

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.

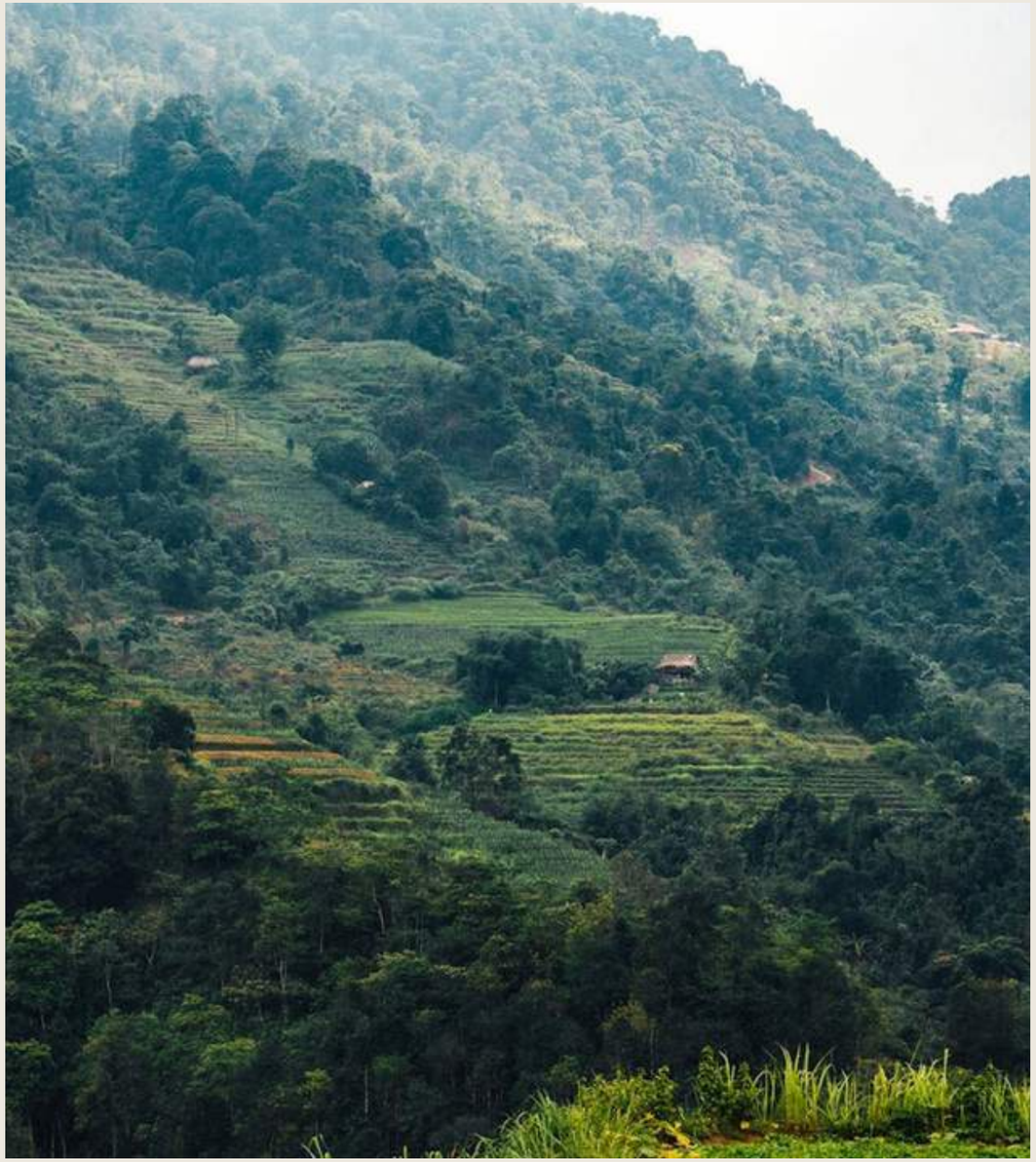
WHETHER IT'S A SIMPLE TEAM LUNCH OR A BESPOKE CAVIAR STALL WHERE DISHES ARE MASTERFULLY PREPARED BEFORE YOUR EYES, OUR CULINARY AND CREATIVE TEAMS COLLABORATE TO DELIVER UNFORGETTABLE FOOD THEATRE WITH SEAMLESS SERVICE FROM OUR EXPERT TEAM, SO YOU CAN RELAX AND FULLY ENJOY YOUR EVENT.



