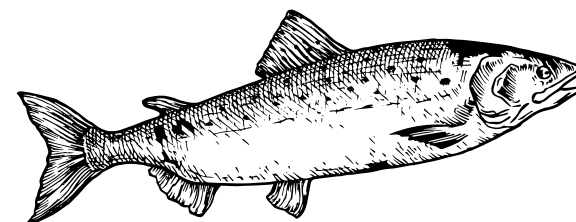
A guide to our menus

This season, we've taken a fresh approach to how we present our dishes, guiding guests on a journey - beginning with planet friendly plant led creations, followed by fish, and then meat. This thoughtful structure reflects our ongoing commitment to sustainability, placing plant-led dining at the forefront while still celebrating the full range of ingredients available on our shores.



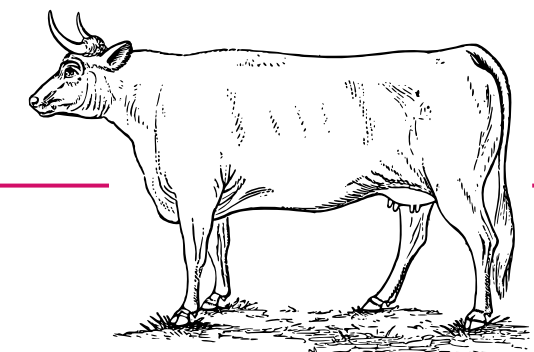
Plants

Our plant dishes lead the way this season, celebrating the richness and versatility of produce driven cooking. We work closely with local growers to source seasonal produce at its best, allowing each ingredient to shine while supporting more planet friendly dishes.



Fish

Our fish dishes are guided by seasonality and responsible sourcing. We partner with trusted suppliers who ensure the seafood we serve is carefully selected, thoughtfully prepared, and full of flavour.



Meat

Our meat dishes are chosen with care, prioritising provenance, quality, and welfare. We source from local farms and responsible producers wherever possible, championing ingredients that reflect both our standards and our commitment to a more considered way of dining.



Certified by The Sustainable Restaurant Association

In 2026, Rhubarb Events received our first one-star Food Made Good Standard rating from the Sustainable Restaurant Association. This recognition reflects our clear ambition to improve our impact on both people and the planet.

As part of the accreditation process, we undertook an in-depth audit, demonstrating how social and environmental responsibility is increasingly shaping every aspect of our business. You can read more about the impactful initiatives taking place across our business towards the end of this menu.

This accreditation marks an important milestone for us, with the evaluation providing a clear roadmap for the next stage of our sustainability journey.





Canapés



Plant-Based

SERVED COLD

WINTER TRUFFLE (V)

Bermondsey hard pressed cheese & mushroom parfait choux, mushroom ketchup

PARMESAN SABLE 'DODGER' (V)

Driftwood goats' cheese & blackberry gel

CRAPAUDINE BEETROOT & WHIPPED WHITE LAKE ENGLISH FETA BARBAJUAN (V)

Balsamic caviar

CARROT TUILLE (VE) (GF)

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

PIQUILLO PEPPER TACO (VE)

Sweet potato, leche de Tigre & sweetcorn

CELERIAC TART (V)

Whipped Tunworth & pumpkin seed

SERVED WARM

POTATO WAFFLE (V)

Tomato ketchup, whipped Parmesan & egg yolk purée

STEAMED CORNISH YARG CHEESE BUN (V)

Pickled onion purée, chives

BLACK TRUFFLE & CEP ARANCINI (V)

Black garlic ketchup

**Four canapés starting from £14.00*

Planning a longer drinks reception? Let us guide you on the perfect amount



Chef's Notes

“Our Autumn/Winter 2026 canapés offer a showcase of premium seasonal British ingredients such as Cornish crab, hand-dived Orkney scallops, and chalk stream trout, elevated with bold global flavours from Japanese, Middle Eastern, and Latin American influences. Each canapé is designed as a refined single bite, balancing seasonal freshness with indulgent, creative pairings.”

