

RHUBARB HOSPITALITY COLLECTION

# BEHIND THE WORLD'S MOST MEMORABLE EVENTS

RHUBARB HOSPITALITY COLLECTION 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.

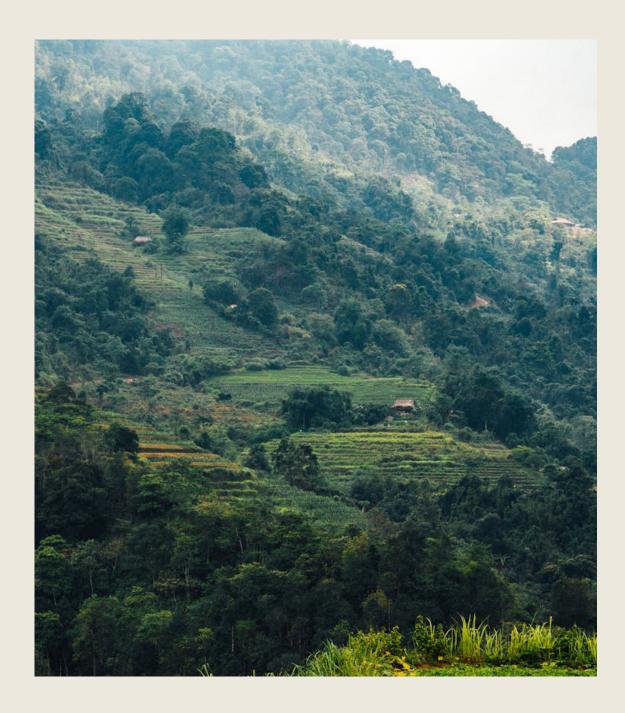
WHETHER IT'S A SIMPLE TEAM LUNCH OR A BESPOKE CAVIAR STALL WHERE DISHES ARE MASTERFULLY PREPARED BEFORE YOUR EYES, OUR CULINARY AND CREATIVE TEAMS COLLABORATE TO DELIVER UNFORGETTABLE FOOD THEATRE WITH SEAMLESS SERVICE FROM OUR EXPERT TEAM, SO YOU CAN RELAX AND FULLY ENJOY YOUR EVENT.



### 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.





**ENVIRONMENTAL & COMMUNITY IMPACT** 

## COMMITMENT TO SUSTAINABILITY

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.

