



AUTUMN / WINTER 25/26

CANAPÉS & BOWLS

Rhubarb.



DELICIOUSLY DIFFERENT

Rhubarb is celebrated as the epitome of culinary excellence. We take pride in collaborating with you to create bespoke dishes tailored to any theme, embracing the opportunity to craft something truly exceptional.

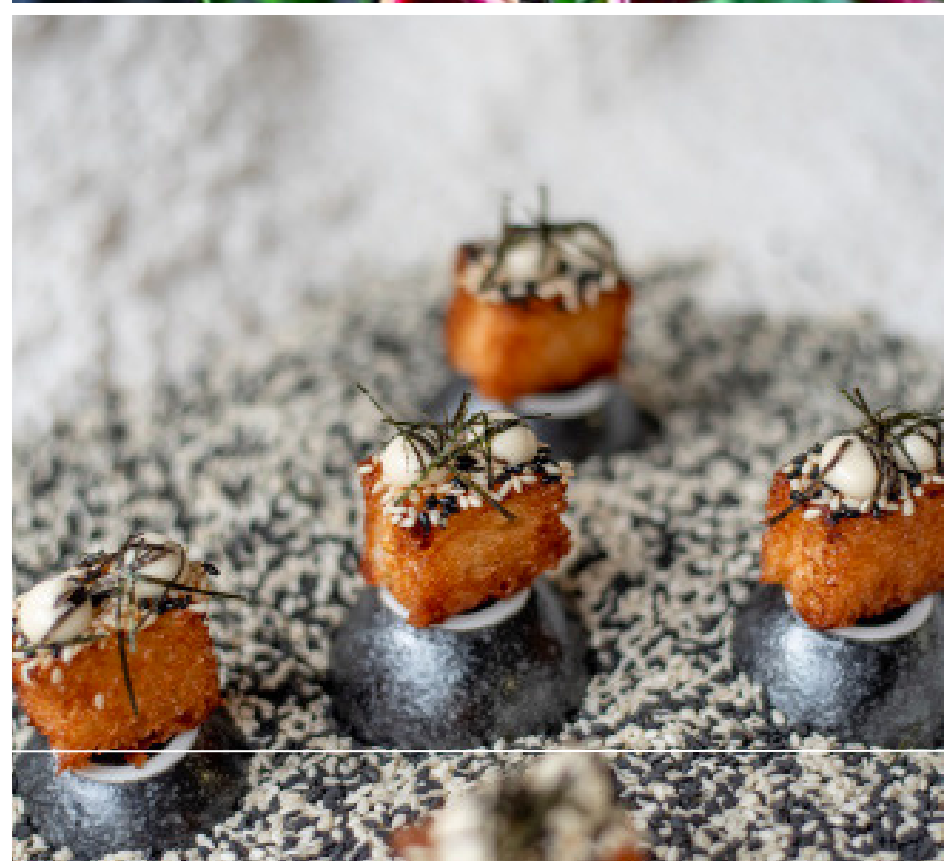
INGREDIENTS & PROVENANCE

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.





CANAPÉS



SERVED COLD

PORK CHEEK TORCHON

*Roasted plum & rice wine jelly,
brioche*

JALAPEÑO SPICED TUNA

*Avocado, wonton crisp, dashi
pearls, red vein sorrel*

**SMOKED SALMON
CHEESECAKE**

Beetroot & caviar

**FEUILLE DE BRICK
CANNELLONI (V)**

*Feuille de brick cannelloni,
pumpkin, porcini mushroom,
sage, brown butter & parmesan*

**PARMESAN SABLÉ 'DODGER'
(V)**

*Goat's cheese, blackberry jam,
pistachio*

BLUE CORN TACO (VE)

*Miso foraged mushroom,
avocado, pickled mooli,
coriander*

**ASIAN VEGETABLE RICE
PAPER ROLL (VE)**

Soy, chilli, wasabi dip

SERVED WARM

LASAGNACINI

*Braised short rib, orzo,
mozzarella & black garlic aioli*

**CORNISH LANGOUSTINE
& CHICKEN TSUKUNE**

Karashi mustard mayonnaise

RHUBARB'S FRIED CHICKEN

Black garlic & rosemary salt

**BLACK TRUFFLE ARANCINI
(V)**

Truffle mayonnaise

POTATO WAFFLE (V)