*Crapaudine beetroot & Whipped White
Lake English Feta barbajuan*

Fish

SERVED COLD

BLUEFIN TUNA TARTARE

Crispy rice, sriracha & lime, wasabi

CURED CHALKSTREAM TROUT

Horseradish crème fraîche, crisp potato cake

CORNISH CRAB CROUSTADE

Mustard kohlrabi, curry leaf emulsion, sultana ketchup

SERVED HOT

HAND DIVED ORKNEY SCALLOP

Burnt grapefruit hollandaise, vduja jam

CORNISH LOBSTER SESAME TOAST

Toasted nori & pickled ginger emulsion

Chef's Notes

“Our fish selection & provenance may vary throughout the season, guided by Marine Conservation Society ratings to ensure we uphold the highest standards of sustainability.”



Cured Chalkstream trout

Meat

SERVED COLD

THAI GREEN SMOKED CORNISH RED CHICKEN TART

Aubergine & foraged flowers

PASTRAMI ON RYE

*Dill pickle, American mustard
mayonnaise*

CREEDY CARVER DUCK CORNET

*Kewpie mayo, sesame pickled
cucumber, shiso cress*

SERVED HOT

BUTTERMILK FRIED CHICKEN

*Pineapple hot sauce, ranch
dressing, caviar*

BRAISED CORNISH LAMB SHOULDER

Mint yoghurt, white radish

SUNDAY ROAST CHICKEN CROUSTILLANT

*Cauliflower cheese, baked
potato crumb*

MIDDLE EASTERN WAGYU BEEF

*Tortilla, yuzu & jalapeño yoghurt
& furikake*

Sunday roast chicken croustillant

Chef's Notes

“Utilising the legs from our Fosse Meadows farm chickens for this nostalgic canapé.”

Learn more about this supplier



Bowls



Plant-Based

SERVED HOT

MACARONI CACIO E PEPE (V)

Vegan bacon & herb crust

AUBERGINE MILANESE (VE, GF)

Burrella, roasted garlic aioli & nduja jam

CAULIFLOWER STEAK (VE)

*Cauliflower couscous, apple raisin purée,
curry emulsion, carrot & onion bhaji*

SERVED COLD

SALT BAKED JERUSALEM ARTICHOKEs (VE)

Smoked oat crème fraîche, cep & truffle crumble

WHIPPED WHITE LAKE ENGLISH FETA (GF)

Roasted pumpkin panzanella

**All bowls priced at £12 per bowl*

Fish

SERVED COLD

SEARED YELLOWFIN TUNA

Tonnato dressing & red endive

POTTED SMOKED CHALK STREAM TROUT (GF)

*Cox apple jelly, cucumber & nori
chutney, bread crisps*

TORCHED H FORMAN'S SMOKED SALMON (GF)

*Green goddess dressing, pickled
cucumber & lime emulsion*

CURED GILTHEAD BREAM (GF)

*Tikka roasted Delica pumpkin &
lime yoghurt*

CHALK STREAM TROUT POKE BOWL (GF)

*Sticky rice, heritage radish &
wasabi emulsion*

SERVED HOT

ROAST STONE BASS

*Green peppercorn sauce, Parisian
potatoes & sea purslane*

CORNISH SEA BREAM

*Sesame prawn toast bonbon,
lemongrass, kaffir lime leaf bisque,
edamame & mooli salad*

**All bowls priced at £12 per bowl*

Meat

SERVED COLD

HEREFORDSHIRE BEEF TARTARE

Kimchi emulsion, ponzu gel & pickled daikon

CRISPY CREEDY CARVER DUCK SALAD

Thai salad, nam jim dressing, crispy shallots & toasted peanuts

SERVED HOT

CRISPY CHICKEN KATSU

Coconut rice & kimchi slaw

HERTFORDSHIRE BEEF RUMP STEAK (GF)

