

A
VERY
RHUBARB
CHRISTMAS

Rhubarb
EVENTS
2026





The Ultimate Celebration

A VERY RHUBARB CHRISTMAS

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

A close-up, warm-toned photograph of a waiter in a dark tuxedo with a white shirt and bow tie. The waiter is holding a wooden tray with four champagne flutes filled with bubbly liquid and a white head of foam. The background is softly blurred, showing hints of a festive indoor setting with warm lighting.

Celebrate in style

Let's begin...

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

Canapés

SAMPLE MENU



SAVOURY *served cold*

POTATO RÖSTI, CRÈME FRAÎCHE AND CAVIAR

Chives, cured egg yolk

CURED CHALK STREAM TROUT

*Clementine crème fraîche, crisp potato cake,
trout roe, fennel pollen*

CRAYFISH COCKTAIL CRUMPET

Dill, caviar

SMOKED BEEF ON RYE

Gherkin ketchup

CHICKEN LIVER PARFAIT

Clementine and brioche

SMOKED DUCK CORNET

Spiced clementine, pickled mooli, shiso cress (DF)

CRAPAUDINE BEETROOT AND WHIPPED WHITE LAKE FETA BARBAJUAN

Balsamic caviar (V)

WINTER TRUFFLE AND MUSHROOM PARFAIT CHOUX

*Bermondsey Hard Pressed cheese, mushroom
ketchup, chive powder (V)*

SAVOURY *served warm*

LOBSTER THERMIDOR VOL-AU-VENT

Chives, tarragon

HAND-DIVED ORKNEY SCALLOP

Burnt blood orange hollandaise, 'nduja jam

TURKEY AND SAGE BEIGNET

Cranberry gel, crispy sage

CUMBERLAND PIG IN BLANKET

Maple and mustard glaze, crisp shallot

BLACK TRUFFLE AND CEP ARANCINI

Black garlic ketchup (V)

SOMERSET BRIE DOUGHNUT

Red onion jam, rocket (V)

CARROT TUILE

*Salt-baked carrot, smoked coconut yoghurt,
onion chutney, crispy leek (VE) (GF)*

Canapés

SAMPLE MENU



SWEET

GINGERBREAD CHOUX À LA CRÈME

Clementine gel, spiced gingerbread namalaka, brown butter buttercream, Dulcey chocolate

MONT BLANC MACARONS

Pear pâte de fruit, chestnut crème ganache

CHOCOLATE AND BAILEYS TARTLET

Baileys caramel, Manjari crémeux, coffee mousse

MINCE PIE BÛCHE DE NOËL

Spiced mincemeat, tonka crumble, brandy bavaois, nutmeg Chantilly, redcurrants

PISTACHIO RASPBERRY GIFT

Raspberry compote, pistachio namelaka, pistachio sponge, red chocolate "wrapping" (V)

MULLED WINE POACHED FIG

Dark chocolate sponge, mint gel, dark chocolate mousse, green chocolate coating



Bowls

SAMPLE MENU

SAVOURY *served cold*

POTTED SMOKED CHALK-STREAM TROUT

*Cox apple jelly, cucumber and nori chutney,
flower lavash (GF)*

TREACLE-CURED LOCH DUART SALMON

*Dill mustard sauce, pickled baby beetroots, sauce
gribiche and crispy capers*

CRAYFISH COCKTAIL

Whipped avocado mousse, tomato fondue

HEREFORDSHIRE BEEF TARTARE

*Kimchi emulsion, ponzu gel, pickled daikon, salt
and vinegar potato waffle (DF)*

WHIPPED MUSHROOM PARFAIT

*Sour cherry purée, pain d'épices crumb,
caramelised pear and plum, wood sorrel (V)*

SALT-BAKED JERUSALEM ARTICHOKE

*Smoked oat crème fraîche, cep and truffle crumble
(VE) (DF)*

SAVOURY *served warm*

ROYAL WINDSOR PARK VENISON LOIN

*Smoked beetroot, confit parsnip, venison ragù suet
pie, rainbow chard, date and red wine sauce*

SAGE & ONION STUFFED BRAMBLE FARM TURKEY

*Goose fat potato terrine, cauliflower cheese purée,
glazed parsnips, buttered kale, lemon thyme jus*

TRUFFLE ROASTED HALIBUT

*Black trompettes, grilled runner beans, pomme
Parisienne, porcini beurre blanc*

BUTTERMILK-FRIED CHICKEN

Cranberry ketchup, spiced ranch

JERUSALEM ARTICHOKE RISOTTO

*Wild mushrooms, artichoke crisps, parsley,
gremolata, shaved Parmigiano-Reggiano (V)*



Plated perfection

three courses...

