



# TOWN HALL

SPACES

RHUBARB HOSPITALITY COLLECTION

# BEHIND THE WORLD'S MOST MEMORABLE EVENTS

RHUBARB HOSPITALITY COLLECTION IS CELEBRATED AS  
THE EPITOME OF CULINARY EXCELLENCE.

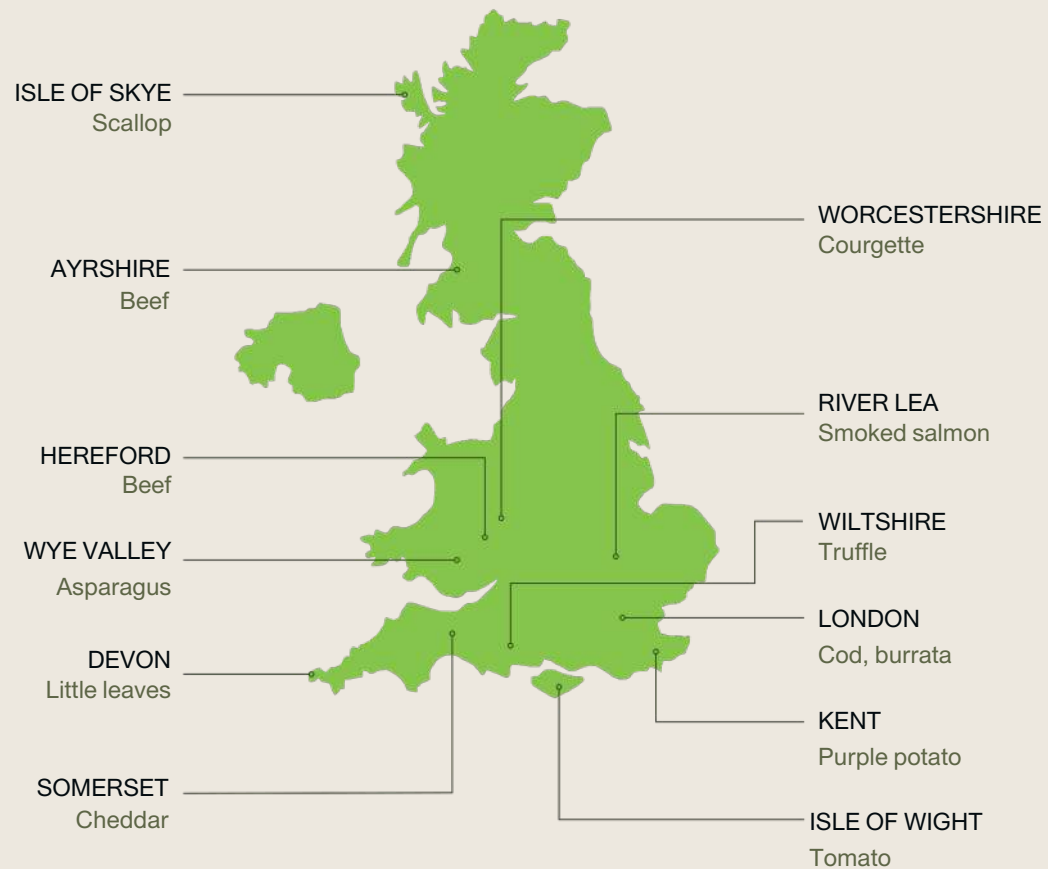
WE TAKE PRIDE IN COLLABORATING WITH YOU TO CREATE BESPOKE DISHES TAILORED TO ANY THEME, EMBRACING THE OPPORTUNITY TO CRAFT SOMETHING TRULY EXCEPTIONAL.