Triple cooked chips & Béarnaise

BBQ GLAZED BEEF SHORT RIB

Chimichurri, sriracha & lime slaw

TANDOORI BUTTER CHICKEN

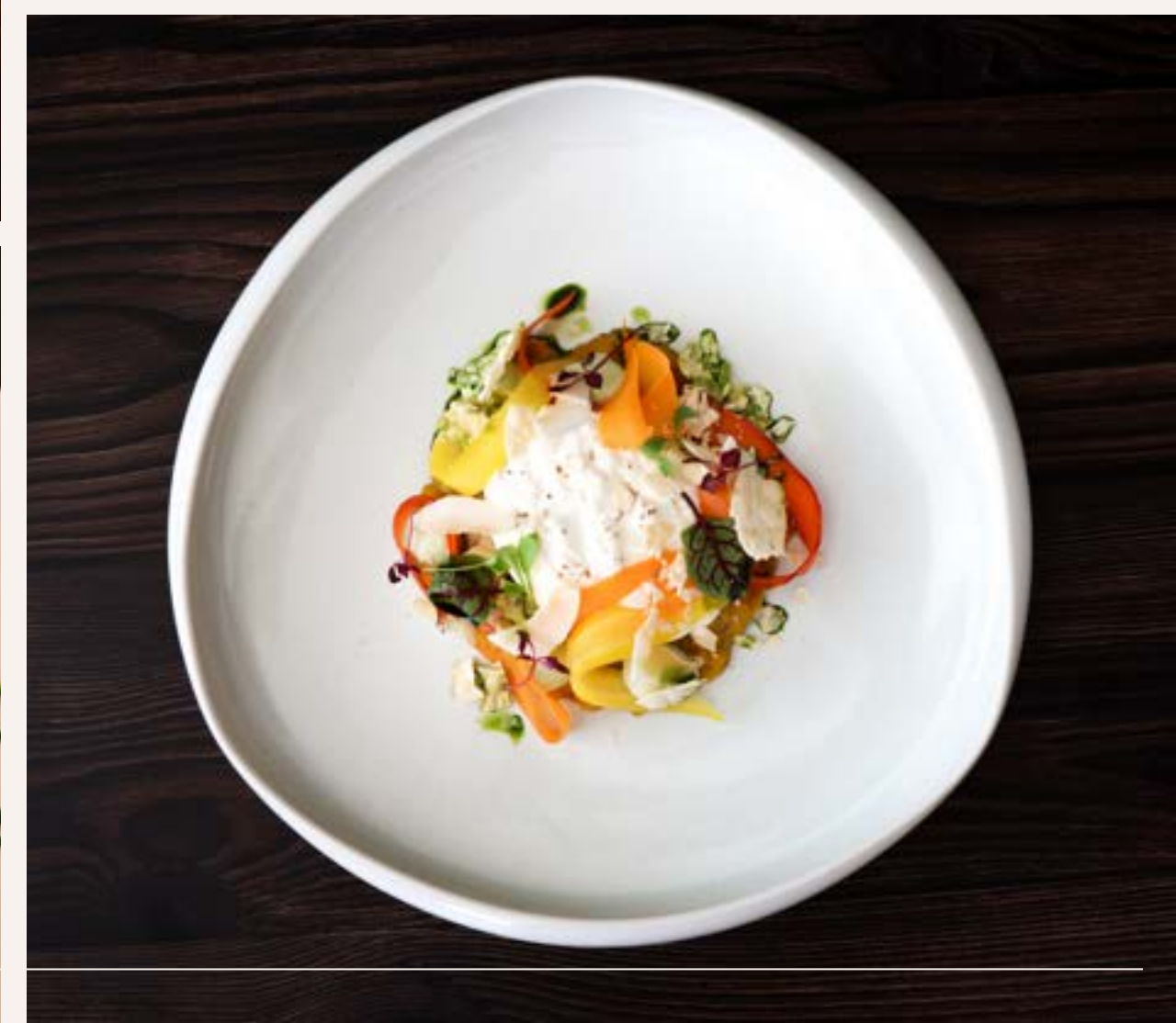
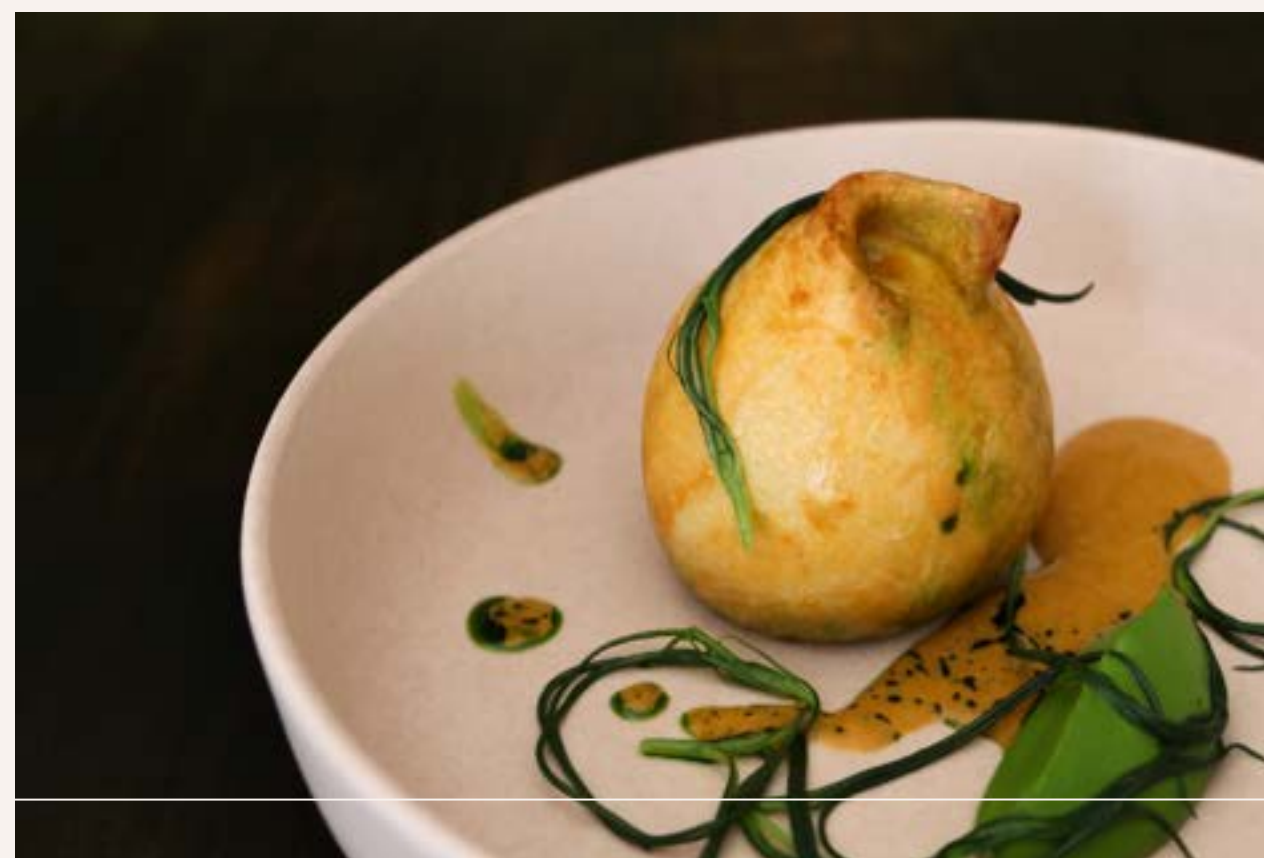
Saffron rice, mango chutney & crispy poppdom