8643

MEALS DONATED TO FELIX PROJECT IN 2024

DONATED TO RANGE OF CHARITIES IN 2024 IN LIEU OF CORPORATE

**CHRISTMAS GIFTS** 

£30K+

54%

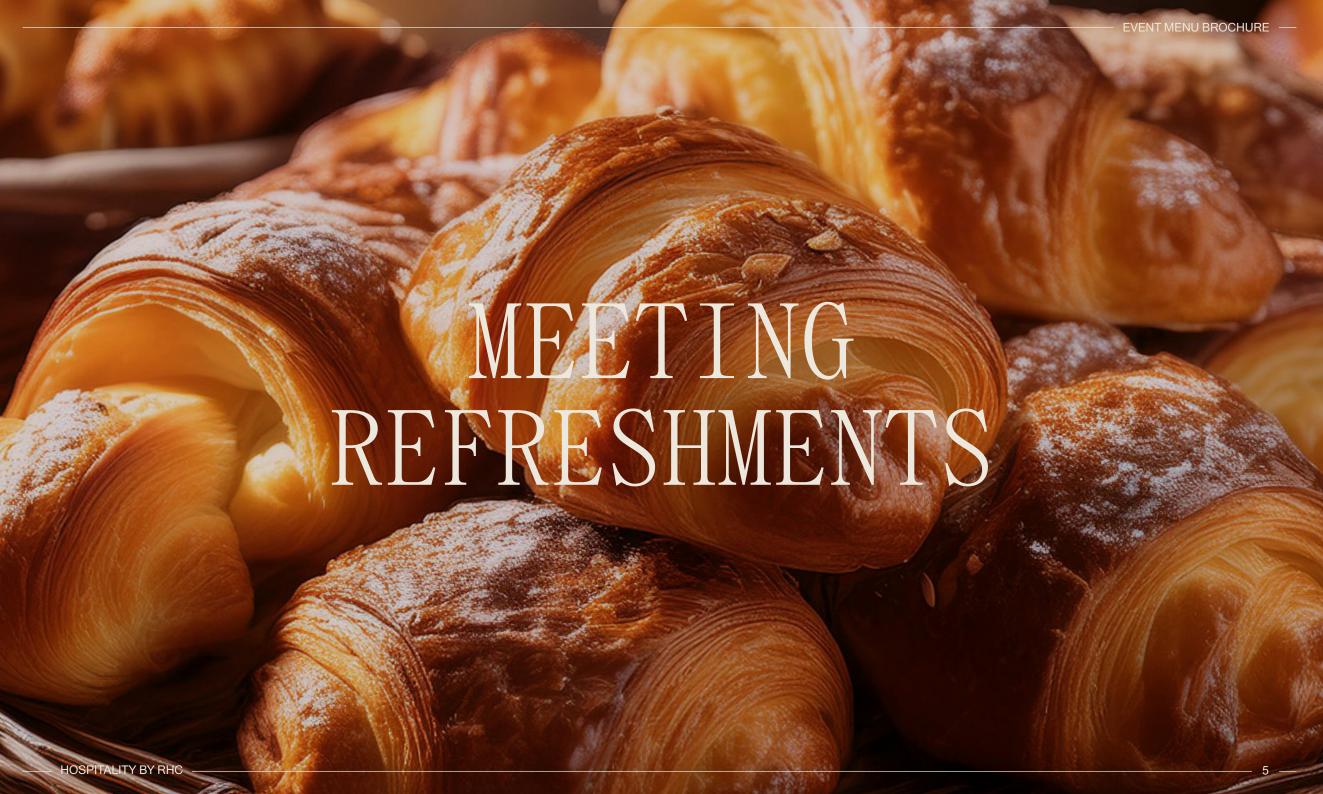
FEMALES IN LEADERSHIP

83

ENTIRE ELECTRICITY
SUPPLY COMES FROM 100%
RENEWABLE ENERGY SOURCES

NATIONALITIES

ETHNIC DIVERSITY: WHOLE COMPANY 30% LEADERSHIP 23%



### LIGHT BITES

COFFEE BREAK

£7.50 per person per serving

Freshly brewed tea & coffee

Filtered still & sparkling water

PASTRIES

£4.50 per person

A selection of freshly baked mini pastries - 3 per person

BISCUITS

£3.50 per person

Edinburgh biscuit selection

FRESH FRUIT

£5.00 per person

Mixed seasonal fresh fruit pots (or platters)

JUICE

£12.00 per litre jug

Orange or cloudy apple juice

### BREAKFAST & BRUNCH

Designed to be enjoyed while standing up

#### LIGHT BREAKFAST

£18.00 per person From 6 guests

Mixed seasonal fruit - whole

Blueberry & oat yoghurt pots

A selection of freshly baked mini pastries (Gluten free on request)

Warm breakfast sliders:

Smoked streaky bacon, baked egg & tomato chutney served in a brioche bun

Harissa scrambled tofu and Portobello mushroom served in a vegan bun (Ve)

#### FULL BUFFET BREAKFAST

£32.00 per person

Minimum numbers of 50 people

Smoked streaky bacon, Cumberland sausage, Portobello mushroom, beans, hash brown & scrambled egg

Grilled halloumi, vegetarian bean sausage, Portobello mushroom, beans, hash brown & scrambled egg (V)

Scrambled tofu, rose harissa, Portobello mushroom, beans, hash brown, squeaky bean sausage (Ve)

Served with:
Mini croissants
Mini pains au chocolat
Sourdough bread with a selection of mixed jams and butter
Seasonal fresh fruit salad

#### WORKING BRUNCH

£23.00 per person From 15 to 150 guests

Smashed avocado, rose harissa, toasted sourdough, lemon, nigella seeds & pea shoots (V)

Treacle cured streaky bacon & scrambled egg, tomato chutney slider

Cumberland sausage & scrambled egg, tomato chutney slider

Mixed seed mini bagel, London cure smoked salmon, cream cheese & cucumber

Butternut squash, feta & pumpkin seed muffin (V)

### **AFTERNOON TREATS**

£8.00 per person
A selection of freshly baked treats - 2 per person out of a selection of 3, pick 1 from each section

#### BISCUITS & COOKIES

Double chocolate chip cookies

Brown butter and spelt raisin cookies

Raspberry and hazelnut Linzer cookies

All butter shortbread

Pistachio and lemon biscotti

Matcha and white chocolate shortbread

#### CAKES & TARTS

Lemon and honey madeleines

Roasted hazelnut, brown butter financier

Lemon poppy seed drizzle cake

Chocolate fudge brownies

Freshly baked scones with clotted cream and homemade seasonal preserves

Treacle tarts with ginger & white chocolate Chantilly cream

Autumn spiced carrot cake with Tahitian vanilla cream cheese frosting

#### HEALTHIER

Date and almond chia bars (GF, Ve)

Cinnamon roll power bites

Peanut butter chocolate chip cookie (GF)

Cranberry, pistachio lemon granola bars (GF, Ve)

Bitter 70% dark chocolate bark (GF, Ve)



### SANDWICH LUNCH

Served on a selection of artisan and speciality breads, wraps and baguette, gluten free available on request. Accompanied by salads and seasonal fruit bowl.

Designed to be enjoyed standing up.

from 6 to 300 guests £27.00 per person

#### MENU A

West country brie, tomato & smoked garlic chutney, rocket (V)

Tuna & sweetcorn mayo, cucumber

Beetroot hummus, rocket & vegan feta-style cheese (Ve)

Roast beef, caramelised red onion & rocket

#### MENU B

Chicken Caesar, crispy bacon & baby gem

Smoked salmon, lemon & dill cream cheese

Peppered pastrami, Emmental cheese, gherkin ketchup

Crushed avocado, grilled courgette, preserved lemon and honey (V)

#### MENU C

Cucumber & minted cream cheese (V)

Honey roasted ham & violet mustard, radicchio

Atlantic prawn Marie Rose

West country mature cheddar, cider apple & onion chutney, Lollo Rosso, crispy shallots (V)

Select two salads:

Tabbouleh
Cracked wheat, plum tomatoes,
cucumber, spring onion,
mint, parsley (Ve)

Caesar salad Anchovies, crunchy baby gem lettuce, aged parmesan, sourdough croutons Couscous Israeli couscous & chick pea salad, roasted summer squash, sunflower seeds, pomegranate seeds (Ve) Tomato
Westland tomatoes, sumac onions,
barrel aged feta, pine nuts,
garden mint (V)

Asparagus Charred Wye valley asparagus, Romesco sauce, shaved Manchego (V)

### PROTEIN LUNCH

From 15 to 250 people, designed to be enjoyed while standing up. £37.00 per person

For something more substantial, choose from our chef's protein buffet with a selection of freshly prepared meat, fish and vegetarian options available. Served at ambient temperature, along with a selection of two crisp salads, seasonal fresh fruit and your choice of accompanying biscuit.