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 &amp; 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 2023

£30K+  
DONATED TO RANGE OF CHARITIES  
IN 2023 IN LIEU OF CORPORATE  
CHRISTMAS GIFTS

54%  
FEMALES IN  
LEADERSHIP

83  
NATIONALITIES

ENTIRE ELECTRICITY  
SUPPLY COMES FROM 100%  
RENEWABLE ENERGY  
SOURCES

ETHNIC DIVERSITY:  
WHOLE COMPANY 30%  
LEADERSHIP 23%

A collage of various appetizers including breads, salads, and dips. The central focus is a rectangular grey plate with several slices of bread topped with a green herb sauce, lemon slices, and cheese. To the right is a large black bowl filled with a colorful salad of green and purple leafy vegetables, shredded cheese, and sliced onions. In the background, there are several white plates with different types of breads and dips, some topped with meats and vegetables. The overall scene is a display of diverse and fresh food options.

DAY DELEGATE  
PACKAGES

# DAY DELEGATE PACKAGES

## SANDWICH LUNCH DDR

(50-500 guests)

### Arrival break

Freshly brewed teas & coffee,  
selection of mini pastries (2 per person) or whole fruit basket

### Mid morning break

Freshly brewed teas & coffee,  
Edinburgh biscuit selection

### Standing lunch

Selection of sandwiches, savoury salads  
and seasonal fruit salad

Served with freshly brewed teas & coffee,  
orange and cranberry juice

### Afternoon break

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

Filtered still and sparkling water included with all breaks

## HOT BUFFET DDR

(50-500 guests)

### Arrival break

Freshly brewed teas & coffee,  
selection of mini pastries (2 per person) or whole fruit basket

### Mid morning break

Freshly brewed teas & coffee,  
Edinburgh biscuit selection

### Standing lunch

Hot standing buffet lunch to include 2 main dishes,  
savoury salads and seasonal fruit salad

Served with freshly brewed teas & coffee,  
orange and cranberry juice

### Afternoon break

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

Filtered still and sparkling water included with all breaks

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.  
PRICES ARE VALID FOR 2026.

A photograph of a metal tiered stand holding several sandwiches. The sandwiches are made with white bread, filled with meat, cheese, and vegetables, and garnished with fresh green herbs. Each sandwich is secured with a wooden skewer. The text "SANDWICH LUNCH DDR MENU" is overlaid in white serif font across the center of the image.

SANDWICH LUNCH DDR  
MENU

# SANDWICH LUNCH

Pick 4 sandwiches: 2 meat/fish options, 1 vegetarian and 1 vegan

Please feel free to change your bread for your sandwich and choose between: ciabatta, brioche, focaccia, wrap, French baguette, sourdough, gluten free

## VEGETARIAN OPTIONS

Egg mayonnaise salad, cress, brioche (V)

West country Brie, smoked tomato chutney,  
rocket, ciabatta (V)

Sumac marinated Mozzarella, harissa roasted vegetables,  
sesame slaw, focaccia (V)

Greek Feta cream and lovage pesto, rocket, piquillo pepper,  
focaccia (V)

## MEAT / FISH OPTIONS

Chicken Caesar  
baby gem lettuce, Parmesan, chicken, ciabatta

Chicken Katsu, spiced curry emulsion,  
crunchy vegetables, brioche

Mortadella, basil pesto, burrata & rocket, focaccia

BLT  
Bacon, lettuce, tomato, sourdough

Hot smoked salmon  
Horseradish crème fraiche with cucumber, brioche

Prawn Marie Rose  
Prawns, baby gem, ciabatta

Coronation Chicken  
Baby gem lettuce, spiced mayonnaise, chicken, brioche

## VEGAN OPTIONS

Tofu and avocado, smokey tomato chutney,  
rocket, ciabatta (Ve)

Aubergine Katsu, curry mayonnaise, ciabatta (Ve)

Vegan feta cream and basil pesto, rocket,  
piquillo pepper, focaccia (Ve)

Chargrilled vegetables, red pepper hummus,  
focaccia (Ve)

Select 2 salads:

Heritage tomato Panzanella  
smoked tomato vinaigrette,  
cucumber, roasted red pepper