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 & 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
THE FELIX PROJECT IN 2023

£30K+
DONATED TO A 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%


MEETING
REFRESHMENTS

MEETING REFRESHMENTS

LIGHT BITES

COFFEE BREAK

£7.5 per person per serving

FRESHLY BREWED
TEA & COFFEE

FILTERED STILL & SPARKLING
WATER

BISCUITS

£3.5 per person

EDINBURGH BISCUIT
SELECTION

Two per person

PASTRIES

£4.5 per person

A SELECTION OF FRESHLY
BAKED MINI PASTRIES

Three per person

JUICE

£12 per litre jug

ORANGE, CLOUDY APPLE OR
CRANBERRY JUICE

FRESH FRUIT

£5 per person

SEASONAL FRUIT SALAD

SEASONAL FRUIT BAR
Build your own fruit salad,
from 50 guests

YOGHURT POTS

£5 per person

BLUEBERRY COMPOTE,
GREEK YOGHURT,
TOASTED OAT & MAPLE GRANOLA

MANGO AND PASSION FRUIT COMPOTE,
COCONUT YOGHURT, TOASTED OAT AND
MAPLE GRANOLA

SUMMER RED FRUIT COMPOTE, VANILLA
GREEK YOGHURT, CHIA AND SUNFLOWER
SEED GRANOLA

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.

MEETING REFRESHMENTS

BREAKFAST & BRUNCH

All options are designed for standing events, with buffet stations for self-service or breakfast canapés served by our waiting team

LIGHT BREAKFAST

£18.5 per person
From 50 guests

HARISSA SCRAMBLED TOFU AND PORTOBELLO MUSHROOM
served in a vegan bun (Ve)

A SELECTION OF FRESHLY BAKED MINI PASTRIES
(Gluten free on request)

BLUEBERRY & OAT YOGHURT POTS

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

MIXED SEASONAL FRUIT

FULL BUFFET BREAKFAST

£37 per person
From 50 guests

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)
or
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

£28.5 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)

BREAKFAST CANAPÉS

£29.5 per person
From 50 guests

SELECTION OF 4 BREAKFAST CANAPÉS
Find on page 8,
additional canapés at £4 per item

FRESHLY BREWED TEA & COFFEE

FILTERED STILL & SPARKLING WATER

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BREAKFAST CANAPÉS

COLD

MINI BAGELS
Cream cheese & smoked salmon

CHERRY TOMATO BRUSCHETTA
Whipped avocado & black olive crumb (Ve)

SMOKED SALMON BLINI
Sour cream & caviar

MINI DOUGHNUTS
Coffee cream, cinnamon sugar (Ve)

HAZELNUT MILK CHOCOLATE ROLLS (V)

RASPBERRY AND RICOTTA MINI MUFFIN (V)

BREAKFAST BRUSCHETTA
Whipped avocado, feta & red pepper caviar (V)

FRESH FRUIT SKEWERS
(Ve)

WARM

COCKTAIL CUMBERLAND SAUSAGE
Fresh tomato chutney

SUN-BLUSHED TOMATO & CHIVE SCRAMBLED EGG on toasted brioche (V)

MINI QUAIL'S EGG BENEDICT
Honey roast ham & lemon Hollandaise

VEGETABLE FRITTER
Guacamole, pomegranates & coriander (Ve)

BAGEL CROSTINI
Truffled scrambled eggs & shaved truffle (V)

MINI CROISSANT
Scrambled eggs & wild mushrooms (V)

MINI CROISSANT
Smoked ham & Swiss cheese

SPINACH & MUSHROOM MINI QUICHE
Vegan feta (Ve)

MINI CROQUE-MONSIEUR
French ham & Swiss cheese

HASH BROWN POTATO
Crispy bacon & crème fraîche

FRENCH TOAST
Cinnamon butter & fresh fruit (V)

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PRICES ARE VALID FOR 2026.

FRESHLY BAKED TREATS, £8 PER PERSON

AFTERNOON TREATS

Choose one from each category below to create a selection of three.
Two treats per person will be served from the chosen selection.

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

TREACLE TARTS WITH GINGER &
WHITE CHOCOLATE CHANTILLY CREAM

FRESHLY BAKED SCONES WITH CLOTTED CREAM
AND HOMEMADE SEASONAL PRESERVES

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 AND LEMON GRANOLA BARS (GF, VE)

BITTER 70% DARK CHOCOLATE BARK (GF, VE)

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WORKING
LUNCH

FROM 6 TO 300 GUESTS, £33 PER PERSON

SANDWICH LUNCH

Set up on stations for your guests to help themselves, designed to be enjoyed standing. Sandwiches served on a selection of artisan and speciality breads, wraps and baguettes, gluten free available on request. Accompanied by salads and seasonal fruit bowl.