#### **PROTEINS**

Select three

Crispy tofu, chilli, coriander, ginger (Ve)

Seared tuna loin, gordal olives, caper berries

Roast pork loin steak, tender stem broccoli, anchovy dressing

Thai-style cod & prawn fishcake, soy, ginger pak choi

Butternut squash, lentil & almond wellington (Ve)

Steamed fillet of salmon, white wine & dill cream sauce

Bavette steak, chimichurri

Baked cod, fresh herbs, butter beans, lemon

Piquillo pepper & rosemary frittata (V)

Lemon & thyme roasted chicken supreme

#### SALADS

select two

Tabbouleh
Cracked wheat, plum tomatoes, cucumber, spring onion, mint & parsley (Ve)

Caesar salad
Anchovies crunchy baby gem lettuce, aged parmesan,
sourdough croutons

Couscous Israeli couscous & chick pea salad, roasted summer squash,sunflower seeds, pomegranate seeds (Ve)

Tomato
Westland tomatoes, sumac onions,
barrel aged feta, pine nuts & garden mint

Asparagus Charred Wye valley asparagus, Romesco sauce & shaved Manchego (V)

#### **BISCUITS**

Select one

Coconut and lime macaron

Pistachio and lemon biscotti

Hazelnut financier

Cinnamon sugared palmiers

Toasted almond tuiles

FOOD ALLERGIES AND INTOLERANCES: PLEASE SPEAK TO YOUR EVENT PLANNER ABOUT ANY ALLERGY REQUIREMENTS BEFORE YOU ORDER.
ALLERGENS ARE PRESENT IN OUR KITCHEN AND THEREFORE, WE CANNOT 100% GUARANTEE THAT OUR FOOD DOES NOT CONTAIN ALLERGENS.
ALL PRICES EXCLUDE VAT. ALL MENUS ARE SUBJECT TO CHANGES.

### HOT BUFFET

From 50 to 500 people, designed to be enjoyed while standing up.

Includes a selection of hot fork dishes with accompanying sides and salads, served with freshly baked mix seeded wholemeal bread and an indulgent dessert.

Select your menu and salads on the following page.

£49.00 per person

+ £18.00 as a seated buffet lunch

#### MENU A

Ras el Hanout slow cooked lamb shoulder, cabbage slaw, harissa yoghurt, sumac red onions

South Coast hake, roasted new potatoes, samphire, tartare butter sauce

Parmesan & ricotta ravioli, pumpkin velouté, caramelised red onion relish, sherry, crispy sage (V)

Baked lemon ricotta cheesecake & pistachio crumb

#### MENU B

Ayrshire onglet of beef, parmentier potatoes, chimichurri, watercress

Seared Scottish salmon, haricots verts, new potatoes, citrus dressing & samphire

Roasted Heritage beetroot, goat's cheese, quinoa, toasted pine nuts, rocket (V)

Bitter chocolate mocha tart, clotted cream

#### MENU C

Thai beef salad, green mango, papaya, caramelised cashew nuts, coconut & sweet chilli dressing

Cornish sea bream, olive tapenade, sweet potato, caper vinaigrette

Aubergine parmigiana, tomato sauce, grilled mozzarella, fresh parsley (V)

Tahitian vanilla panna cotta, almond crumble, macerated raspberries

#### MENU D

Roasted breast cornfed chicken roasted polenta, sweetcorn

Hot smoked salmon, dill new potato salad, soft boiled quail egg & fine green beans

Sweet potato falafel, caramelised onion, roasted peppers, couscous, tahini coconut yogurt (V)

Tropical eton mess, vanilla Chantilly, crisp coconut meringues, mango & passion fruit compote

#### MENU E (VE)

Roast garam masala cauliflower, cauliflower and coriander purée, apricot purée, crispy artichokes, endive, chocolate (Ve)

Harissa spiced butternut squash and spinach chou farci, sweet potato fondant, aubergine purée, artichoke Barigoule, Wiltshire truffle dressing (Ve)

Root vegetable pithivier, charred Hispi cabbage, smoked olive oil pomme purée, Romesco sauce, roasted vegetable jus (Ve)

Vegan tropical Eton mess, vanilla Chantilly, crisp coconut meringues, mango & passion fruit compote (Ve)

### HOT BUFFET SALADS

select two

Tabbouleh

cracked wheat, plum tomatoes, cucumber, spring onion, mint & parsley (Ve)