Superfood  
quinoa, edamame, broccoli,  
avocado, green goddess dressing

Pasta salad  
basil & lovage pesto, Bocconcini,  
sun blushed tomato orzo pasta

Cauliflower couscous  
caper and raisin, BBQ chard,  
toasted sesame dressing

Teriyaki squash  
rice noodles, pak choi, toasted wild  
rice, wasabi and lime dressing

Seasonal fruit salad included to finish your meal

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# AFTERNOON TREATS

Pick 2 for your afternoon break

## BISCUITS & COOKIES

Double chocolate chip cookies

Brown butter and spelt raisin cookies

All butter shortbread

## CAKES & TARTLETS

Chocolate fudge brownies (GF)

Freshly baked scones with clotted cream  
and homemade seasonal preserves

Autumn spiced carrot cake, Tahitian vanilla cream cheese frosting

## HEALTHIER

Cinnamon roll power bites (GF, Ve)

Bitter 70% dark chocolate bark (GF, Ve)

Popcorn trail mix (Ve, GF)  
nuts, dried fruits and seeds through a popcorn mix, served in  
sharing bowls for guests to nibble on

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The image shows a hot buffet menu. In the foreground, a white ceramic mug filled with a light-colored soup sits on a black stand. Behind it, two large, rectangular, light-colored trays are filled with a vibrant stir-fry. The stir-fry consists of thin, yellow noodles, green leafy vegetables, red cherry tomatoes, and pieces of protein, all coated in a dark, glossy sauce. The background is dark, making the food stand out.

HOT BUFFET DDR  
MENU

# HOT BUFFET LUNCH

Pick 2 mains (1 meat/fish option and 1 vegetarian option) and 2 salads

## MAINS

Portobello mushroom Bourguignon (V)  
wild mushroom ragù, Dijon mashed potato, caramelised shallots,  
January King cabbage, red wine jus  
Add slow-cooked feather blade of Hereford beef Bourguignon  
for £5.00 per person

Tomato, V'duja, mascarpone & herb gnocchi bake (V)  
basil pesto, aged Parmesan

Aubergine katsu (V)  
sticky jasmine rice, katsu curry ketchup, shiitake & pak choi,  
sesame & garlic dressing

Roast Cornish sea bream  
Parisienne winter vegetables, wilted greens,  
roasted fish butter sauce

Lemon thyme-stuffed Cotswold white chicken breast  
butternut squash & sage fregola, herb & citrus gremolata

Korean-glazed short rib of beef  
kimchi fried rice, shiitake & pak choi, sesame & garlic dressing

## SALADS

Heritage tomato Panzanella  
smoked tomato vinaigrette, cucumber, roasted red pepper

Superfood  
quinoa, edamame, broccoli, avocado, green goddess dressing

Pasta salad  
basil & lovage pesto, Bocconcini, sun blushed tomato orzo pasta

Cauliflower couscous  
caper and raisin, BBQ chard, toasted sesame dressing

Teriyaki squash  
rice noodles, pak choi, toasted wild rice, wasabi and lime dressing

Seasonal fruit salad included to finish your meal

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# AFTERNOON TREATS

Pick 2 for your afternoon break

## BISCUITS & COOKIES

Double chocolate chip cookies

Brown butter and spelt raisin cookies

All butter shortbread

## CAKES & TARTLETS

Chocolate fudge brownies (GF)

Freshly baked scones with clotted cream  
and homemade seasonal preserves

Autumn spiced carrot cake, Tahitian vanilla cream cheese frosting

## HEALTHIER

Cinnamon roll power bites (GF, Ve)

Bitter 70% dark chocolate bark (GF, Ve)

Popcorn trail mix (Ve, GF)  
nuts, dried fruits and seeds through a popcorn mix, served in  
sharing bowls for guests to nibble on

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A close-up photograph of a hand holding a silver fork over a white bowl. The bowl contains a dish garnished with fresh orange segments, a small white cream dollop, and several pansy flowers in yellow and blue. The background is dark and out of focus.

