

*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

# Spring/Summer Menus 2010

## First Courses

### Served hot

**“rhubarb’s”** Ragstone goat's cheese soufflé,  
English pea emulsion and pea shoots

**“rhubarb’s”** Summer squash soufflé with nasturtium  
cream sauce, and edible flower and herb salad

Sole fillet, minted pea purée,  
courgette flower and sauce vierge

### Served warm

Salt cod brandade, baby squid with  
chorizo and red pepper purée

Rogue River blue cheese tart with **“rhubarb’s”**  
waldorf salad, Muscat poached grapes and apple crisps

New season's English asparagus, poached  
duck egg and caviar butter sauce

Gressingham confit duck croustade, apple jelly,  
dandelion salad, pickled rhubarb and caramelised walnuts

### Served cold

Chilled celeriac soup with hazelnut and parsley pesto

Iced Heirloom tomato gazpacho  
with olive oil jelly and a parmesan wafer

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Salmon tartare on a salmon ceviche with pink grapefruit juice, coriander cress, edible flowers and a red pepper tuile

## **Vitello Tonnato**

Classic cold loin of veal, tuna mousseline, lilliput capers, tiny croûtons and micro rocket cress

Burrata (handmade Italian buffalo mozzarella with cream) tarte fine with Heirloom tomatoes, black olives and pesto

Cornish crab, H Forman and Son smoked salmon, citrus and apple dressing, edible flowers

**“rhubarb’s”** Caesar salad of camomile tea smoked mackerel, soft poached pheasant egg, crisp little gem, tiny croûtons, reggiano curls and anchovy mousseline

Goat’s curd salad with red and golden baby beetroot, toasted hazelnuts, micro leaves and cabernet sauvignon dressing

Confit Freeman’s Farm chicken and foie gras terrine, baby leeks, pickled summer chanterelles, red onion marmalade, foie gras butter and toasted brioche

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## **“rhubarb’s” Spring tasting plate**

English asparagus with truffled vinaigrette  
Braden rost, beetroot salad and sour cream dressing  
Organic hen’s egg, truffled mousseline and truffled salt

Potted and cured organic salmon with Morecambe Bay shrimps,  
horseradish rémoulade, watercress and Melba toast

Shaved fennel, avocado and heirloom beetroot salad  
with toasted organic seeds and nuts

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

or

Crisp crescenta and wafers with:  
Sicilian pesto  
Truffled goat’s cheese  
Guacamole

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## Main Courses

### **“rhubarb’s” chicken and chips**

Roast Freeman's Farm chicken breast  
with pepper sauce and triple cooked chips

Bowls of salad served informally on the tables:

Fine green bean salad with toasted hazelnuts

Chilled Heirloom tomato salad with shaved shallots and summer herbs

Green salad with summer herbs and classic vinaigrette

Roasted whole baby free range chicken, fragrant saffron rice pilaf with dried  
fruits and almonds, baby summer vegetables and sauce romesco

Skate with slow braised puy lentil persillade, steamed  
English spinach, cornichon and summer herb vinaigrette

Roasted leg of lamb with rosemary and garlic, handcarved by our chefs  
and served warm on individual wooden boards with bowls of vignole  
salad, asparagus, peas, broad beans, artichokes and mint

Big bowls of Jersey Royals with herb butter served informally

Roasted Craig Farm organic salmon, green olive mash,  
grilled vegetables and lemon thyme aioli

### **Lamb cooked two ways**

Roast rump and crisp pressed shoulder of new season's Welsh lamb  
with white beans and a navarin of spring vegetables

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Roasted rump of Welsh lamb with cauliflower purée,  
braised little gem, English peas, baby carrots, mint essence,  
tiny Jersey Royals and redcurrant jus

Seabass fillet, courgette flower with pistou,  
pommes purée, baby fennel and sauce vierge

## **“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

## **Tagliata**

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

Roasted rib eye of 28 day aged beef with boulangere potatoes,  
niçoise summer vegetables and orange scented daube jus

Roasted loin of Welsh lamb, olive persillade, aubergine and  
tomato galette, niçoise baby vegetables and rosemary jus

Halibut with Cornish crab crushed Jersey Royals,  
new season’s samphire, pink grapefruit and saffron dressing

*Alternate Fish and Chips and  
steak and Chips Main Courses*

## **“rhubarb’s” fish and chips**

Blackened cod with miso, English pea and mint purée,  
wasabi mousseline and a basket of hand cut fat chips

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## **“rhubarb’s” steak and chips**

