

menu n., list of dishes to be served or available at an event, party, or in a restaurant, changed seasonally and often considered the showcase for a kitchen's ability

Autumn/Winter Dinner Menus 2009

Amuse Bouche

Served hot

English cauliflower soup
with a Cashel Blue beignet

Truffled chestnut soup with a
warm foie gras and pigeon pastie

Lobster bisque scented with Armagnac and
served in a demi tasse with a parmesan wafer

Watercress velouté with poached oyster,
*caviar on a rye croûte and vodka sour cream

*Sautéed foie gras, caramelised Granny Smith apple
and Venezuelan single estate bitter chocolate shavings

Mrs Kirksham's Lancashire cheese rarebit with smoked
oyster compound butter served with a shot of 'Black Velvet'

A little something on the table for when guests are seated...

Crisp crescenta, parmesan fricos, wafers and croûtes with:
Avocado mousseline
Sicilian pesto
Tapenade

Juicy green and black olives marinated
with wild thyme, lemon and chilli

***Denotes supplement required and no more than 200 guests**

“rhubarb”
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First Courses

Served hot

“rhubarb’s” Cornish crab soufflé,
bisque sauce and a parmesan wafer

“rhubarb’s” porcini soufflé, warm salad of wild
mushrooms, black truffle shavings and cep velouté

“rhubarb’s” classic soufflé

Twice baked aged gruyère soufflé in a Noilly Prat
cream sauce with petite herb salad

“rhubarb’s” soup de poisson

Classic fish soup with traditional accompaniments to include:
rouille, croûtons and grated gruyère

“rhubarb’s” Winter tasting plate

Steaming hot Borscht with a black pepper wafer served
with a Stichelton salad with port steeped pears,
toasted walnuts, chicory and watercress

Native lobster, kedgeriee, soft poached quail’s egg and curry butter
served in an elegant white bowl with matching cloche

Pheasant risotto with chestnuts, cavolo nero and morels

Poached truffled organic hen’s egg, creamed white
Venetian polenta, black truffle shavings and reggiano curls

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Served warm

Creamed Arbroath Smokies tart with poached organic hen's egg and watercress sauce

*Sautéed foie gras, chestnut and roasted apple purée, winter squash and verjus

Parsnip panna cotta, warm salad of roasted winter vegetables and morel velouté

Wood pigeon breast, warm salad of salsify, pumpkin and beetroot with root vegetable crisps and a sherry and hazelnut dressing

Warm globe artichoke with wild mushrooms and truffled hollandaise

Served cold

*Smoked Balik salmon, avocado mousseline, sour cream and caviar

Cornish crab, green apple and quince gelée, chervil and chickweed salad

Wild duck and venison terrine, cumberland sauce, herb salad with orange and hazelnuts, and toasted sourdough bread

***“rhubarb’s”* best of British seafood tasting plate**

Smoked Severn and Wye salmon rillettes

Morecambe Bay potted brown shrimps

London cure smoked salmon and dressed Cornish crab (out of the shell)

With cucumber salad, watercress and Melba toast

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Smoked Somerset eel salad with candy stripe beetroot, crisp streaky dry cured bacon and horseradish mousseline, served on a rustic wooden board

“rhubarb’s” prawn cocktail

Tiger prawns and crayfish, tomato gelée and ‘bloody mary’ mousseline, crisp cos and chicory, served in an elegant glass chalice with matching lid

“rhubarb’s” hors d’Oeuvres

To be placed on the table for guests to help themselves, to include:

Please choose 5

Ham hock and foie gras terrine

Kilner jars of duck rillettes with cornichons

Saucisson, jambon de bayonne and Dijon mustard

Baby leeks vinaigrette

Baked Camembert with roasted garlic and croûtes

Escargots Bourguignon with garlic and parsley

Jambon persillé

Tarte a la moutarde with Dijon mustard, aged gruyère and vine tomatoes

Celeriac rémoulade

Saucisson with garlic in brioche

Terrine de foie de volailles

Fine green bean salad with finely chopped shallots and beetroot

With crudités to include:

baby carrots, radishes, celery, red and yellow peppers, cauliflower, peeled quail’s eggs and cherry vine tomatoes, and with aioli to dip

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“rhubarb’s” antipasti plates and boards

To be placed on the table for guests to help themselves, and to include:

Affettati - plates of mixed artisan salami and cured meats to include:

Finnocchiana, San Daniele, Salame Toscana

Salame di Felino and truffled salame with Italian pickled vegetables
Buffalo mozzarella with ripe figs, vanilla and vintage balsamic dressing

