



AUTUMN / WINTER 25/26

CANAPÉS & PRIVATE DINING

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.

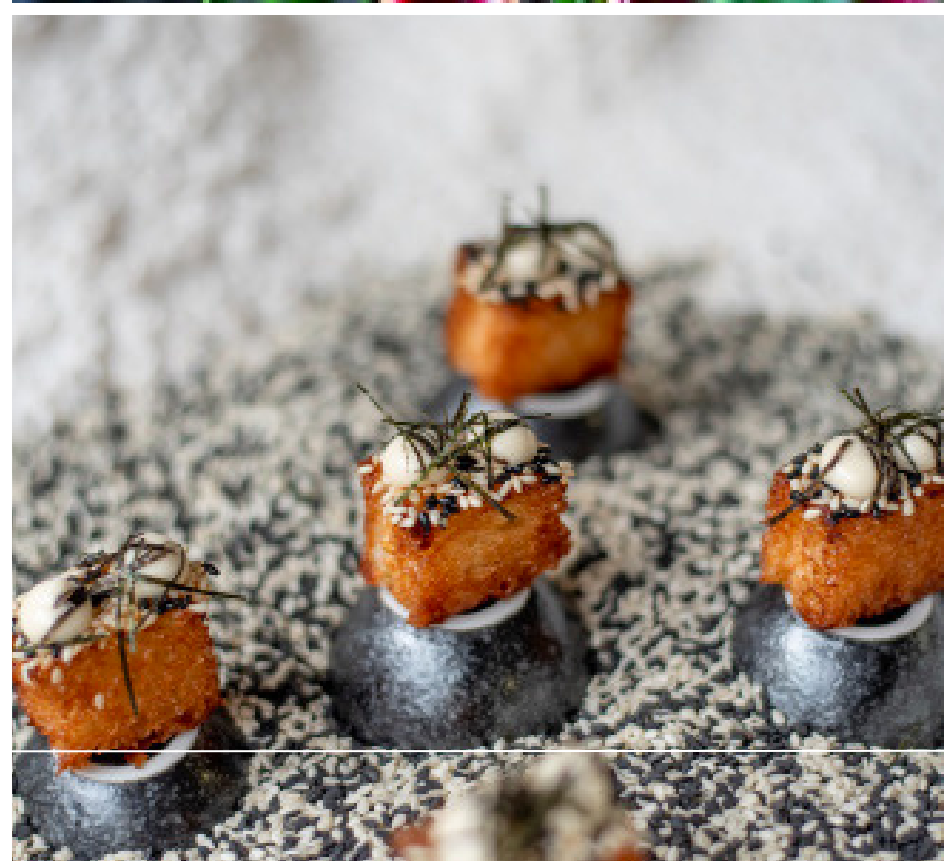
INGREDIENTS & PROVENANCE

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.



A collection of various canapés is scattered across a light-colored, textured surface. The canapés include round bread rolls, triangular crackers, and red bell pepper halves, all topped with different combinations of ingredients like cheese, herbs, and small vegetables. The word "CANAPÉS" is centered in the image in a white, serif font.

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*

THREE COURSE DINNER



FIRST COURSE

CURED FORMAN'S SALMON

Smoked salmon pâté, compressed cucumber, heritage radish, mustard mayonnaise, watercress

SMOKED MALLARD TARTARE, DUCK PARFAIT

Fennel pollen tartlet, cherry rice wine gel, hazelnut crème & Winter truffle

LA LATTERIA BURRATA (V)

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

'0% WASTE CELERIAC' (V)

Feuille de brick tart, hazelnut, rosary cheese & bronze fennel

MUSHROOM PARFAIT (V)

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

'THE HUMBLE CARROT' (VE)

Salt baked carrot, carrot purée, carrot top salsa verde, carrot dust, oatcrème fraîche & carrot top oil

£9 PER PERSON SUPPLEMENT

CORNISH CRAB LASAGNA

Crab bisque, Jerusalem artichoke purée, champagne foam, onion & almond crumb

£9 PER PERSON SUPPLEMENT

ORKNEY SCALLOP SASHIMI

Shiitake dashi, Exmoor caviar, mizuna oil, preserved daikon pearls & foraged herbs

£18 PER PERSON SUPPLEMENT

POACHED LOBSTER

Spaghetti squash purée, mustard kohlrabi, lime gel, garden apple & foraged herbs

MAIN COURSE

CORNISH HEN

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

GILT HEAD SEA BREAM

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

PAVE OF CORNISH COD

Leek vichyssoise, creamy mash potato, trout roe crumb & pak choi cress

LAUNCESTON LAMB RUMP

Pressed confit lamb belly, creamed kale, torched potato terrine, roasted shallots & sea lettuce

FILLET OF BEEF

Charcoal mayonnaise, gherkin ketchup, grilled baby gem, brioche croutons, grated Swiss cheese, potato hash brown & beef jus

SIRLOIN OF AYRSHIRE BEEF

Parsnip purée, beef & onion marmalade, glazed Heritagecarrot, rainbow chard, Bordelaise sauce

GLAZED SHORT RIB

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

SCOTTISH GUINEA FOWL

Pommes galette, walnut ketchup, smoked leek, foraged mushroom, carrot Parisienne & jus gras

CAULIFLOWER STEAK (VE)

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

WINTER VEGETABLE PITHIVIER (VE)

Charred hispi cabbage, smoked olive oil pomme purée, romesco sauce & roasted vegetable jus

IRON BARK PUMPKIN (V)