28 day aged fillet of Scottish beef, creamed spinach, béarnaise sauce and a basket of hand cut fat chips

## **Accompanied by three salads**

Asparagus, peas, baby broad beans and fresh globe artichokes with lemon oil

Fine green beans with toasted hazelnuts

Cucumber salad with shaved shallots, and sweet and sour vinaigrette and with Heinz tomato ketchup & Dijon mustard served in mini pots

Roasted new season’s Welsh lamb noisettes with spring onion soubise, baby broad beans, girolles, salsify and light truffled jus

Roasted veal cutlet with potato gnocchi, white asparagus, sautéed summer chanterelles and truffled morel jus

## **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

Fillet of 28 day aged beef with lemon thyme poached potato fondant, asparagus tips, carrot purée, fine green beans and salsa verde

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## Puddings

A silver sugar sphere\* filled with champagne jelly and fraise de bois with a poached peach and peach champagne sorbet

Chilled chocolate fondant with lavender ice cream and bee pollen

Iced summer berry consommé with champagne jelly, lemon yoghurt sorbet and lemon balm

Passionfruit and walnut cake, clotted cream ice cream, pâté de fruit and passionfruit glass tuiles

Vanilla pannacotta with a summer salad of compressed melon, pineapple and basil sorbet

Milk chocolate and tonka bean mousse with dulce de leche ice cream

Scottish raspberry meringue with lemon curd, raspberry powder and frosted rose petals

Venezuelan black chocolate delice with cherry ripple ice cream and **“rhubarb’s”** amaretti biscuits

Warm pink praline tart with frosted blueberries and goji ice cream

**\*Denotes supplement required and a two week lead time**

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## **“rhubarb’s” Spring Summer Pudding Favourites**

### **“rhubarb’s” strawberries and cream**

Vanilla roasted strawberries with crème chiboust,  
rose petal ice cream, frosted rose petals and a strawberry shard

### **Three very British puddings**

Iced English strawberry and elderflower consommé  
Tiny blackberry eton mess  
Mini summer pudding

### **“rhubarb’s” milk chocolate popcorn sundae**

Milk chocolate malt mousse, caramel popcorn,  
popcorn sorbet and sparklers!

English strawberry and rhubarb compote, pistachio  
and olive oil cake and crème brûlée ice cream

### **Accompanied by “rhubarb’s” carousels**

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

Tiny sherry trifles  
Gooseberry and elderflower fool  
Blackcurrant sorbet  
Creamy rice pudding with raspberry compote

### **“rhubarb’s” Italian tasting plate**

Strawberry pannacotta  
Italian white peach tarte tatin  
Mascarpone and lemon thyme ice cream

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Lavender poached summer berries and pink champagne granita served in an elegant glass globe with a matching lid

## ***“rhubarb’s” eton mess***

Rhubarb compote, champagne brûlée, crushed macarons, wild strawberry sorbet and sparkling berries

## ***“rhubarb’s” make your own sundae***

Vanilla bean ice cream with hot chocolate sauce, toasted praline and a shot glass of summer berries

## ***“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” make your own trifle***

With forest berries and elderflower jelly served in a teacup,  
sherry crème brûlée served in a jug  
and a shot glass of praline chocolate to sprinkle

Rose scented pannacotta with a compote of fresh raspberries and biscotti

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

## **Peach Melba**

Champagne poached peaches, vanilla bean brûlée,  
rhubarb compote, vanilla ice cream, raspberry coulis and shortbread

***“rhubarb’s”*** knickerbockerglory with vanilla bean crème brûlée, rhubarb compote and strawberry ice cream, served in a tall champagne flute

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Blackcurrant soufflé served in an individual copper skillet with a raspberry sorbet and a shot of Grand Marnier and mandarin coulis to pour

## **A tasting plate of miniature desserts**

Rhubarb charlotte with rhubarb sticks and wafers  
Hot molten chocolate fondant in a teardrop pot with vanilla bean ice cream  
Pink champagne jelly with summer berries and gold leaf in a shot glass  
Coffee and hazelnut mousse with mini sugared doughnuts  
Champagne brûlée with wild strawberries and strawberry wafers  
Pineapple jelly with a pineapple wafer  
Sparkling berries in a brandy snap tuile  
Raspberry parfait in a white chocolate pyramid  
Lemon curd tartlet with a sugar spiral

## **Rhubarb**

Rhubarb consommé, yoghurt sorbet, and an edible orchid and rhubarb crisp, served in an elegant glass globe

**“rhubarb’s”** freshly brewed organic coffee, tea and herbal teas with homemade petits fours

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