**All bowls priced at £12 per bowl*

Three Course Dinner



Starters



Plant-Based

TWICE-BAKED ONION SOUFFLÉ £13 (V)

Lincolnshire poacher cheese, caramelised onion velouté & persillade

CELERIAC TART £13 (V)

Driftwood goats' cheese & pumpkin seeds

SALT BAKED JERUSALEM ARTICHOKES £15 (VE)

Pickled foraged mushrooms, smoked oat crème fraîche, cep crumble, shaved winter truffle

BUFFALO RICOTTA £15 (V)

Burrata & mushroom raviolo, marinated king oyster mushrooms, Parmesan foam

BBQ YORKSHIRE BABY LEEKS £12 (V)

Stracciatella, Treviso, brown butter pumpernickel crumb & pumpkin seed romesco (Can be made vegan on request)

'THE HUMBLE CARROT' £13 (VE, GF)

Salt baked heritage carrot, carrot purée, carrot-top salsa verde

Chef's Notes

“Guided by seasonality, we substitute king oyster mushrooms with cep mushrooms from September to October and chanterelles from September through November.”



Buffalo Ricotta

Fish

POTTED SMOKED CHALK STREAM TROUT £16

*Cox apple jelly, cucumber & nori chutney,
sourdough crisps*

SCOTTISH LANGOUSTINE & HAND-DIVED SCALLOP AGNOLOTTI £18

Shellfish bisque, lemon verbena

CURED GILTHEAD BREAM £16 (GF)

*Tikka roasted Delica pumpkin, lime
yoghurt, pickled Piccolino cucumber*

CORNISH LOBSTER THERMIDOR PIE £20

Herb purée, shellfish & tarragon bisque

Chefs' Notes

“Shells from lobster create the most intense creamy sauce to garnish the pie.”

Watch us create a lobster pie



Cornish lobster thermidor pie

Meat

CREEDY CARVER CHICKEN £14

Winter truffle & leek terrine, chicken fat brioche, mushroom ketchup, heritage radish salad

HEREFORDSHIRE BEEF TARTARE £16

Kimchi emulsion, ponzu gel, pickled daikon, wasabi caviar, salt & vinegar potato waffle

Chef's Notes

“We use the whole bird. Legs are taken, the breast is used for the main, with the wings and carcass used for sauce. Mushroom trim is blended with salt to extract its juices, then combined with vinegar and sugar to create a ketchup.”



Creedy Carver Chicken



Mains



Mains

Plant-Based

SPICED CAULIFLOWER STEAK £25 (VE)

Cauliflower couscous, apple raisin purée, curry emulsion, carrot & onion bhaji

LION'S MANE MUSHROOM £42 (VE)

Potato rosti chip, black garlic, herb purée & mushroom xo sauce

AUBERGINE MILANESE £27 (VE, GF)

*Burrella, roasted garlic aioli & vduja jam**

WINTER VEGETABLE WELLINGTON £27 (V)

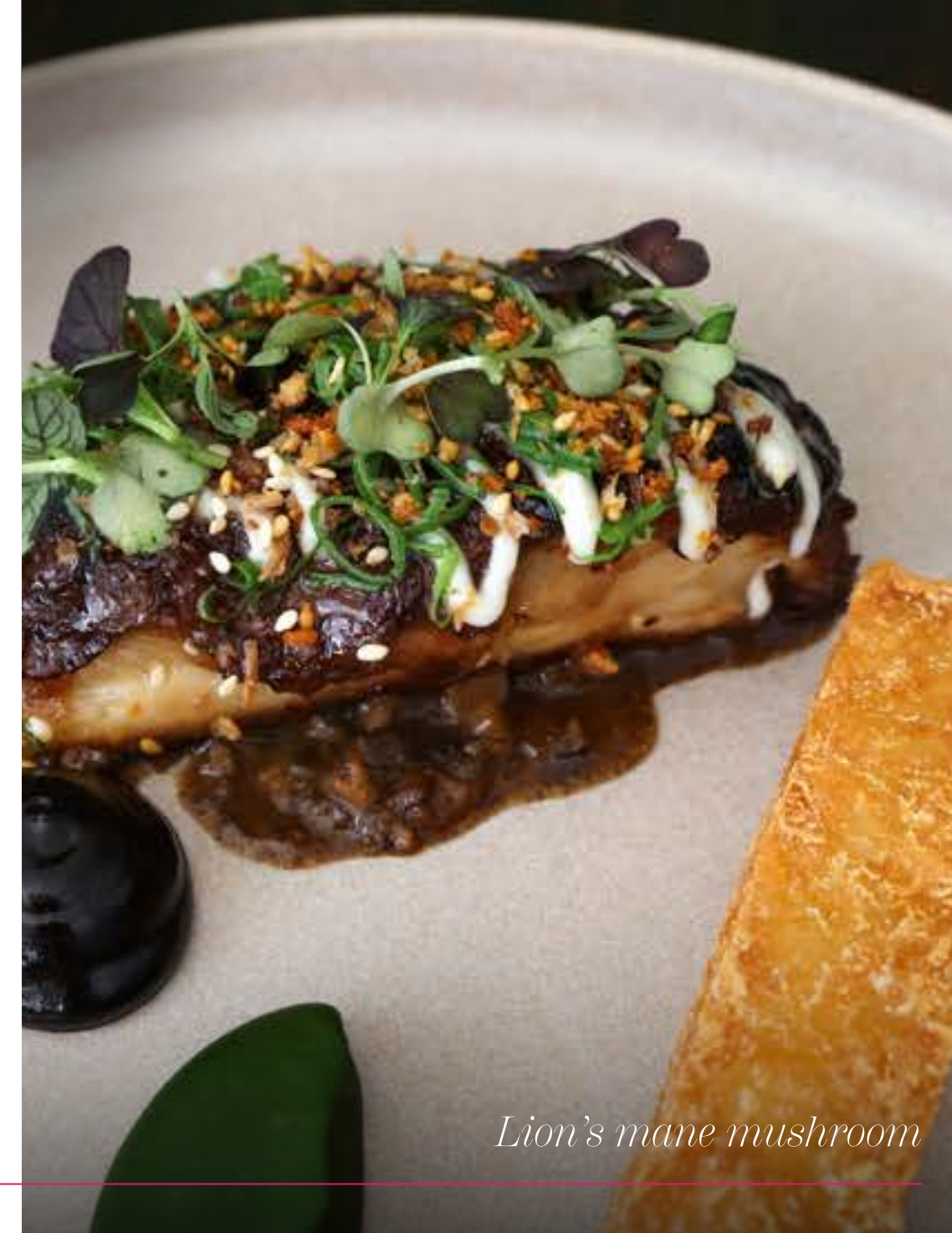
BBQ hispi cabbage, pomme purée & caramelised cauliflower