*Tomato ketchup, whipped
Parmesan & egg yolk purée*

BLACK BOMBER**CHEESE'DOUGHNUT' (V)**

*Mushroom & truffle purée,
mizunacress*

**CELERIAC SHAWARMA
(VE)**

*Coriander emulsion, chilli
jam, sumac shallot*



BOWLS



COLD

CURED BEETROOT SALMON

Smoked salmon pâté, heritage beetroot, mustard mayonnaise & watercress

CONFIT OF TUNA

Fine green beans, new potatoes, horseradish crème fraîche, watercress

THAI BEEF SALAD

Green mango, papaya, caramelised cashew nuts, coconut & sweet chilli dressing

SCOTTISH SALMON POKĒ

Forbidden rice, avocado, heritage radish, wasabi emulsion, spring onion, edamame beans & pickled ginger

BANG BANG CHICKEN

Rice noodles, Asian vegetables, coconut, peanut dressing

MUSHROOM PARFAIT (V)

Salt-baked celeriac, soy pickled shimeji's, shallot jam, brioche toast, foraged leaves

LA LATTERIA BURRATA (V)

Salt baked beetroot, pickled blackberry, hazelnut crumb & bulls blood

SALT-BAKED JERUSALEM ARTICHOKE (VE)

Pickled foraged mushroom, smoked oatcrème fraîche, cep crumble, shaved Winter truffle & samphire

WARM

GILT HEAD SEA BREAM

Potato gnocchi, mushroom, chestnut, roasted fish jus & salsa verde

CORNISH HEN

Tarragon & spinach puree, confit leg, ornamental kale, potato rosti

SPICED GLAZED SHORT RIB

Pommes aligot, sweet & sour onion, miso aubergine purée, garlic chive oil

AYRSHIRE FILLET OF BEEF

Gherkin ketchup, grated Swiss cheese, parmentier potato & beef jus

TRUFFLED MACARONI CHEESE (V)

Shaved Wiltshire truffle, wild rocket, truffle dressing

PANEER TIKKA (VE)

Spiced chickpeas, rogan jus & coriander

A collection of various sweet canapés is scattered across a light-colored, textured surface. The canapés include round macarons with green and orange halves, small round tarts with white cream and orange glaze, chocolate-covered tarts with a red cherry, and a waffle-shaped tart with a brown sauce drizzle. Some canapés have a red fruit topping, while others have a green textured base. The text "SWEET CANAPÉS" is overlaid in the center in a white, serif font.

SWEET CANAPÉS



SWEET CANAPÉS

TOFFEE APPLE MACARON (V)

PISTACHIO & RASPBERRY
RELIGIEUSE (V)

LEMON & YUZU MERINGUE
TARTLETS (V)

SALTED CARAMEL CHOCOLATE
ROLO TARTLETS (V)

MILK & COOKIES (V)