# LUNCH ENHANCEMENTS

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## ADD A PROTEIN TO YOUR SALAD

£3.30 per person supplement

One protein only per salad type per order

Chargrilled chicken breast

Breaded chicken breast

Harissa prawns

Gochujang glazed salmon

## FINGER FOOD ADD-ON

£4.25 per item

Tofu yakitori, spring onion & ginger (Ve)

Chipotle & Lime, Sweet Potato Taco, Avocado Mousse (Ve, GF)

Wild mushroom tart, pickled enoki, crispy tarragon (V)

Truffle Tunworth gougère, sherry vinegar gel,  
Lincolnshire Poacher cheese (V)

Cornish crab cake, curry leaf emulsion (GF)

Prawn, Chinese chive & spring onion gyoza

Nduja sausage roll, smoked tomato ketchup

Gochujang-glazed beef short rib, pickled cucumber, sriracha aioli

Herdwick lamb kofta, harissa & mint yoghurt

Chicken yakitori, spring onion & ginger

## DESSERT ADD-ON

£5.50 per person supplement

Chocolate texture verrine (V)  
70% bitter chocolate mousse, caramelised milk chocolate biscuit,  
salted caramel & white chocolate Chantilly

Banoffee cheesecake  
brown butter crumble, Biscoffe cream cheese mousse,  
banana and lime compote, dulce de leche

Tropical fruit pavlova verrine (Ve)  
mango & passion fruit compote, Tahitian vanilla & lime Chantilly  
cream, crunchy coconut meringue kisses

Strawberries and cream  
vanilla bavarois, strawberry and elderflower compote,  
white chocolate cream

Citrus fruit posset verrine (V)  
set lemon cream, citrus fruit salsa, vanilla crème fraiche,  
all butter shortbread biscuit

Caramelised apple & almond tartlet  
toasted almond frangipane, Bramley apple compote,  
mascarpone vanilla Chantilly

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# POST-CONFERENCE RECEPTION PACKAGES

After your daytime conference, unwind in a relaxed setting with some food and drinks.  
Post-conference reception packages are available to be enjoyed exclusively after daytime conference bookings.

A room hire extension may be needed: speak to your Sales Manager if you would like to prolong your access beyond 5pm.

## UP TO 1 HOUR

£23.00 per person

Includes  
2 drinks per person from a selection of:  
house wine, beer and soft drinks

Nibbles  
Smoked sea salt vegetable crisps  
Fennel seed taralli

## UP TO 2 HOURS

£49.00 per person

Includes  
3 drinks per person from a selection of:  
house wine, beer and soft drinks

Nibbles  
Smoked sea salt vegetable crisps  
Fennel seed taralli

5 canapés  
(select from pages 23 - 25)

## UP TO 3 HOURS

£75.00 per person

Includes  
4 drinks per person from a selection of:  
house wine, beer and soft drinks

4 canapés  
(select from pages 23 - 25)

3 bowls  
(select from page 27)

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# SAVOURY CANAPÉS

# SERVED COLD

Carrot tuile  
salt baked carrot, smoked oat crème fraiche, onion chutney, crispy leeks (Ve, GF)

Red pepper taco  
chipotle sweet potato, leche de tigre & sweetcorn (Ve)

Pickled watermelon  
cheddar sablé, whipped basil 'feta' (V)

Blue corn tostada  
miso foraged mushrooms, avocado, pickled mooli, coriander (Ve, GF)

Yellow Fin tuna tartare  
crispy rice, sriracha and lime, dulce (GF)

Scottish lobster & crayfish cocktail crumpet  
pickled watermelon radish, caviar, dill

Chicken Caesar  
romaine lettuce, parmesan sablé

Hereford beef tartare  
dulce pie tea, horseradish mascarpone, cured St Ewe egg yolk

Smoked salmon tart  
celeriac remoulade, crème fraîche jelly, caviar

Whipped Ragstone goat's cheese  
puffed wonton, tomato relish, truffle pearls (V)

# SERVED WARM

Smoked Scamorza  
broad bean & preserved lemon arancini, pickled shallot (V, GF)