Parmesan fregola, gorgonzola, porcini crumb, crispy sage & salsa verde

£15 PER PERSON SUPPLEMENT

ROYAL WINDSOR PARK VENISON LOIN

Smoked beetroot, confit parsnip, venison ragu suet pie, rainbow chard, date & red wine sauce

£15 PER PERSON SUPPLEMENT

TRUFFLE ROASTED HALIBUT

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

VEGAN PINA COLADA PAVLOVA (VE)

Macerated pineapple, crisp meringue coconut & lime chantilly cream

LEMON & SESAME

Vanilla & lemon mousse, citrus curd, charred Italian meringue, caramelised white chocolate & toasted sesame feuilletine

BIG CHOUX TO FILL (V)

Crunchy choux pastry, mandarin cream, white chocolate chantilly, kumquat confit, citrus salad

HONEY & PLUM VACHERIN (V)

Honey & vanilla parfait, plum sorbet, crunchy meringue, roasted plum puree

SPICED BISCOFF & ORANGE TARTLET (V)

Ginger & almond sponge, orange confit, milk chocolate crémeux, Biscoff whipping ganache, mandarin yoghurt ice cream

BLACK FOREST COUPE (V)

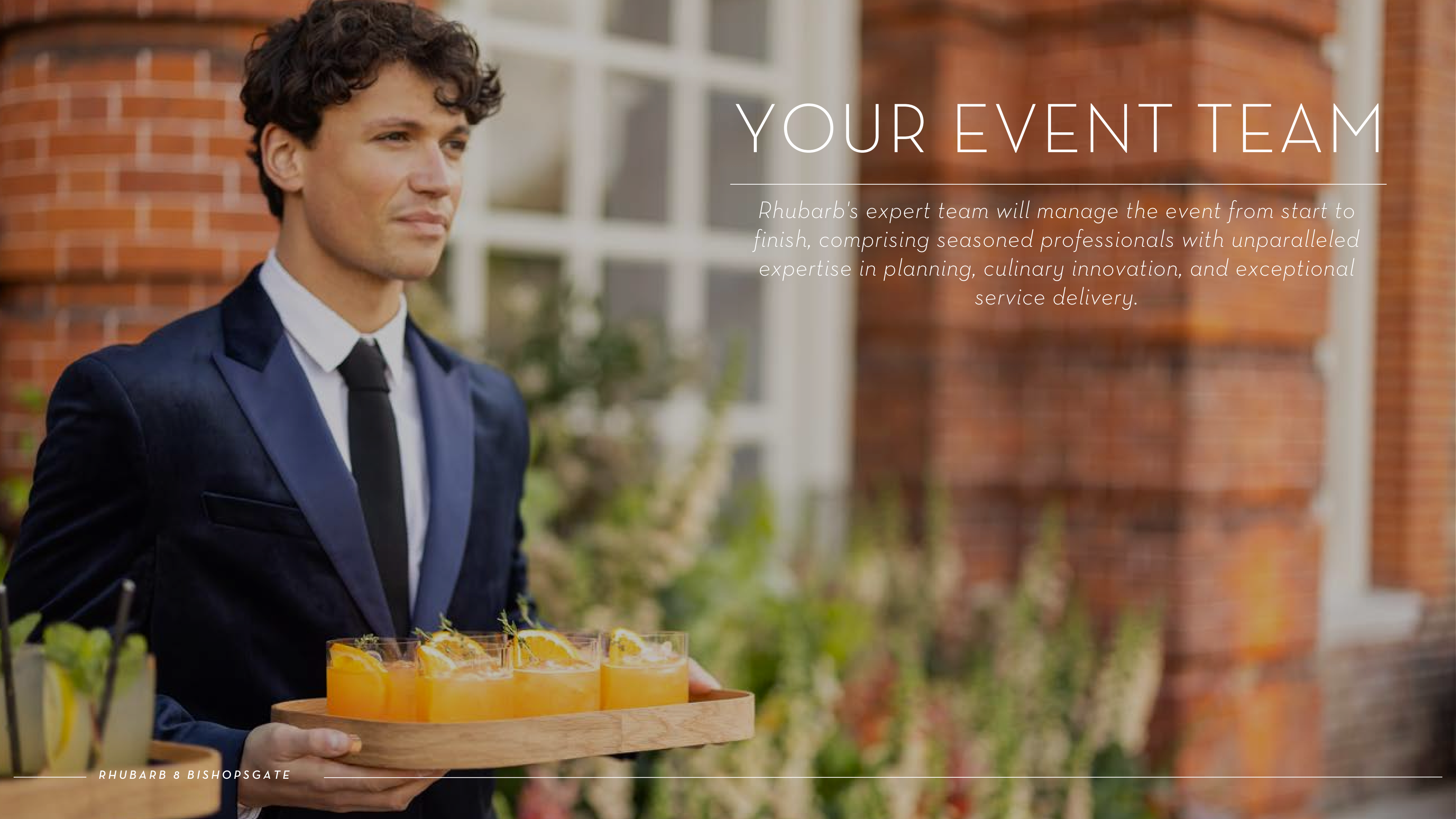
Black cherry compote, bitter chocolate sponge, Kirsch & Tahitian vanilla chantilly, 70% dark chocolate

BITTERSWEET TEMPTATION

Bitter chocolate brownie, caramelised milk chocolate biscuit, malted milkchocolate mousse, white chocolate ice cream

IRISH CREAM CHEESECAKE

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

A man with dark, curly hair, wearing a dark blue suit, white shirt, and dark tie, is holding a wooden tray with four glasses of orange juice garnished with lemon slices and herbs. He is looking off to the side with a slight smile. The background is a blurred brick wall and greenery.

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.



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