Caesar salad

Anchovies, crunchy baby gem lettuce, aged parmesan, sourdough croutons

Couscous

Israeli couscous & chick pea salad, roasted summer squash, sunflower seeds, pomegranate seeds (Ve)

Tomato

Westland tomatoes, sumac onions, barrel aged feta, pine nuts & garden mint

Asparagus

Charred Wye valley asparagus, Romesco sauce & shaved Manchego (V)

Broccoli

Roasted broccoli florets, miso, sesame & soy dressing, toasted pumpkin seeds and sesame, chilli and coriander (Ve)

Cauliflower

Roasted cauliflower florets, red onion, coriander, ginger, sweet chilli dressing, crispy shallot (Ve)

Green leaf salad

Served with a selection of dressings, salad cream, mustard dressing, mayonnaise, olive oil and balsamic (V)

Butter bean

Smokey semi dried tomato, tender stem broccoli, oregano & garlic dressing (Ve)

Buffalo mozzarella

Isle of Wight tomato, basil, olive oil and aged balsamic vinegar (V)

### BOWL FOOD LUNCH

Substantial, delicious and easy to enjoy standing. Perfect for events with limited space where the focus might be on exhibitors — no buffets, just balanced dishes served in ready-to-eat bowls.

Pick 1 cold bowl, 2 hot bowls and 1 dessert bowl Minimum numbers of 50 people, £49.00 per person

#### SERVED COLD

Tomato
Westland tomatoes, sumac onions,
barrel aged feta, pine nuts & garden mint

Rump of beef tartare pickled daikon radish, English mustard emulsion, crispy capers

Smoked salmon dill, new potato salad, soft boiled quail egg & fine green beans

Israeli couscous & chickpea salad roasted pumpkin, pumpkin seeds, pomegranate molasses dressing (Ve)

Broccoli roasted broccoli florets, miso, soy dressing, sesame & toasted pumpkin seeds, chilli and coriander (Ve)

#### SERVED HOT

Roasted cornfed chicken breast polenta, sweetcorn

Roast pork loin steak tender stem broccoli, anchovy dressing

Cornish sea bream olive tapenade, sweet potato, caper vinaigrette

Seared Scottish salmon haricots verts, new potatoes, citrus dressing & samphire

Truffle mac & cheese (V) wild rocket, semi-dried tomato, parmesan pangrattato

Tandoori paneer tikka (V/Ve) spiced chickpeas, bombay potatoes, rogan jus, coriander

Jerusalem artichoke risotto wild mushrooms, artichoke crisps, parsley, gremolata, shaved parmigiano reggiano

#### DESSERT

Baked lemon ricotta cheesecake pistachio crumb

Tahitian vanilla panna cotta almond crumble, macerated raspberries

Bitter chocolate mocha tart clotted cream



### DAYTIME CATERING PACKAGES

Designed to include catering throughout your day, from breakfast to afternoon break.

Based on 8am-4pm days, with the afternoon break served at 4pm latest.

#### THE CLASSIC

£73.00 - up to 300 guests

Arrival break Freshly brewed teas & coffee, selection of mini pastries and juice

Mid morning break Freshly brewed teas & coffee, Edinburgh biscuit selection

Lunch
Selection of sandwiches, quiches, salads
and seasonal whole fruit
Upgrade to our bowl food lunch

Served with freshly brewed teas & coffee and a soft cocktail

(£22.00 per person supplement)

Afternoon break
Freshly brewed teas & coffee, selection of
freshly baked sweet treats

Filtered still and sparking water included with all breaks

#### THE VISION HALL

£109.00 - minimum of 50 guests

Arrival break
Freshly brewed teas & coffee,
selection of mini pastries, seasonal fresh fruit and juice

Mid morning break Freshly brewed teas & coffee, handmade flapjacks and whole fruit

Lunch
Hot fork standing buffet lunch to include 3 main dishes,
salads, wholemeal bread and dessert

Can be swapped for our bowl food lunch For numbers above 500, the bowl food lunch only is suitable

Served with freshly brewed teas & coffee and a soft cocktail

Afternoon break
Freshly brewed teas & coffee, selection of freshly baked sweet treats and fruit skewers

Filtered still and sparking water included with all breaks



### PRICE LIST

| CANAPÉS                |        | BOWL FOOD      |        |
|------------------------|--------|----------------|--------|
| Selection of 4 canapés | £22.00 | Selection of 4 | £38.00 |
| Selection of 6 canapés | £32.00 | Selection of 5 | £46.00 |
| Selection of 8 canapés | £40.00 | Selection of 6 | £52.00 |
| Additional             | £4.50  | Additional     | £8.00  |

#### RECEPTION PACKAGES

| 4 canapés and 2 bowls  | £41.00   |
|--|----------|
| 6 canapés and 3 bowls  | £60.00   |
| 3 canapés, 3 bowls and 1 food stall minimum numbers: 70 guests | £90.00   |
| 4 canapés, 2 bowls and 2 food stall                            | £ 100.00 |

### SEATED DINNER PACKAGES

Minimum 70 guests

3 Course dinner with tea/coffee and petit-fours includes 1/2 bottle house wine, 1 beer,
1 soft drink and 1 bottle of filtered still and sparking water
£117.00

3 Course dinner with tea/coffee and petit-fours includes 1 bottle of house wine, 1 beer, 1 soft drink and 1 bottle of still or sparkling mineral water £132.00

Please select one dish from each course for the whole party. Our culinary team will then recommend alternative dishes to best complement your menu and cover your dietary requirements.

includes service, Vision Hall's tables and chairs, crockery, cutlery, glassware and quality linen.