Roasted red and yellow peppers with parsley and garlic

Grilled aubergine and baby artichokes

Grilled green and yellow zucchini with mint, garlic and balsamico

“rhubarb’s” Italian breads to include ciabatta,
focaccia and carta da musica with rosemary oil

Potted salt beef, fine green bean and shallot salad,
English mustard in a little kilner jar, rye toast and land cress

Rosewell farm and golden beetroot salad with
truffled mousseline and poached organic hen's egg

All served with **“rhubarb’s”** house baked breads and unsalted butter

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Main Courses

“rhubarb’s” shepherds pie

Slow braised lamb shank with a fluffy potato and celeriac gratin top baked in an individual copper skillet with buttered peas, chantenay carrots and an extra jug of Madeira jus

“rhubarb’s” gamekeepers pie

Slow braised venison in a rich game jus with a fluffy parsnip and potato gratin top, mulled red cabbage and an extra jug of game jus

“rhubarb’s” steak and stout pie

with buttered new potatoes, savoy cabbage with chestnuts and morels, and creamy cauliflower cheese beignet

Roasted breast of Freeman Farm chicken, Jerusalem artichoke risotto, sautéed wild mushrooms, an individual pot of root vegetable crisps and an individual jug of porcini velouté

Roasted breast of pheasant with a hot pot casserole of confit leg, apple and celeriac purée, savoy cabbage with chestnuts and morels and sauce poivrade, served on a white square plate with individual white matching skillet, teardrop and jug

Roasted crown of pheasant with bread sauce, thyme dumplings, kauffman cabbage, duck fat roast potatoes, rowanberry jelly and marsala jus, served in a le coquet bowl with matching cloche

Lamb shoulder à la bourguignon, slow braised for 7 hours with pommes boulangere, baby carrots and onions
Served informally with big bowls of mixed leaves and herbs, and with classic vinaigrette

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Roasted leg of lamb with rosemary and garlic, handcarved by our chefs and served on individual wooden boards with hot bubbling gratin dishes of dauphinoise potatoes, buttered sprout tops and jugs of Madeira jus

Roasted breast of Gressingham duckling, spätzel, red cabbage purée, pot roasted root vegetables, sticky shallots and sauce bigarade

Craig Farm organic salmon, scallop ravioli, steamed spinach, glazed baby vegetables and lightly curried butternut squash velouté

Sustainable cod fillet with oyster beignet, pomme anna, Swiss chard and horseradish beurre blanc

Roasted rump of Welsh lamb with flageolet beans in an individual casserole dish, confit baby vegetables and thyme scented jus

Brill, with oxtail risotto, salsify, Jerusalem artichoke chips and port reduction

“rhubarb’s” wok bowls

Champagne and Chinese honey glazed black bass, stir fried noodles with Asian vegetables and summer chanterelles, lotus root chips and lemongrass froth

Seabass, with lobster champ in a silver skillet, baby spinach, fennel, and lobster beurre blanc in a white teardrop

Venison cooked two ways

Roasted loin and its own cottage pie in an individual copper skillet, pot roasted winter root vegetables and an individual jug of juniper jus

Cote de boeuf

28 day aged rib eye of beef au poivre, pommes aligot, braised celery, Swiss chard and red wine jus

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Tagliata

Chargrilled rib of 28 day aged beef, Italian style roasted potatoes with smashed garlic cloves, sage and rosemary, fine green bean salad with shaved shallots and baby beetroot, served informally in big bowls

Wok fried lobster with lime leaf, noodles, Asian vegetables, spring onions and a citrus and chilli dressing

Milk fed lamb loin, with white onion and garlic purée, Rosewell Farm greens, roasted baby root vegetables, star anise and rosemary jus

Alternate Fish and Chips and Steak and Chips Main Courses

“rhubarb’s” fish and chips

Sustainable cod in a beer batter with minted pea purée, hand cut chips and tartare sauce, served on a square white plate with a teardrop of chips, a quenelle of minted pea purée, and a small pot of tartare sauce

“rhubarb’s” steak and chips

Fillet steak presented with fat chips and served with béarnaise sauce

Big bowls of salads served family style to include:

Red onion and tomato

Wild rocket and reggiano curls

Mixed leaf and herb salad with classic vinaigrette

And with Heinz tomato ketchup & Dijon mustard served in mini pots

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Crying tiger

A classic dish of soy marinated fillet of beef with a hot chilli sauce, pad thai noodles, Asian vegetables, lemongrass and coriander broth, served with an enormous prawn cracker

Roasted fillet of 28 day aged beef, truffled bubble and squeak cake, sticky shallots, pot roasted winter vegetables and rich burgundy jus, served in a le coquet bowl with matching cloche

