

“rhubarb”
FOOD DESIGN

1. *vb.* To have vision, plan with precision and execute beyond expectation. **2.** *vb.* To tailor specifically to a person's needs and those of their guests. **3.** *adj.* A commitment to quality, style and flair. **4.** *adj.* Dynamic. **5.** *adj.* Delicious.



“rhubarb” food design is a dynamic and innovative company with a passion for creating and presenting the finest quality food – food that is not only exquisite to taste, but also fabulous to look at. Now one of the UK’s most sought after caterers, **“rhubarb”** has a reputation for fulfilling a client’s requirements beyond their expectations. Whether the event is private, celebrity or corporate, whether feeding 10 people or 2000, **“rhubarb”** simply stands for ‘delicious’.

“rhubarb”

f o o d d e s i g n



Cocktail Parties (Canapés)

Guest numbers Per head

50 - 75	£60 - £65
75 - 100	£55 - £60
100 - 150	£50 - £55
150 - 200	£45 - £50
200 - 250	£40 - £45

Package includes:

- 12 canapés per head
- Personal Party Planner
- Front of House management
- Food and Beverage staff for 2.5 hours uniformed from an extensive selection
- Rhubarb classic glassware
- Linen of clients choice
- Drinks preparation and chilling

Please note all costs exclusive of VAT and subject to final event plan and chosen menu



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Sample Menu Canapés

Served hot

Fillet of beef with baby fondant potato and classic béarnaise sauce

Truffled wild mushrooms with crisp leeks in a brioche croûte

Mini eggs Benedict Royale
with smoked salmon, hollandaise and chives on a muffin

Served warm

Wild seabass with lemon purée,
edible flower, mint oil and citrus froth

Scottish lobster salad with a poached quail's egg
and a salad of chives and mustard leaf with a citrus aioli in a filo tartlet

Served cold

Carpaccio of Scottish beef with rocket, mascarpone
served on a croûte drizzled with truffle dressing and Parmesan shavings

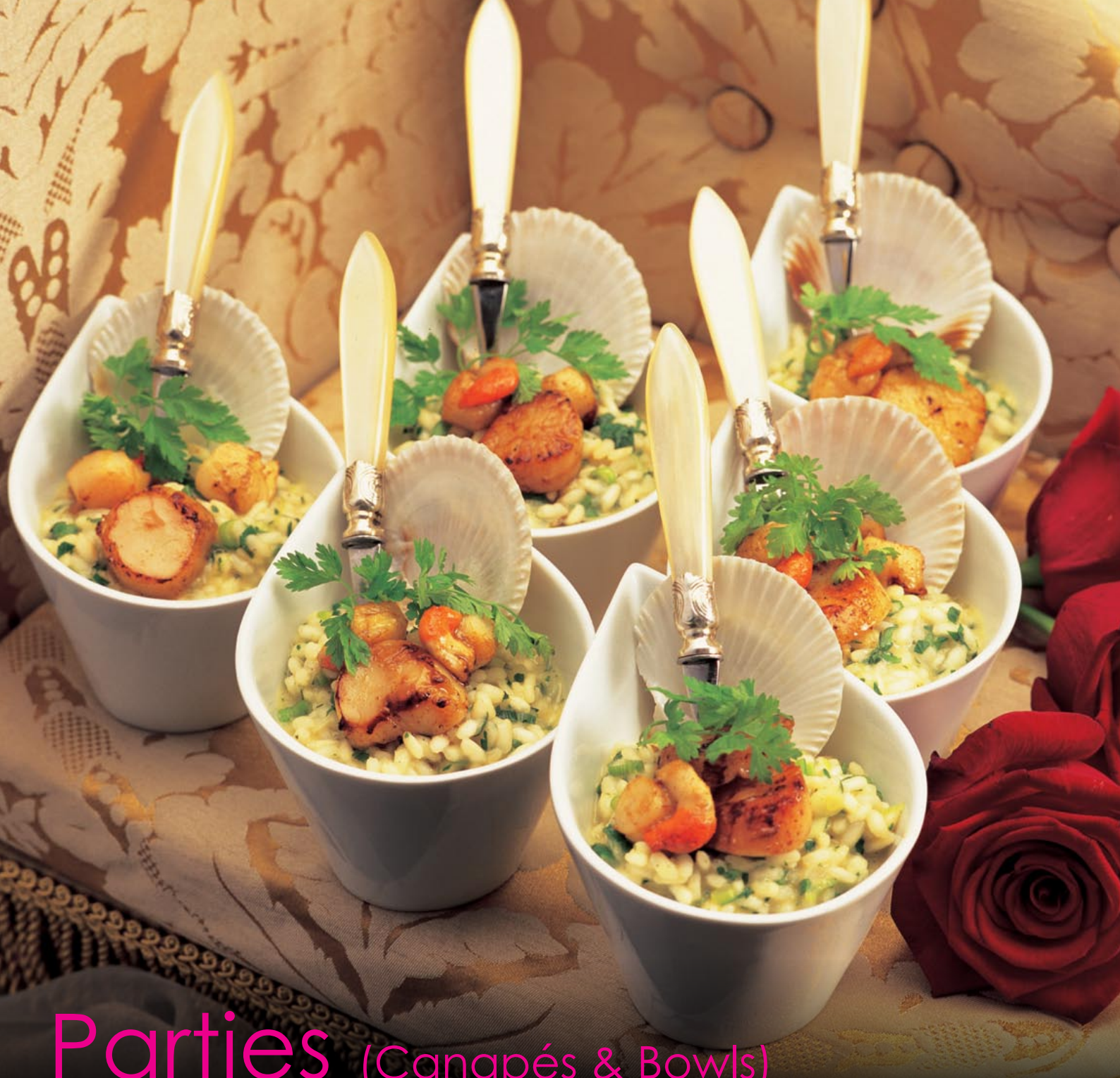
Strips of zucchini filled with ricotta and fresh plum tomato sauce