Steamed Keen cheddar cheese bun  
Roscoff gel, chives (V)

Buttermilk fried chicken  
pineapple hot sauce, blue cheese dressing, coriander (GF)

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

Slow braised lamb shoulder  
mint yoghurt, white radish tartare (GF)

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

Confit potato  
potato crisp, bravas ketchup, charcoal aioli (Ve, GF)

Cornish crab cake  
coriander & lime emulsion (GF)

Prawn toast  
Black tiger prawns, crispy bread, sesame, soy & wasabi

Potato waffle  
tarragon emulsion & egg yolk purée, red pepper caviar (V)

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A close-up photograph of several sweet canapés. The canapés are arranged on a light-colored surface, possibly a wooden board. They feature a base of light-colored bread or cake, topped with a layer of pink macaron. The macarons are decorated with red sprinkles. Some canapés also have a yellow macaron on top. The background is filled with scattered red sprinkles.

# SWEET CANAPÉS

# SWEET CANAPÉS

After eight aéro (Ve)

Coffee, chocolate or vanilla  
choux à la crème

Bounty macaron (V)

Pistachio & honey canelé (V)

Salted caramel chocolate Rolo tartlets (v)

Raspberry & rose chouquette

Lemon & Yuzu meringue tartlet (V)

Chocolate honeycomb bites (V)

Strawberry and cream cups (V)  
(Ve on request)

Chocolate fudge cake pops (V)

Caramelised apricot & vanilla tartlet (V)  
(Ve on request)

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BOWLS

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## SERVED COLD

### CHALK STREAM TROUT POKĒ BOWL (GF)

sticky rice heritage radish, wasabi emulsion, spring onions and pickled ginger

### EARL STONHAM WAGYU BEEF TARTARE (GF)

chimichurri, malt vinegar shoestring potato, smoked beef & tomato aioli

### GRILLED TIGER PRAWN PANZANELLA SALAD

Isle of white heritage tomatoes, capers and basil

### TORCHED H FORMAN'S SMOKED SALMON (GF)

green goddess dressing, pickled cucumber, lime emulsion & dill

### LA LATTERIA BURRATA (V, GF)

Heirloom tomatoes, basil oil, green beans & foraged herbs

### CRISPY SLADESDOWN FARM DUCK SALAD

Thai salad, Nam Jim dressing, crispy shallots and toasted peanuts

### WHIPPED WHITE LAKE ENGLISH FETA (GF)

marinated summer vegetables, Heritage tomatoes, gazpacho vinaigrette (Ve upon request)

### LAVERSTOKE PARK FARM BUFFALO MOZZARELLA (V, GF)

pickled peach, sherry vinegar gel, marinated fennel, Aleppo chilli & pine nut crust (Ve upon request)

## SERVED WARM

### CORNISH CRUNCHER TWICE BAKED SOUFFLÉ (V)

red pepper piperade, wild garlic velouté, persillade

### CAULIFLOWER STEAK (VE, GF)

cauliflower couscous, apple raisin purée, curry emulsion, carrot & onion bhaji

### HARISSA GLAZED SCOTTISH SALMON (GF)

smoked butter milk sauce, grilled asparagus, keta caviar and garlic chive oil

### TANDOORI CHICKEN

butter chicken sauce, rice, mango chutney and crispy poppadum

### MACARONI CACIO E PEPE (V)

spring herb persillade

### GLAZED LAMB BELLY (GF)

watercress & goats curd puree, purée and BBQ crushed Jersey Royals

### AUBERGINE SCHNITZEL (VE, GF)

Vduja sauce, pickled radish, quinoa tabbouleh, pomegranate & fine herb salad

### PEA AND WILD GARLIC RISOTTO (V, GF)

goats cheese, mint oil and crispy heritage kale

### BREAST OF CORNISH HEN

grilled baby gem lettuce, parmesan, Caesar emulsion, croutons, potato rosti & salsa verde

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THANK YOU

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