**Burrella: a vegan burrata-style mozzarella alternative*

**Vduja: a plant-based take on nduja, rich and gently spiced*

Chef's Notes

“Sourced from the New Forest. Prepared like a steak - charred over the barbecue to develop a rich crust, then finished with a mushroom and black garlic glaze. A deeply flavourful alternative to meat.”



Lion's mane mushroom

Fish

CORNISH TRUFFLED STONE BASS £37

Cauliflower cheese croquette, broccoli purée, roasted onion ketchup, chanterelles & fumet blanc

POACHED HALIBUT £58

Morecambe Bay brown shrimp, clams, pickled cucumber British seashore vegetables & dill oil

GILTHEAD SEA BREAM £36

Escabeche vegetables, winter heritage tomato, red pepper consommé

Poached Halibut



Chef's Notes

“Farmed in Norway, currently rated 2 for sustainability. Wild halibut carries a higher risk rating (4–5) due to overfishing, making this a more responsible choice.”

Mains

Meat

COTSWOLD WHITE CHICKEN £27

Tarragon sauce, confit leg, heritage carrots, ornamental kale, potato rosti

FOSSE MEADOWS FARM CHICKEN £29

Glazed heritage carrot, confit leg dauphine, kale, poulet blanc

LOIN OF WINDSOR PARK VENISON £40 (GF)

Blackberry ketchup, buttered spinach, venison haunch ragu & smoked potato foam, crispy venison biltong

DUO OF WINDSOR PARK VENISON £42

Beetroot tarte tatin, baby carrots, pickled nashi pear, venison & rosemary skewer, salt-baked celeriac, game jus

FILLET OF HERTFORDSHIRE BEEF £52

Parsley mayonnaise, short rib stuffed Roscoff onion, herb pomme anna, ornamental kale

CREEDY CARVER DUCK £38 (GF)

Cherry ketchup, Treviso & leg croustillant, kalettes, caramelised orange duck jus (GF)

Chef's Notes

“HG Walter, our butcher, sources venison seasonally from deer that forage naturally in Windsor Park. We use the saddle, cut the loin into prime cuts, cure the trim into biltong, and use the bones for a red wine jus.”