For this Christmas season, our chefs have been hard at work in the kitchen, creating a three-course menu full of festive classics with seasonal and playful twists.

First Course

SAMPLE MENU



first course

TREACLE-CURED SALMON GRAVLAX

Potato gnocchi, red onion jam, sherry vinegar jelly, sourdough croutons & Stilton

SEAFOOD COCKTAIL SALAD

King prawn, crayfish, buttermilk dressing, whipped avocado, trout roe

CREEDY CARVER CHICKEN, WINTER TRUFFLE AND LEEK TERRINE

Chicken fat brioche, mushroom ketchup, heritage radish salad

SMOKED DUCK HAM

Clementine, cranberry ketchup, frisée and chicory salad

LA LATTERIA STRACCIATELLA

Confit leeks, white balsamic pickled trompette (V)

IRONBARK PUMPKIN VELOUTÉ

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

SALT-BAKED JERUSALEM ARTICHOKE

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

Main Course

SAMPLE MENU



main course

BEEF WELLINGTON

Parsley mayonnaise, short rib-stuffed Roscoff onion, herb pommes Anna, ornamental kale

BRAMBLE FARM TURKEY

Goose fat potato terrine, cauliflower cheese purée, glazed parsnips, buttered kale, lemon thyme jus

TRUFFLE-STUFFED SLADESDOWN FARM CHICKEN

Sage, onion and cranberry sausage roll, quince ketchup, truffled pomme purée, creamed spinach, Madeira jus

LONDON HONEY & CLEMENTINE-GLAZED DUCK LEG

Radicchio, black garlic Puy lentils, bitter orange gel

CORNISH TRUFFLED STONE BASS

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

WINTER VEGETABLE WELLINGTON

Potato terrine, caramelised cauliflower purée, glazed parsnips, buttered kale, lemon thyme jus (VE)

Dessert

SAMPLE MENU



dessert

SPICED PLUM VACHERIN

London honey parfait, plum sorbet, crunchy meringue, gingerbread croutons

BLACK FOREST DÉLICE

Dark chocolate sponge, kirsch and vanilla bavaois, black cherry jelly, 70% dark chocolate

CHOCOLATE ORANGE

Bitter chocolate brownie, caramelised milk chocolate biscuit, chocolate orange bavaois, citrus compote

CHESTNUT AND CLEMENTINE MONT BLANC

Vanilla Chantilly, meringue, candied chestnut

Drinks Menu

SAMPLE MENU



Cocktails

RUM SOUL

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

LANCASTER GATE

Vodka, Chambord, cranberry, lemonade, cinnamon

THE BUSH TEA

Gin, green chartreuse, lime, soda, lemongrass foam

DON PAPA RUM OLD FASHIONED

Don Papa rum, spice, vanilla

COCONUT ESPRESSO MARTINI

Vodka, espresso, coffee liqueur, coconut foam

HOT HONEY MARGARITA

Mezcal, lime, orange liqueur, hot honey

BLOOMSBURY

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

Mocktails

COOL & CALM

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

RHUBARB BLUSH

Cranberry, rhubarb, citrus, coconut foam

APPLE & SAFFRON SOUR

Everleaf Forest, tonka bean, apple, lime

The sustainable plate



HARVESTED WITH CARE

Local farmers and producers cultivate high-quality, seasonal produce, ensuring freshness and sustainability at every step.



RESCUING THE UNUSED

Surplus ingredients, from perfectly edible vegetables left behind to underutilised staples like seaweed and grains, are carefully selected to minimise waste.



CULINARY INNOVATION

Our chefs transform these reclaimed ingredients into vibrant, flavourful canapés and bowls.



PLATED WITH PURPOSE

Presented with care, these dishes celebrate the journey from ground to plate and invite guests to imagine a world where waste becomes opportunity.

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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