CANAPÉS, BOWL FOOD AND RECEPTION PACKAGES MUST BE PURCHASED IN CONJUNCTION WITH ONE OF OUR DRINKS PACKAGES, DETAILED ON PAGE 36.

ALL PRICES ARE PER PERSON AND EXCLUDE VAT.



### SERVED COLD

Jalapeno spiced tuna avocado, wonton crisp, dashi pearls, red vein sorrel

Pork cheek torchon roasted plum & rice wine jelly, brioche

Whipped goat cheese puffed wonton, tomato relish and truffle pearls (V)

Asian vegetable rice paper roll with a soy, chilli & wasabi dip (Ve)

Red yuzu kosho beef crispy rice, avocado, truffle, caviar

Smoked salmon tart celeriac rémoulade, crème fraîche jelly, caviar

Strawberry & sesame curry cookie hung yoghurt, finger lime, coriander (V)

Cured Scottish salmon dashi pie tee tartlet, wasabi tobiko, yoghurt, foraged flower

Chicken Caesar roman lettuce & parmesan sablé

### SERVED WARM

Slow braised lamb shoulder yoghurt, mint & white radish

Torched tuna potato "croquette" dill emulsion, pickled shallots

Polenta, "carbonara" egg yolk purée, Parmesan, crispy bacon

Braised beef cheek
Parmesan croissant bread & butter pudding, Wiltshire truffle

Parmesan "churro" tomato relish & nasturtium (V)

Welsh rarebit soufflé tartlet red onion marmalade, crispy sage (V)

Rhubarb's fried chicken black garlic & rosemary salt

Smoked haddock kedgeree arancini egg yolk purée & garlic chives

Black truffle arancini truffle mayonnaise (V)

Potato waffle tomato ketchup, whipped Parmesan & egg yolk purée (V)

Cornish crab cake curry leaf emulsion and seaweed



### SWEET CANAPÉS

Toffee apple macaron (V)

Pistachio & raspberry religieuse (V)

Lemon & yuzu meringue tartlets (V)

Salted caramel chocolate rolo tartlets (V)

Milk & cookies (V)

Mini noisette

Banana, peanut and caramel beignet (V/Ve)

Chocolate honeycomb bites (V)

Tropical cube (V/Ve)

Dulce de leche popcorn smores



### BOWLS

#### SERVED COLD

Scottish salmon pokē forbidden rice, avocado, heritage radishes, wasabi emulsion, spring onions, edamame beans & pickle ginger

Thai beef salad green mango, papaya, caramelised cashew nuts, coconut & sweet chilli dressing

Confit of tuna fine green beans, new potatoes, horseradish crème fraîche & watercress

Cured beetroot salmon smoked salmon pâté, heritage beetroot, mustard mayonnaise & watercresss

La Latteria burrata salt baked beetroot, pickled blackberries, hazelnut crumb and bulls blood (V)

Smoked chicken bitter winter leaves, new potatoes, grilled artichokes & caper dressing

Bang bang chicken vermicelli noodle, asian vegetables, coconut & peanut dressing

Salt-baked Jerusalem artichokes pickled foraged mushrooms, smoked oat crème fraîche, cep crumble, shaved winter truffle and samphire (Ve)

#### SERVED WARM

Gilt-head sea bream potato gnocchi, mushrooms, chestnuts, roasted fish jus and salsa verde

Risotto milanese wild mushroom, pecorino and crispy kale (V)

Ayrshire rump of beef gherkin ketchup, grated Swiss cheese, parmentier potato & beef jus

Truffled macaroni cheese shaved Wiltshire truffle, wild rocket and truffle dressing (V)

Spiced glazed short rib pomme aligot, sweet & sour onions, miso aubergine purée, garlic chive oil

Twice-baked cheese soufflé cauliflower velouté, reblochon foam & winter truffle (V)

Tofu tikka spiced chickpeas, rogan jus and coriander (Ve)

Truffle Cornish chicken breast potato & carrot, parsnip purée, sauce Albuféra

Chalk stream trout leek vichyssoise, creamy mash potato, trout roe crumb & pak choi cress

Aubergine parmigiana tomato sauce, grilled mozzarella, fresh parsley (V)



### FIRST COURSE

AYRSHIRE BEEF RUMP CARPACCIO horseradish crème fraîche, verjus grapes and winter truffle

LA LATTERIA BURRATA salt-baked beetroot, pickled blackberries, hazelnut crumb & bulls blood (V)

MUSHROOM PARFAIT salt-baked celeriac, soy pickled shimeji's, shallot jam, smoked crème fraîche, brioche toast & foraged leaves (V)

FORMAN'S CURED BEETROOT SALMON smoked salmon pâté, heritage beetroot, mustard mayonnaise & watercress

NOSE TO TAIL PORK TERRINE pineapple & bacon jam, pickled apple, caramelised apple purée & mustard cress

CURED CORNISH SEA BREAM compressed mooli, shiso dressing, tapioca pearls, red chilli & kaffir lime