*Learn more about
Windsor Park Estate deer*



Loin of Windsor Park Venison

Desserts



Desserts

PIÑA COLADA PAVLOVA £14 (V)

Macerated pineapple, crisp meringue coconut & lime Chantilly cream (Can be made vegan on request)

EARL GREY MILLE FEUILLE £14

Caramelised puff pastry, lemon curd, Earl grey whipping ganache, lemon & thyme compote, burnt honey ice cream (Can be made vegan on request)

PEANUT CARAMEL SPHERE (V) £14

Salted peanut butter parfait, roasted banana ice cream, whipped Maldon sea salt caramel

COFFEE & CREAM (V) £14

Roasted coffee & bitter chocolate mousse, biscoff & vanilla feuilletine, maple ice cream

BIG CHOUX TO FILL £12 (V)

Crunchy choux pastry, blackberry & Bramley apple compote, spiced white chocolate Chantilly, Tahitian vanilla ice cream

ST CLEMENTS TART £14

Mandarin custard, sable breton, citrus confit, marigold ice cream,

HAZELNUT & MILK CHOCOLATE DELICE £14

Hazelnut financier, raspberry confit, Piedmont hazelnut praline & milk chocolate mousse, raspberry sorbet

POPCORN £12

Brown butter corn cake, salted caramel bavarois, popcorn ice cream

Chef's Notes

“A celebration of citrus season, featuring clementines and blood oranges. In November, the orange base can be adapted to incorporate passion fruit as it comes into season.”



St Clements Tart

Desserts

AUTUMN FOREST FRUIT COUPE £12 (V, VE ON REQUEST)

Roasted victoria plum compote, spiced orange & cinnamon sponge, Tahitian vanilla chantilly, Mirabel plum sorbet

PEAR & CARAMEL £14 (V)

Toasted almond financier, pear & vanilla jelly, Dulcey whipped ganache, salted caramel ice cream

CACAO £14

Cocoa nib brownie, 64% Manjari chocolate crèmeux, cocoa nib mousse, salted caramel, milk ice cream

IRISH CREAM CHEESECAKE £14

Baileys & malted milk cream cheese mousse, banana compote, bitter chocolate crèmeux



Seasonal Variations

The arrival of forced rhubarb in January introduces vibrant seasonal options:

RHUBARB & CUSTARD TART £14

Inspired by the St Clements aesthetic, featuring vanilla custard, rhubarb sorbet, bright rhubarb elements.

RHUBARB MILLE-FEUILLE £14

Layered with set pastry cream, rhubarb gel, poached rhubarb, and sorbet for a balanced seasonal profile.





Sweet Canapés



Sweet Canapés

ROSE & LONDON HONEY
MACARON (V)

PISTACHIO & RASPBERRY
RELIGIEUSE (V)

GREEN APPLE YOGHURT & LIME
DELICE

LEMON & YUZU MERINGUE
TARTLETS (V)

SALTED CARAMEL CHOCOLATE
ROLO TARTLETS (V)

PEANUT BUTTER & JELLY
SANDWICH (V)

PALOMA PAVLOVA (V, VE)

MILK & COOKIES (V)

HAZELNUT ROCHER LOLLIPOP

TROPICAL FRUIT TROPEZIENNE

CHOCOLATE HONEYCOMB
BITES (V)

MANDARIN & GINGER DELICE
(V, VE)

DULCE DE LECHE POPCORN
SMORES

SPICED BLACKBERRY CRUMBLE
BON BON (V)



A vintage rotary telephone is in the background, slightly out of focus. In the foreground, a tall, clear glass filled with a red liquid is garnished with blackberries and a strawberry. The glass sits on a silver tray. The background is a solid dark red color.