MARKET

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

DELI

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)

HERITAGE

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)

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 & chickpea 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)

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STANDING RECEPTION FROM 15 TO 250 GUESTS, £40 PER PERSON

HOT & COLD LUNCH SELECTION

A more substantial alternative to our sandwich lunch. Choose from a selection of freshly prepared meat, fish and vegetarian options, 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

BAKED COD
fresh herbs, butter beans, lemon

BUTTERNUT SQUASH
Lentil & almond Wellington (Ve)

BAVETTE STEAK
chimichurri

LEMON & THYME
ROASTED CHICKEN SUPREME

ROAST PORK LOIN STEAK
Tenderstem broccoli, anchovy dressing

THAI-STYLE COD & PRAWN FISHCAKE
Soy, ginger pak choi

STEAMED FILLET OF SALMON
White wine & dill cream sauce

PIQUILLO PEPPER &
ROSEMARY FRITTATA (V)

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 & chickpea 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)

BISCUITS

Select one

COCONUT AND LIME MACARON

PISTACHIO AND LEMON BISCOTTI

HAZELNUT FINANCIER

CINNAMON SUGARED PALMIERS

TOASTED ALMOND TUILES

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STANDING RECEPTION FROM 50 TO 500 GUESTS, £49.5 PER PERSON + £18 AS A SEATED BUFFET LUNCH.

HOT FORK BUFFET

Select your menu and salads on page 15.

SOUTHERN

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

NORTHERN

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

EASTERN

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

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STANDING RECEPTION FROM 50 TO 500 GUESTS, £49.5 PER PERSON + £18 AS A SEATED BUFFET LUNCH.

HOT BUFFET

Select your menu and salads on the following page.

NEW WORLD

ROASTED CORN-FED CHICKEN BREAST
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 yoghurt (V)

TROPICAL ETON MESS
Vanilla Chantilly, crisp coconut meringues, mango & passion fruit compote

ALL GREEN (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)

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SELECT TWO

HOT BUFFET SALADS

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

COUSCOUS
Israeli couscous & chickpea salad,
roasted summer squash, sunflower
seeds, pomegranate seeds (Ve)

ASPARAGUS
Charred Wye Valley asparagus,
Romesco sauce,
shaved Manchego (V)

CAESAR SALAD
Anchovies, crunchy baby gem lettuce,
aged Parmesan,
sourdough croutons

TOMATO
Westland tomatoes, sumac onions,
barrel-aged feta, pine nuts,
garden mint (V)

BUTTER BEAN
Smoky semi-dried tomato,
tenderstem broccoli,
oregano & garlic dressing (Ve)

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

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

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

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

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SELECT ONE COLD, TWO HOT AND ONE DESSERT BOWL
FROM 50 GUESTS, £49.5 PER PERSON

BOWL FOOD LUNCH

Substantial, delicious and effortlessly enjoyed standing, our Bowl Food menu is ideal for events where space is limited or the focus is on exhibitors and networking.
Balanced, beautifully presented dishes are served in ready-to-enjoy bowls.

COLD

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

ISRAELI COUSCOUS & CHICKPEA SALAD (VE)
Roasted pumpkin, pumpkin seeds, pomegranate molasses dressing

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

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

HOT

ROASTED CORN-FED CHICKEN BREAST
Polenta, sweetcorn

JERUSALEM ARTICHOKE RISOTTO
Wild mushrooms, artichoke crisps, parsley, gremolata, shaved Parmigiano Reggiano

ROAST PORK LOIN STEAK
Tenderstem broccoli, anchovy dressing

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

CORNISH SEA BREAM
Olive tapenade, sweet potato, caper vinaigrette

DESSERT

BAKED LEMON RICOTTA CHEESECAKE
Pistachio crumb

TAHITIAN VANILLA PANNA COTTA
Almond crumble, macerated raspberries

BITTER CHOCOLATE MOCHA TART
Clotted cream

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CATERING
PACKAGES

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

Up to 300 guests (or beyond with bowl food lunch upgrade), £76.5 per person

ARRIVAL BREAK
Freshly brewed tea & coffee,
selection of mini pastries and juice

MID-MORNING BREAK
Freshly brewed tea & coffee,
Edinburgh biscuit selection

LUNCH
Selection of sandwiches, quiches, salads
and seasonal whole fruit
Upgrade to our bowl food lunch
(£22 per person supplement)