PROSCIUTTO
La Latteria burrata, fennel jam, Dijon vinaigrette
& sesame flat bread crumb

"THE HUMBLE CARROT"

Salt-baked carrot, carrot purée, carrot top salsa verde, carrot dust, oat crème fraîche & carrot top oil (Ve)

TWICE-BAKED BLACK BOMBER CHEESE SOUFFLÉ cauliflower velouté, Reblochon foam & winter truffle (V)

LANGOUSTINE & KING PRAWN WONTON RAVIOLI carrot ketchup, shellfish bisque & chive oil £5.00 per person supplement

CORNISH CRAB LASAGNE
crab bisque, Jerusalem artichoke purée, champagne foam,
onion & almond crumb
£10.00 per person supplement

### MAIN COURSE

TRUFFLE CORNISH CHICKEN BREAST confit leg beignet, potato & carrot fondant, parsnip purée, sauce Albuféra

GILT-HEAD SEA BREAM potato gnocchi, mushrooms, chestnuts, roasted fish jus & salsa verde

CORNISH HEN
Parmesan gnocchi, black garlic purée,
rainbow chard & foraged mushrooms

CULL YAW LOIN hot pot, grelot purée, romanesco purée, pickled mustard seeds, jus

SCOTTISH GUINEA FOWL pomme galette, walnut ketchup, smoked leeks, foraged mushroom, carrot Parisienne & jus gras PAVÉ OF CORNISH COD leek vichyssoise, creamy mash potato, trout roe crumb & pak choi cress

GLAZED SHORT RIB pomme aligot, sweet & sour onions, miso aubergine purée, garlic chive oil

SIRLOIN OF AYSHIRE BEEF parsnip purée, beef & onion marmalade, glazed heritage carrot, rainbow chard, bordelaise sauce £15.00 per person supplement

ROYAL WINDSOR PARK VENISON LOIN smoked beetroot, confit parsnip, venison ragu suet pie, rainbow chard, date & red wine sauce £17.00 per person supplement CAULIFLOWER STEAK cauliflower couscous, apple raisin purée, curry emulsion, carrot & onion bhaji (Ve)

WINTER VEGETABLE PITHIVIER charred hispi cabbage, smoked olive oil pomme purée, Romesco sauce & roasted vegetable jus (Ve)

BUTTERNUT SQUASH FEUILLES DE BRICK PASTILLA aubergine purée, potato fondant, caper & mushroom dressing (Ve)

### DESSERT

PINA COLADA PAVLOVA

Rum macerated pineapple, crisp meringue coconut & lime Chantilly cream (V, VE on request)

**AUTUMN FOREST FRUITS** 

Cinnamon crumble, blackberry crémeux, apple compote, spiced white chocolate Chantilly, blackberry sorbet

LEMON & SESAME

Vanilla and lemon mousse, citrus curd, charred Italian meringue, caramelised white chocolate & toasted sesame feuilletine (Ve on request)

**BIG CHOUX TO FILL** 

Crunchy choux pastry, mandarin cream, white chocolate Chantilly, kumquat confit, citrus salad (V)

HONEY & PLUM VACHERIN Honey and vanilla parfait, plum sorbet,

crunchy meringue, roasted plum purée (V)

HAZELNUT & MILK CHOCOLATE DELICE

Hazelnut financier, raspberry confit, Piedmont hazelnut praline & milk chocolate mousse, raspberry sorbet

SPICED BISCOFF AND ORANGE TARTLET (V)

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

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

PEAR & CARAMEL (V)

Toasted almond financier, pear and vanilla jelly, Dulcey whipping ganache, salted caramel ice cream

IRISH CREAM CHEESECAKE

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



### STALL MENU

#### MAC & CHEESE STALL

Indulge in our creamy mac & cheese (can be made vegan) with a variety of irresistible toppings to choose from:

Toasted breadcrumbs

Broccoli florets

Sautéed mushrooms

Sundried tomatoes

Crispy pancetta

Crispy shallots

Spicy jalapeños

Truffle oil

Zesty chili oil

#### TACO STALL

please choose 3 options:

#### **CRISPY BLUE CORN TACO**

Roasted sweet potato, burnt spring onion crema, sweet corn and black bean salsa & crumbled feta

BBQ smoked duck, pickled shallots, tamarind & mooli salsa

#### **CRISPY RED TACO**

Salted cod, red pickled cabbage, tamato salsa & avocado puree

Smoked cauliflower, poblano chilli spiced yogurt, palm heart & pomegranate salsa

#### **OPEN TACO**

Butter milk fried chicken, red cabbage slaw & miso emulsion

Cornish picked white crab, pickled cucumber, avocado & caviar

#### CRISPY GREEN TACO

Smoked salmon, mango and radish salsa & green goddess dressing

Crispy tofu, cucumber kimchi, fermented chilli & toasted sesame seed guacamole

#### **CRISPY YELLOW TACO**

Chermoula pulled lamb shoulder, sweetcorn relish & piquillo chimichurri

larb spiced rib of beef, pickled jalapenoes, tomato & habanero salsa

#### AMERICAN DINER STALL

please choose 2 options:

Handmade beef slider, Swiss cheese, crispy bacon, burger relish, baby gem & pickles