Signature Drinks

Cocktails

OUR SIGNATURE COCKTAILS

HOT HONEY MARGARITA

Mezcal, lime, orange liqueur, hot honey

COCONUT ESPRESSO MARTINI

Vodka, espresso, coffee liqueur, coconut foam

THE BUSH TEA

Gin, Green Chartreuse, lime, soda, lemongrass foam

BLOOMSBURY

Rhubarb & ginger gin, rhubarb liqueur, cranberry, apricot brandy foam

LANCASTER GATE

Vodka, Chambord, cranberry, lemonade, cinnamon

RUM SOUL

White rum, Lillet Blanc, chamomile-rosemary syrup, lime

DON PAPA RUM OLD FASHIONED

Don Papa rum, spice, vanilla



For the flavour curious



PARMESAN MARTINI
*Vodka, dry vermouth,
Parmesan, olive brine*
Savoury - Umami - Bold



**TRUFFLE MEZCAL
NEGRONI**
*Mezcal, bitter aperitivo,
sweet vermouth, truffle*
*Earthy - Smoky -
Bittersweet*



*“The mixologist’s playground, wildcard
cocktails with bold, unexpected flavours.”*

- Murilo Machado, Head of Mixology

Mocktails

OUR SIGNATURE MOCKTAILS

APPLE & SAFFRON SOUR

Everleaf Forest, tonka bean, apple, lime

COOL & CALM

Non-alcoholic gin, cucumber, lime, soda, lemongrass foam

RHUBARB BLUSH

Cranberry, rhubarb, citrus, coconut foam

CLICK TO SEE OUR FULL DRINKS MENU

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.

“At Rhubarb Events, we are working to ensure sustainability is never an afterthought; it’s embedded from the very start of our event planning process. From supporting our local community through our Invisible Guest campaign to monitoring the environmental impact of our menus, we are committed to continual improvement and driving positive outcomes across different facets of our business”.



Introducing

CLARE CLARK,
DIRECTOR OF SUSTAINABILITY

The Invisible Guest



ADD AN INVISIBLE GUEST TO YOUR EVENT FOR CHARITY

At Rhubarb, creativity goes beyond our events and into everything we do. That is why we ask our wonderful customers to add one invisible guest to your event, making a £100 donation to food charity The Felix Project.

We match every donation, doubling its impact. We do all the work so its a simple way to make your event even more meaningful by helping feed those in need.

HOW IT WORKS

- Let your event planner know to reserve a place for the Invisible Guest
- A £100 donation will be added to your invoice - Rhubarb matches it
- Every £100 provides 200 meals, so together we create 400 meals



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.



“We are delighted to be working with Rhubarb Hospitality Collection, through their invisible guest initiative.

This idea shows how the hospitality industry can support our efforts creatively and uniquely. The Felix Project relies on companies like this to raise much-needed funds.

It will help us continue our work to reduce the amount of good food going to waste and instead make sure it does meaningful social and environmental good.”

THE FELIX PROJECT

Progressing with purpose, for our planet

We care about people and the 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 improve our sustainability.

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 and measuring us against their Food Made Good framework.



THE
SUSTAINABLE
RESTAURANT
ASSOCIATION

“The Sustainable Restaurant Association is delighted to be working with Rhubarb.

What stands out is the scale of their ambition and the clarity of their approach.

Every part of their operation, from environmental footprint and sourcing strategies to team support and community engagement, is being assessed and improved against industry-leading sustainability criteria.”

THE SUSTAINABLE RESTAURANT ASSOCIATION



Now we get *creative*

At Rhubarb Events, every detail is thoughtfully crafted, ensuring your event is uniquely tailored to reflect your vision. Our bespoke approach means no two events are the same as we collaborate closely with you to design an experience that's as original as it is unforgettable.

Rhubarb Styling

Embracing the richness of the season, we lean into deep, indulgent colour palettes, think burnt reds, deep purples and inky midnight tones to create atmospheres that feel both immersive and inviting. Our creative team, led by JR Marland, is the visionary force behind every event concept, transforming ideas into unforgettable experiences. With an extensive collection of décor and inspiration at their fingertips, they bring each client's vision to life in the most imaginative way, expect unexpected pairings of props and plating: dishes presented on sculptural surfaces, seasonal produce woven into the tablescape, and moments of theatre that blur the line between dining and design.



FIND OUT MORE ABOUT OUR CREATIVE TEAM

Let's begin...

HELLO@RHUBARB.CO.UK | @RHCHOSPITALITY



Rhubarb
EVENTS