Served with freshly brewed tea & coffee
and a soft cocktail

AFTERNOON BREAK
Freshly brewed tea & coffee,
selection of freshly baked sweet treats

Filtered still and sparkling water included with all breaks

THE SIGNATURE

From 50 guests, £100 per person

ARRIVAL BREAK
Freshly brewed tea & coffee,
selection of mini pastries and juice

MID-MORNING BREAK
Freshly brewed tea & coffee,
handmade flapjacks and whole fruit

LUNCH
Hot fork standing buffet lunch to include 3 main dishes,
salads, wholemeal bread and dessert
Upgrade to our bowl food lunch.
For groups over 500 guests, please select bowl food lunch.

Served with freshly brewed tea & coffee
and a soft cocktail

AFTERNOON BREAK
Freshly brewed tea & coffee,
selection of freshly baked sweet treats and fruit skewers

Filtered still and sparkling water included with all breaks

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POST-CONFERENCE RECEPTION PACKAGES

Unwind in a relaxed setting with food & drinks.
Post Conference Reception packages are available to be enjoyed exclusively after your daytime conference.

UP TO 1 HOUR

£23 per person

DRINKS
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 per person

DRINKS
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 - 27

UP TO 3 HOURS

£75 per person

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

4 CANAPÉS
Select from pages 23 - 27

3 BOWLS
Select from page 29

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RECEPTION & SEATED PACKAGES

STANDING RECEPTIONS

PRICE LIST

CANAPÉS

SELECTION OF 4 CANAPÉS	SELECTION OF 6 CANAPÉS	SELECTION OF 8 CANAPÉS	ADDITIONAL CANAPÉ
£22	£32	£40	£4.5

BOWL FOOD

SELECTION OF 4 BOWLS	SELECTION OF 5 BOWLS	SELECTION OF 6 BOWLS	ADDITIONAL BOWL
£43	£53	£61	£9

RECEPTION PACKAGES

4 CANAPÉS AND 2 BOWLS	6 CANAPÉS AND 3 BOWLS	3 CANAPÉS, 3 BOWLS AND 1 FOOD STALL	4 CANAPÉS, 2 BOWLS AND 2 FOOD STALLS
£41	£60	£97	£112
		minimum 70 guests	minimum 100 guests

CANAPÉS, BOWL FOOD AND RECEPTION PACKAGES MUST BE PURCHASED
IN CONJUNCTION WITH ONE OF OUR DRINKS PACKAGES, DETAILED ON PAGE 41.

ALL PRICES ARE PER PERSON AND EXCLUDE VAT.

SEATED DINNERS

PRICE LIST

CANAPÉ & DINNER PACKAGES

Minimum 70 guests
A supplement of £10 per person will apply for lower numbers: between 50-70

3 CANAPÉS AND 1 GLASS OF PROSECCO ON ARRIVAL
3 COURSE DINNER WITH TEA/COFFEE AND PETIT FOURS
1/2 BOTTLE HOUSE WINE
1 BEER
1 SOFT DRINK
1 BOTTLE OF STILL AND SPARKLING MINERAL WATER
£157

4 CANAPÉS AND 1 GLASS OF MOËT & CHANDON ON ARRIVAL
3 COURSE DINNER WITH TEA/COFFEE AND PETIT FOURS
1 BOTTLE HOUSE WINE
1 BEER
1 SOFT DRINK
1 BOTTLE OF STILL AND SPARKLING MINERAL WATER
£190

SEATED DINNER PACKAGES

Minimum 70 guests
A supplement of £8 per person will apply for lower numbers: between 50-70

3 COURSE DINNER WITH TEA/COFFEE AND PETIT FOURS
1/2 BOTTLE HOUSE WINE
1 BEER
1 SOFT DRINK
1 BOTTLE OF STILL AND SPARKLING MINERAL WATER
£125

3 COURSE DINNER WITH TEA/COFFEE AND PETIT FOURS
1 BOTTLE OF HOUSE WINE
1 BEER
1 SOFT DRINK
1 BOTTLE OF STILL AND SPARKLING MINERAL WATER
£138

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, Town Hall's tables and chairs, crockery, cutlery, glassware and quality linen.