Pudding canapés

Queen of pudding tarts with wild strawberry confiture

Blackberry and apple crumble tartlet with clotted cream

Bitter chocolate mocha mousse with white chocolate curls in a chocolate cup



Parties (Canapés & Bowls)

Guest numbers

Per head

50 - 75

£75 - £80

75 - 100

£70 - £75

100 - 150

£65 - £70

150 - 200

£60 - £65

200 - 250

£55 - £60

Package includes:

- 12 canapés and 2 bowls per head
- Personal Party Planner
- Front of House management
- Food and Beverage staff for 2.5 hours uniformed from an extensive selection
- rhubarb classic crockery, cutlery and glassware
- Zanzi colourful Bowls
- Linen of clients choice
- Drinks preparation and chilling

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Sample Menu Bowl Food

Served hot

Sticky beef
with parsnip mash
and Jerusalem artichoke chips

Macaroni
Truffled macaroni cheese with shaved black truffle,
wild rocket and truffle oil

Teryiaki Salmon fillet, pickled beansprout,
cucumber and Asian cress salad

Seasonal Risotto

Spring/Summer Risotto
Asparagus, pea and baby broad bean risotto
with Reggiano curls

Served cold

Buffalo mozzarella
with red and yellow tomatoes, avocado, basil,
wild rocket and reggiano curls

Bang bang chicken
with crisp Asian vegetables, oriental leaves
and a creamy coconut crunchy peanut dressing



Dinner (Canapés & 3-Course Meal)

Guest numbers

Per head

50 - 75

£140 - £145

75 - 100

£125 - £130

100 - 150

£110 - 115

Please note all costs exclusive of VAT and subject to final event plan and chosen menu

Package includes:

- 4 canapés and 3-course dinner per head
- Freshly brewed organic coffee, tea and herbal infusions with homemade petit fours
- Personal Party Planner
- Front of House management
- Food and Beverage staff for 4 hours uniformed from an extensive selection
- Rhubarb classic crockery, cutlery and glassware
- Linen of clients choice
- Drinks preparation and chilling



Sample Menu Dinner

First Course

Chilled English pea and watercress soup with rose petal cream served with freshly baked poppy seed breads with nasturtium butter

"rhubarb's" House baked breads and unsalted butter

Main Course

Lamb shoulder à la Bourguignonne, slow braised for 7 hours with pommes boulanger, baby carrots and onions

Big bowls of mixed leaves and herbs served informally with classic vinaigrette

Pudding

"rhubarb's" Lemon tasting plate
Limoncello jelly in a shot glass
Lemon and ricotta cheesecake with ginger shortbread
Bitter chocolate pastry tartlet with a lemon curd and glittered fresh raspberries

"rhubarb's" Freshly brewed organic filter coffee, tea and herbal teas with homemade petits fours



“rhubarb” staff

“rhubarb’s” team

of highly experienced

professionals ensure

that every aspect of an event is tailor-made. Our staff don't just serve you your dinner or pour you your drink. We look at them as personal ambassadors of service. From the outset, our planning team will liaise with you on a one on one basis until we establish just exactly what it is you want. They will discuss your menus with the chefs and chaperone the event right up until it takes place. On the night, you will have an event manager, as well as a whole team of chefs, logistical staff, waiters and waitresses. Our chefs have trained in the world's best kitchens, our managers have worked in the best restaurants and venues. With such an experienced cast – it can't fail to be the perfect production.

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