Buttermilk fried chicken slider, cos lettuce, pickled cucumber & ranch dressing

Moving mountains vegan slider, melted american cheese, caramelised onion, baby gem & pickles (Ve)

Gourmet pork hot dog, French's mustard, fried onions, ketchup & sauerkraut

Served with:
French fries
Mac & cheese
Cabbage & apple slaw

Served with a choise of sauces: Truffle mayo, tomato ketchup, French's mustard & spiced bbq sauce

#### INDIAN STREET STALL

please choose 3 options:

Delhi wala Paani Puri Stall
A puffed crispy semolina balls filled with a choice
of crushed daal, potatoes, savoury spices, tamarind chutney,
mint & coriander flavoured liquid

Mumbai bhel puri
A delicious savoury mix of puffed rice, peanuts, lentils, potatoes
dhaniya, imili chutney aur ambi

Agrewali Aloo Tikki
Crispy potato cakes stuffed with crushed peas & raisins served pudine ki chutney & crispy savoury garnishes

Samosa Chaat
Cauliflower & vegetable samosa
served with a chickpea curry, sweet yogurt,
coriander chutney, tamarind, sev & pomegranate seeds

Pau Bhaji Chowpatty style mashed vegetables curry with hot buttered milk buns, red onion & ginger

#### BURRATA & TOMATO STALL

La lateria burrata, stracciatella & treccia mozzarella

Served with your choice of:

Heritage tomatoes

basil pesto

red pepper pesto

basil & chilli oil

house vinaigrette

Torn sourdough croutons

Tomato & rosemary focaccia

Sun blushed tomatoes

Compressed nectarines

Mixed marinated olives

#### SUSHI & SASHIMI STALL

#### SASHIMI

please choose 2 options:

Tuna sashimi, jalapeno dressing & garlic chives Sea bass sashimi, truffle infused soy & sliced truffle Scottich salmon sashimi, tomato ponzu & sesame seeds Teriyaki tofu sashimi, spring onion & jalapeno mayo

#### SUSHI

please choose 2 options:

Tuna & avocado inside out roll
Prawn tempura & avocado dragon roll
Vegetable futomaki

#### Served with:

Seaweed & black tapioca crackers, crispy shallots, tosa soy sauce, porcini ponzu, sweet chilli soy, pickled ginger, wasabi mayo

(supplement applies for a sushi Chef to make the sushis live behind the stall)

#### GARDEN STALL

allotment of market fresh baby vegetable crudité to include: baby yukon carrots, rainbow radish, cucumber & celery

Served with your choice of:
beetroot, carrot & natural hummus
aubergine & sweet potato baba ganagnosh
smashed avocado & pea guacamole
vegetable crisps of beetroot, artichoke, heritage carrot, celeriac,
cavalo nero & parsnip
puffed seaweed, red cabbage & saffron tapioca
seeded lavash & sourdough crisp

Garden pots of panna cottas:

pea panna cotta, heritage beetroots & goats cheese
sand carrot panna cotta, Jasmin soaked raisins,
vegan feta & carrot top verde (VG)
Parmesan panna cotta, semi dried tomato,
olive crumb & basil pesto

#### POKÉ STALL

please choose 3 options:

tuna pokē, black rice, champonzu dressing, cucumber, pickled pink ginger & avocado

gochujang salmon pokē, kimchi, heritage radishes, pickled seaweed salad, rice noodles & orange

ayrshire beef pokē, sushi rice, soy cured egg yolk, pickled mooli, toasted pine nuts & sliced red chilli

chicken teriyaki pokē, pickled red cabbage, brown rice, edamame beans, sweetcorn & carrot salad

coriander & lime prawn pokē, sour cream, torched peaches, smoked black beans & cherry tomato salsa

miso aubergine pokē, shoyu dressing, mango salsa, broad beans, udon noodles & coriander

Served with furikake, spring onions, toasted sesame, crispy shallots & sriracha

#### ITALIAN STALL

please choose 2 options:

Rigatoni, arrabiata, garlic, torn basil & chilli

Strozzapreti con polpette, beef meatballs, onion, San Marzano tomato sauce

Aged parmesam risotto milanese, tiger prawns & black truffle

Wye valley asparagus risotto, semi dried tomatoes, cottage cheese & lemon

#### Served with:

Toasted pinenuts, marinated olives, parmesan shavings, basil pesto, chilli flakes, chilli oil, rosemary focaccia & toasted garlic bread

#### Salads

Panzanella, heritage tomatoes, roasted peppers, croûtons & purple basil

Wild rocket, shaved pecorino, slice compressed pear & balsamic vinaigrette

Supplement of £5 + VAT per head

#### BRITISH SEAFOOD STALL

please choose 3 options:

Pacific oysters freshly shucked to order served with raspberry and shallot vinegar & lemons in muslin

Forman's smoked salmon, grapefruit & pickled cucumber ribbons

Forman's beetroot gravadlax, lemon curd, pickled fennel & caper berries

Prawn cocktail, baby gem, Bloody mary crème fraiche & semi dried cherry tomatoes

Smoked trout scotch eggs & dill salad cream

Served with

Mixed tapioca crisps, seeded lavash, buttermilk blini's,
Lemon aïoli, sour cream & Dijon mustard mayonnaise