ALL PRICES ARE PER PERSON AND EXCLUDE VAT.


SAVOURY CANAPÉS

SERVED COLD

SAVOURY CANAPÉS

WINTER TRUFFLE (V)
Bermondsey hard-pressed cheese & mushroom
parfait choux, mushroom ketchup

CRAPAUDINE BEETROOT & WHIPPED WHITE
LAKE ENGLISH FETA BARBAJUAN (V)
Balsamic caviar

PIQUILLO PEPPER TACO (VE)
Sweet potato, leche de tigre & sweetcorn

BLUEFIN TUNA TARTARE
Crispy rice, sriracha & lime, wasabi

CORNISH CRAB CROUSTADE
Mustard kohlrabi, curry leaf emulsion,
sultana ketchup

PASTRAMI ON RYE
Dill pickle, American mustard mayonnaise

CARROT TUILE (VE) (GF)
Salt-baked carrot, smoked oat crème fraîche,
onion chutney, crispy leeks

THAI GREEN SMOKED CORNISH
RED CHICKEN TART
Aubergine & foraged flowers

PARMESAN SABLÉ 'DODGER' (V)
Driftwood goat's cheese & blackberry gel

CELERIAC TART (V)
Whipped Tunworth & pumpkin seed

CURED CHALK STREAM TROUT
Horseradish crème fraîche,
crisp potato cake

CREEDY CARVER DUCK CORNET
Kewpie mayo, sesame pickled cucumber, shiso cress

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SERVED WARM

SAVOURY CANAPÉS

STEAMED CORNISH
YARG CHEESE BUN (V)
Pickled onion purée, chives

HAND-DIVED
ORKNEY SCALLOP
Burnt grapefruit hollandaise, nduja jam

CORNISH LOBSTER
SESAME TOAST
Toasted nori & pickled ginger emulsion

BLACK TRUFFLE & CEP ARANCINI (V)
Black garlic ketchup

POTATO WAFFLE (V)
Tomato ketchup, whipped Parmesan & egg yolk purée

BUTTERMILK
FRIED CHICKEN
Pineapple hot sauce, ranch dressing, caviar

BRAISED CORNISH
LAMB SHOULDER
Mint yoghurt, white radish

SUNDAY ROAST
CHICKEN CROUSTILLANT
Cauliflower cheese, baked potato crumb

MIDDLE EASTERN
WAGYU BEEF
Tortilla, yuzu & jalapeño, yoghurt & furikake

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SWEET CANAPÉS

SWEET CANAPÉS

ROSE & LONDON HONEY MACARON (V)

PISTACHIO & RASPBERRY RELIGIEUSE (V)

GREEN APPLE YOGHURT & LIME DÉLICE

LEMON & YUZU MERINGUE TARTLETS (V)

SALTED CARAMEL CHOCOLATE ROLO TARTLETS (V)

PEANUT BUTTER & JELLY SANDWICH (V)

PALOMA PAVLOVA (V, VE)

MILK & COOKIES (V)

HAZELNUT ROCHER LOLLIPOP

TROPICAL FRUIT TROPÉZIENNE

CHOCOLATE HONEYCOMB BITES (V)

MANDARIN & GINGER DÉLICE (V, VE)

DULCE DE LECHE POPCORN S'MORES

SPICED BLACKBERRY CRUMBLE BONBON (V)

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BOWLS

BOWLS

COLD

SALT-BAKED JERUSALEM ARTICHOKES (VE)
Smoked oat crème fraîche, cep & truffle crumble

WHIPPED WHITE LAKE ENGLISH FETA (GF)
Roasted pumpkin panzanella

CURE-SEARED YELLOWFIN TUNA
Tonnato dressing & red endive

POTTED SMOKED CHALK STREAM TROUT (GF)
Cox apple jelly, cucumber & nori chutney, bread crisps

TORCHED H FORMAN'S SMOKED SALMON (GF)
Green goddess dressing, pickled cucumber & lime emulsion

CURED GILTHEAD BREAM (GF)
Tikka-roasted Delica pumpkin & lime yoghurt

CHALK STREAM TROUT POKÉ BOWL (GF)
Sticky rice, heritage radish & wasabi emulsion

HEREFORDSHIRE BEEF TARTARE
Kimchi emulsion,
ponzu gel & pickled daikon

CRISPY CREEDY CARVER DUCK SALAD
Thai salad, nam jim dressing,
crispy shallots & toasted peanuts