Roasted fillet of 28 day aged Scottish beef with wild mushroom gratin, celeriac purée, ceps, vichy baby carrots and jus roti, served in a le coquet bowl with matching cloche

Devon Rose veal, served in an elegant white skillet with English watercress and foie gras purée in a teardrop, sautéed wild mushrooms, roasted parsnips, and celeriac and chantenay carrots on a square white plate

Blanquette of turbot, gnocchi, chanterelles, baby leeks, Champagne hollandaise and black truffles, served in a le coquet bowl with matching cloche

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Puddings

Served hot

Baked spiced apple, nutmeg ice cream,
orange and almond tuile and eggnog anglaise

Textures of rhubarb

Hot mulled rhubarb, rhubarb jelly
and rhubarb sorbet with rhubarb crisps

Steamed marmalade sponge pudding,
compote of oranges and crème anglaise

Sticky roasted figs on a crisp fine tart
with orange blossom honey ice cream

Served warm

Warm chestnut and chocolate cake with
butterscotch sauce and bitter chocolate sorbet

Honey and walnut tart, roasted autumn fruits,
burnt sugar ice cream and a caramel cage

Served cold

Caramelised poached pear, almond financier,
spiced Merlot lollipop, Amaretto syrup and toasted almonds

Blackberry and apple compote, cinnamon chiboust,
apple crumble ice cream and sugar straws

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Gingerbread semi freddo, clementine and
Grand Marnier salad, pain d' espices and molasses

“rhubarb’s” toffee apple sundae with apple compote,
butterscotch sauce, caramel ice cream and toffee apple wafers

Cassis baba, with Sauternes syrup, lemon curd
ice cream and lemon chips

Chocolate bombe mousse, marzipan ice cream,
dried cherries and caramelised hazelnuts

Iced blackberry and apple parfait with orchard fruit
wafers and a jug of hot mulled berry consommé

Accompanied by “rhubarb’s” carousels

Tiny elegant goblets filled with a multitude of delicious
miniature desserts will sit on a rotating carousel

Rhubarb and stem ginger fool
Creamy rice pudding and date brûlée
Lemon syllabub
Clementine sorbet
Bitter chocolate ice cream

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“rhubarb’s” Autumn Winter Pudding Favourites

Served hot

“rhubarb’s” 17th Century apple pie recipe served in an individual copper skillet with Eaton apples and quinces poached in apple brandy with a sweet golden pastry lid, vanilla bean ice cream and an individual jug of crème anglaise

“rhubarb’s” sticky toffee pudding with caramel anglaise and vanilla bean ice cream

“rhubarb’s” bread and butter pudding with crème anglaise

“rhubarb’s” treacle tart with warm roasted coxes apples, clotted cream ice cream and a caramel cage

“rhubarb’s” parkin with roasted winter fruits and stem ginger ice cream

Served cold

“rhubarb’s” rice pudding coupe, a compote of caramelised rhubarb, creamy rice pudding brûlée and gingerbread ice cream, served in an elegant glass chalice

Port roasted fig in mulled wine with a yoghurt sorbet served in an elegant glass globe

Baked sauternes custard with Armagnac prunes and vanilla bean shortbread

“rhubarb’s” milk chocolate popcorn sundae, milk chocolate malt mousse, caramel popcorn, popcorn sorbet and sparklers!

Pumpkin brûlée, orchard fruit wafers, caramelised seeds and nuts, chestnut honey ice cream and peanut brittle

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“rhubarb’s” tasting plate of winter fruits, single malt whisky jelly layered with clementine, cinnamon and apple croustade, and poached winter fruits in mulled wine

Vanilla panna cotta, chestnut purée, poached pear, chocolate sorbet and hazelnut croquante

Chocolate fondant with pistachio ice cream, a hot chocolate anglaise and a caramel shard

Wild hibiscus and rhubarb jelly, Champagne brûlée and kir royale granite

Orchard textures and scents

Blackberry jelly, cassis foam, spiced apple purée, mulled berry sorbet, orchard fruit crisps and wafers

This is to be accompanied by:

“Rhubarb’s” carousel

A fabulous carousel revolving on your table with a multitude of elegant goblets filled with a delicious choice of miniature desserts to include:

Chestnut mont blanc
Sloe gin ice cream
Pistachio brûlée with chocolate crackling
Honey and walnut ice cream
Blood orange sorbet

“rhubarb’s” lemon tasting plate

Limoncello jelly in a shot glass
Lemon and ricotta cheesecake with ginger shortbread
Bitter chocolate pastry tartlet with lemon curd
and glittered fresh raspberries

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