Supplement of £14 + VAT per head

#### ASIAN STREET STALL

Peking Duck, shredded on the stall with your choice of Hoisin sauce, spring onion, cucumber and coriander leaves & served in a chinese flour pancake

please choose 2 options:

Chinese vegetable spring rolls with beansprouts and shiitaki mushrooms & sweet chilli sauce

Hoisin teriyaki glazed wild mushroom bao bun picked red cabbage, crispy onions, wasabi emulsion & sesame seeds

Pork Char siu steamed buns

Fried Dim Sum

Chicken & vegetable gyoza

Bamboo shoots, cabbage, spring onion & mushoom gyoza

Served with
Sweet soy & chilli sauce
Prawn & rice crackers
Mini Kikkoman soy bottles

Supplement of £7 + VAT per head

#### TARTARE STALL

Tartares made live on the stall:
Ayshire beef tartare, sherry vinegar gel, caviar,
egg yolk puree & sour dough crouton

Gilt head sea bream tartare, mango puree, kaffir lime emulsion, caviar, garden apple & shiso

Sand carrot tartare, egg yolk puree, capers, goats curd & balsamic caviar

Served with Sourdough croutons, salt & vinegar game chips

Upgrades available upon request: Exmoor caviar and ice carvings

Supplement of £7 + VAT per head

#### BRITISH CHARCUTERIE & CHEESE STALL

Selection of british cured meats including: Spiced coppa, fennel salami & Dorset guanciale

Selection of british cheeses including Snowdonia black bomber, Baron Bigod & Stilton Wild mushroom scotch eggs & salad cream

> Served with Crackers, sour dough breads, pickles, house chutney & piccalilly

Supplement of £5 + VAT per head

#### MEXICAN CEVICHE & TACO STALL

CEVICHE please choose 2 options:

Scallop tartare, pickled celeriac, garden apple, tarragon dressing & torn sourdough croutons

Yellowfin tuna, champonzu, avocado, wasabi tobiko & seaweed cracker

Sea bass ceviche with ají limo tiger's milk, sweet potato, red onion, coriander and plantain

Citrus cured tofu, sweet potato, red onion, heritage radishes, mango & samphire

> TACO'S please choose 2 options:

A selection of soft corn tacos, crispy blue corn, green & red taco shells filled with your choice of:

Grilled marinated chipotle prawns, cabbage slaw, coriander & lime yogurt

Roasted butternut squash, wild mushrooms, chimichurri & queso fresco (V)

Ancho chilli pork shoulder, heritage raddish, pickled red onion, pineapple & ginger salsa

Pulled beef cheek, BBQ sauce, black beans, pickled red onions & guacamole

Supplement of £7 + VAT per head

#### CAESAR SALAD STALL

Made live on the stall hand cut romain lettuce tossed in a classic ceasar dressing

> served with your choice of: shaved parmesan sourdough croutons anchovie fillets grilled cornish white chicken crispy pancetta soft boiled quail eggs chargrilled butternut squash

Supplement of £5 + VAT per head



### PRICE LIST

#### DRINKS PACKAGES PER PERSON

Includes beer, house wine and soft drinks

1 hour - £24.00 2 hours - £37.00 3 hours - £46.00

Per additional half hour or part thereof, therafter 3 hours - £8.00

Add Prosecco £9.00 per hour

Add Champagne £16.00 per hour

Add Cocktails (pick 2 from our list) £11.00 per hour

Add House Spirits & mixers £10.50 per hour

Champagne only reception (1H) £42.00

#### SNACK SELECTION

select 3 - £5.00 per person

Black & green marinated olives with preserved lemon

Vegetable & plantain crisps with spiced or curried sea salts

Wasabi peas

Cheese straws, Dijon mustard, Parmesan & black sesame seeds

Sesame & smoked sea salt pretzel bites

Paprika & seeded lavash

Fennel seed taralli

### COCKTAIL LIST

#### COCKTAILS

#### Bramble

A derivative of the classic sour, this drink incorporates gin, crème de mûre, gomme syrup and lemon juice poured into a tumbler of crushed ice.

#### Paloma

Fresh lime juice, tequila, agave and grapefruit soda, with a pinch of salt

#### Mojito

Cuban light rum, crushed mint, lime juice, gomme syrup and cubed ice, topped with soda, a wonderful summer cooler!

#### Bagheera

A mojito style muddled cocktail with vodka, fresh basil, vanilla syrup, fresh ginger, lime ginger beer.

Hugo Spritz
Prosecco, St Germain, sparkling water & mint

#### Caipirinha

This is a great cocktail of cachaca, fresh limes, molasses, lime juice and crushed ice.

Moscow Mule Vodka, lime juice & spicy ginger beer

#### Raspberry Collins

Gin, framboise, raspberry puree, lime juice and gomme syrup and is topped with soda water.

#### Singapore Sling

A classic combination of gin, cherry brandy and lime juice topped with soda water.

#### Bellini

A classic cocktail consisting of peach nectar and chilled prosecco.

#### SOFT COCKTAILS

Elderflower Pressé
Elderflower, sparkling water and fresh mint

Ginger Bitter
Ginger beer, angostura bitters, lime juice and fresh mint

Blueberry Swoon
Blueberry purée, cloudy lemonade and lemon juice

Strawberry & Lavender Collins

Virgin Mule Pear juice, ginger, lime pressé and ginger beer