WARM

MACARONI CACIO E PEPE (V)
Vegan bacon & herb crust

AUBERGINE MILANESE (VE, GF)
Burrella, roasted garlic aioli & nduja jam

ROAST STONE BASS
Green peppercorn sauce, Parisian potatoes & sea purslane

CRISPY CHICKEN KATSU
Coconut rice & kimchi slaw

HERTFORDSHIRE BEEF RUMP STEAK (GF)
Triple-cooked chips & Béarnaise

BBQ-GLAZED BEEF SHORT RIB
Chimichurri, sriracha & lime slaw

TANDOORI BUTTER CHICKEN
Saffron rice, mango chutney & crispy poppadom

CORNISH SEA BREAM
Sesame prawn toast bonbon, lemongrass, kaffir lime leaf
bisque, edamame & mooli salad

CAULIFLOWER STEAK (VE)
Cauliflower couscous, apple raisin purée, curry emulsion,
carrot & onion bhaji

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THREE COURSE DINNER

FIRST COURSE

TWICE-BAKED ONION SOUFFLÉ (V)
Lincolnshire Poacher cheese,
caramelised onion velouté & persillade

CELERIAC TART (V)
Driftwood goat's cheese &
pumpkin seeds

'THE HUMBLE CARROT' (VE, GF)
Salt-baked heritage carrot, carrot purée, carrot-top salsa verde

SALT-BAKED JERUSALEM
ARTICHOKES (VE)
Pickled foraged mushrooms, smoked oat crème fraîche,
cep crumble, shaved winter truffle

BUFFALO RICOTTA (V)
Burrata & mushroom raviolo,
marinated king oyster mushrooms, Parmesan foam

BBQ YORKSHIRE BABY LEEKS (V)
Stracciatella, Treviso, brown butter pumpernickel crumb
& pumpkin seed romesco
(Can be made vegan on request)

CURED GILTHEAD BREAM (GF)
Tikka-roasted Delica pumpkin, lime yoghurt,
pickled Piccolino cucumber

POTTED SMOKED CHALK STREAM TROUT
Cox apple jelly, cucumber & nori chutney,
sourdough crisps

CORNISH LOBSTER THERMIDOR PIE
Herb purée, shellfish & tarragon bisque

SCOTTISH LANGOUSTINE & HAND-DIVED
SCALLOP AGNOLOTTI
Shellfish bisque, lemon verbena

CREEDY CARVER CHICKEN
Winter truffle & leek terrine, chicken fat brioche,
mushroom ketchup, heritage radish salad

HEREFORDSHIRE BEEF TARTARE
Kimchi emulsion, ponzu gel, pickled daikon, wasabi caviar,
salt & vinegar potato waffle

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MAIN COURSE

SPICED CAULIFLOWER STEAK (VE)
Cauliflower couscous, apple raisin purée,
curry emulsion, carrot & onion bhaji

LION'S MANE MUSHROOM (VE)
Potato rösti chip, black garlic,
herb purée & mushroom XO sauce

WINTER VEGETABLE WELLINGTON (V)
BBQ hispi cabbage, pomme purée,
caramelised cauliflower

AUBERGINE MILANESE (VE, GF)
Burrella, roasted garlic aioli & nduja jam

CORNISH TRUFFLED STONE BASS
Cauliflower cheese croquette, broccoli purée,
roasted onion ketchup, chanterelles & fumet blanc

POACHED HALIBUT
Morecambe Bay brown shrimp, clams, pickled cucumber,
British seashore vegetables & dill oil

GILTHEAD SEA BREAM
Escabeche vegetables, winter heritage tomato,
red pepper consommé

COTSWOLD WHITE CHICKEN
Tarragon sauce, confit leg, heritage carrots,
ornamental kale, potato rösti

FOSSE MEADOWS FARM CHICKEN
Glazed heritage carrot, confit leg dauphine,
kale, poulet blanc

LOIN OF WINDSOR PARK VENISON (GF)
Blackberry ketchup, buttered spinach, venison haunch ragù
& smoked potato foam, crispy venison biltong

DUO OF WINDSOR PARK VENISON
Beetroot tarte tatin, baby carrots, pickled nashi pear, venison
& rosemary skewer, salt-baked celeriac, game jus

FILLET OF HERTFORDSHIRE BEEF
Parsley mayonnaise, short rib stuffed Roscoff onion,
herb pomme Anna, ornamental kale