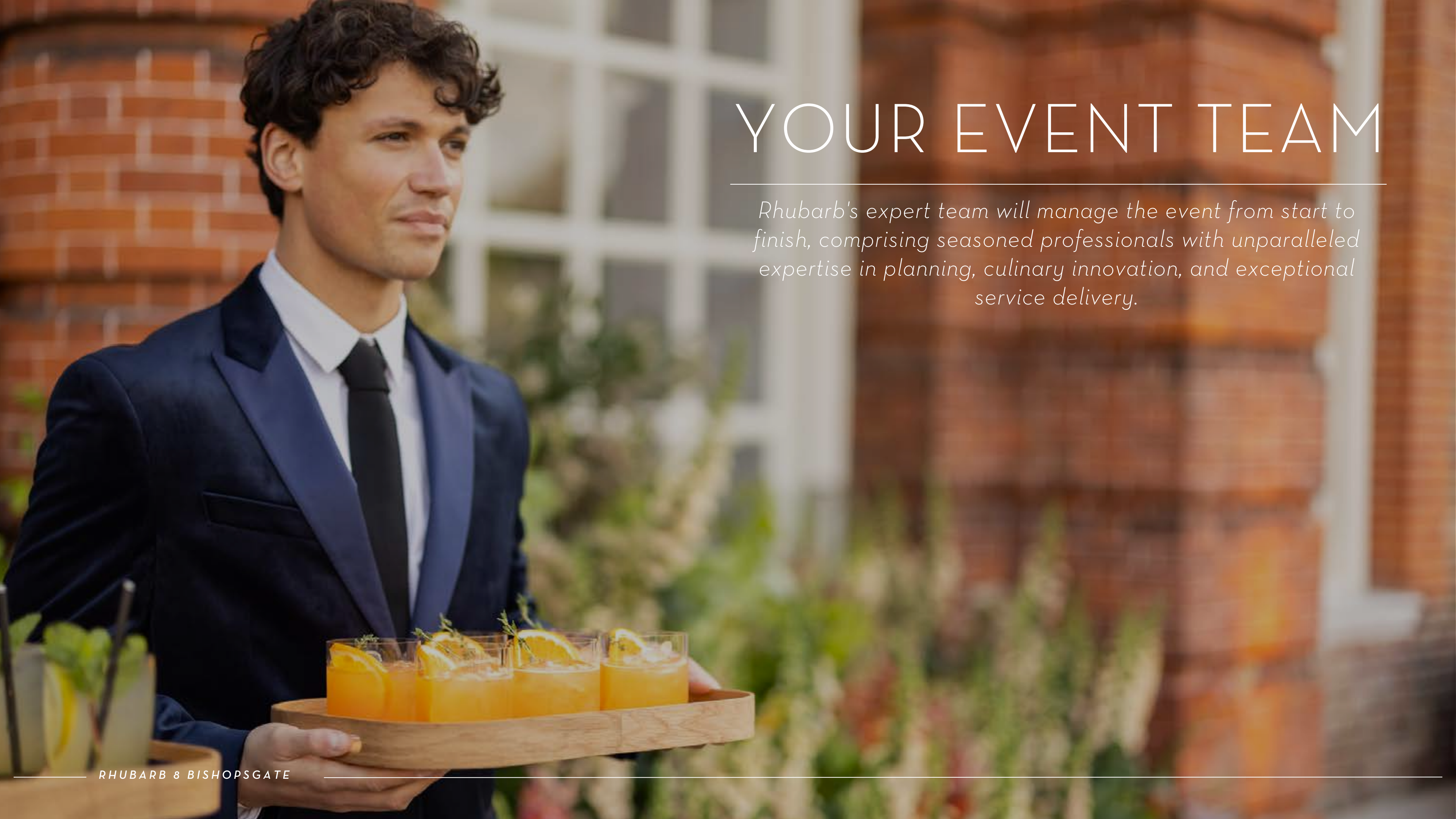
CHOCOLATE HONEYCOMB
BITES (V)

TROPICAL CUBE (V)

GINGERBREAD, HONEY & SOUR
CHERRY SAVARIN (V)

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

VEGAN MERINGUE & GREATINE
CHERRY'S (VE)

A man with dark, curly hair, wearing a navy blue suit, white shirt, and black tie, is holding a wooden tray with four glasses of orange juice garnished with lemon slices and herbs. He is standing outdoors in front of a brick wall and some greenery. The background is slightly blurred.

YOUR EVENT TEAM

Rhubarb's expert team will manage the event from start to finish, comprising seasoned professionals with unparalleled expertise in planning, culinary innovation, and exceptional service delivery.

HIGHLIGHTS

8643

Meals donated to
Felix Project in 2023



Our entire Electricity supply
comes from 100% renewable
energy sources

83

Nationalities

ETHNIC DIVERSITY

Whole company 30%
Leadership 23%

54%

Females in leadership

£30k+

Donated to range of charities in
2023 in lieu of corporate
Christmas gifts

COMMITMENT TO SUSTAINABILITY

We are dedicated to delivering exceptional events while prioritising our impact on the environment and community. From sustainable sourcing to minimising waste, we're committed to making every event not only memorable but responsible. Our ESG strategy ensures that sustainability is at the heart of everything we do. By partnering with local suppliers, minimising our carbon footprint, and fostering inclusive environments, we're paving the way for a better future.

Find our full ESG strategy in our the footer of our website.



Rhubarb.

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