CREEDY CARVER DUCK (GF)
Cherry ketchup, Treviso & leg croustillant, kalettes,
caramelised orange duck jus

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DESSERT

EARL GREY MILLE-FEUILLE
Caramelised puff pastry, lemon curd, Earl Grey whipping ganache, lemon & thyme compote, burnt honey ice cream (Can be made vegan on request)

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

PEANUT CARAMEL SPHERE (V)
Salted peanut butter parfait, roasted banana ice cream, whipped Maldon sea salt caramel

COFFEE & CREAM (V)
Roasted coffee & bitter chocolate mousse, Biscoff & vanilla feuilletine, maple ice cream

BIG CHOUX TO FILL (V)
Crunchy choux pastry, blackberry & Bramley apple compote, spiced white chocolate Chantilly, Tahitian vanilla ice cream

ST CLEMENT'S TART
Mandarin custard, Sablé Breton, citrus confit, marigold ice cream

HAZELNUT & MILK CHOCOLATE DÉLICE
Hazelnut financier, raspberry confit, Piedmont hazelnut praline & milk chocolate mousse, raspberry sorbet

POPCORN
Brown butter corn cake, salted caramel bavarois, popcorn ice cream

BLACK FOREST COUPE (V, VE ON REQUEST)
Roasted Victoria plum compote, spiced orange & cinnamon sponge, Tahitian vanilla Chantilly, Mirabelle plum sorbet

PEAR & CARAMEL (V)
Toasted almond financier, pear & vanilla jelly, Dulcey whipped ganache, salted caramel ice cream

IRISH CREAM CHEESECAKE
Baileys & malted milk cream cheese mousse, banana compote, bitter chocolate crémeux

CACAO
Cocoa nib brownie, 64% Manjari chocolate crémeux, cocoa nib mousse, salted caramel, milk ice cream

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STALLS

STALL MENU

INDIAN STREET

Please select three options

MUMBAI BHEL PURI
A delicious savoury mix of puffed rice, peanuts, lentils, potatoes, dhaniya, imli chutney aur ambi

AGREWALI ALOO TIKKI
Crispy potato cakes stuffed with crushed peas & raisins served with pudina ki chutney & crispy savoury garnishes

PAV BHAJI
Chowpatty style mashed vegetable curry with hot buttered milk buns, red onion & ginger

SAMOSA CHAAT
Cauliflower & vegetable samosa served with a chickpea curry, sweet yoghurt, coriander chutney, tamarind, sev & pomegranate seeds

DELHI WALA PAANI PURI STALL
Puffed crispy semolina balls filled with a choice of crushed daal, potatoes, savoury spices, tamarind chutney, mint & coriander flavoured liquid

POKÉ

Please select three options

TUNA POKÉ
Black rice, champonzu dressing, cucumber, pickled pink ginger & avocado

GOCHUJANG SALMON POKÉ
Kimchi, heritage radishes, pickled seaweed salad, rice noodles & orange

AYRSHIRE BEEF POKÉ
Sushi rice, soy-cured egg yolk, pickled mooli, toasted pine nuts & sliced red chilli

CHICKEN TERIYAKI POKÉ
Pickled red cabbage, brown rice, edamame beans, sweetcorn & carrot salad

CORIANDER & LIME PRAWN POKÉ
Sour cream, torched peaches, smoked black beans & cherry tomato salsa

MISO AUBERGINE POKÉ
Shoyu dressing, mango salsa, broad beans, udon noodles & coriander

SERVED WITH
Furikake, spring onions, toasted sesame, crispy shallots & sriracha

AMERICAN DINER

Please select two 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 CHOICE OF SAUCES
Truffle mayo, tomato ketchup, French’s mustard, spiced BBQ sauce

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STALL MENU

GARDEN

Allotment of market-fresh baby vegetable crudités to include:
baby Yukon carrots, rainbow radish, cucumber & celery

SERVED WITH YOUR CHOICE OF

BEETROOT, CARROT & NATURAL HUMMUS

AUBERGINE & SWEET POTATO BABA GANOUSH

SMASHED AVOCADO & PEA GUACAMOLE

VEGETABLE CRISPS OF BEETROOT, ARTICHOKE, HERITAGE CARROT, CELERIAC, CAVOLO NERO & PARSNIP

PUFFED SEAWEED, RED CABBAGE & SAFFRON TAPIOCA SEEDED LAVASH & SOURDOUGH CRISP

GARDEN POTS OF PANNA COTTAS

PEA PANNA COTTA
Heritage beetroots & goat's cheese

SAND CARROT PANNA COTTA
Jasmine-soaked raisins, vegan feta & carrot top verde (Ve)

PARMESAN PANNA COTTA
Semi-dried tomato, olive crumb & basil pesto

SUSHI & SASHIMI

SASHIMI
Please select two options

TUNA SASHIMI
Jalapeño dressing & garlic chives

SEA BASS SASHIMI
Truffle-infused soy & sliced truffle

SCOTTISH SALMON SASHIMI
Tomato ponzu & sesame seeds

TERIYAKI TOFU SASHIMI
Spring onion & jalapeño mayo

SUSHI
Please select two 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 of £7 per person
(supplement applies for a sushi Chef to make the sushi live behind the stall)

ITALIAN

Please select two options

RIGATONI
Arrabbiata, garlic, torn basil & chilli

STROZZAPRETI CON POLPETTE
Beef meatballs, onion, San Marzano tomato sauce

AGED PARMESAN RISOTTO MILANESE
Tiger prawns & black truffle

WYE VALLEY ASPARAGUS RISOTTO
Semi-dried tomatoes, cottage cheese & lemon

SERVED WITH
Toasted pine nuts, marinated olives, Parmesan shavings, basil pesto, chilli flakes, chilli oil, rosemary focaccia & toasted garlic bread

SALADS

PANZANELLA
Heritage tomatoes, roasted peppers, croutons & purple basil

WILD ROCKET
Shaved pecorino, sliced compressed pear & balsamic vinaigrette

Supplement of £5 per person

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STALL MENU

BRITISH SEAFOOD

Please select three options

PACIFIC OYSTERS FRESHLY SHUCKED TO ORDER
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 fraîche & semi-dried cherry tomatoes

SMOKED TROUT SCOTCH EGGS
Dill salad cream

SERVED WITH
Mixed tapioca crisps, seeded lavash, buttermilk blinis, lemon aioli, sour cream, Dijon mustard mayonnaise

Supplement of £14 per person

ASIAN STREET

PEKING DUCK, SHREDDED ON THE STALL
Served with your choice of: Hoisin sauce, spring onion, cucumber, coriander leaves & served in a Chinese flour pancake

Please select two options

CHINESE VEGETABLE SPRING ROLLS
Beansprouts, shiitake mushrooms & sweet chilli sauce

HOISIN TERIYAKI GLAZED WILD MUSHROOM BAO BUN
Pickled red cabbage, crispy onions, wasabi emulsion & sesame seeds

PORK CHAR SIU STEAMED BUNS

FRIED DIM SUM

CHICKEN & VEGETABLE GYOZA

BAMBOO SHOOTS, CABBAGE, SPRING ONION & MUSHROOM GYOZA

SERVED WITH
Sweet soy & chilli sauce, prawn & rice crackers, mini Kikkoman soy bottles

Supplement of £7 per person

TARTARE

TARTARES PREPARED LIVE ON THE STALL

AYRSHIRE BEEF TARTARE
Sherry vinegar gel, caviar, egg yolk purée & sourdough crouton

GILTHEAD SEA BREAM TARTARE
Mango purée, kaffir lime emulsion, caviar, garden apple & shiso

SAND CARROT TARTARE
Egg yolk purée, capers, goat's curd & balsamic caviar

SERVED WITH
Sourdough croutons, salt & vinegar game chips

Upgrades available upon request: Exmoor caviar and ice carvings
Supplement of £7 per person

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STALL MENU

BRITISH CHARCUTERIE & CHEESE

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, sourdough breads, pickles, house chutney, piccalilli

Supplement of £5 per person

TACO

Please select three options

CRISPY BLUE CORN TACO
Roasted sweet potato, burnt spring onion crema, sweetcorn and black bean salsa & crumbled feta
or
BBQ smoked duck, pickled shallots, tamarind & mooli salsa

CRISPY RED TACO
Salted cod, red pickled cabbage, tomato salsa & avocado purée
or
Smoked cauliflower, poblano chilli spiced yoghurt, palm heart & pomegranate salsa

OPEN TACO
Buttermilk fried chicken, red cabbage slaw & miso emulsion
or
Cornish picked white crab, pickled cucumber, avocado & caviar

CRISPY GREEN TACO
Smoked salmon, mango and radish salsa & green goddess dressing
or
Crispy tofu, cucumber kimchi, fermented chilli & toasted sesame seed guacamole

CRISPY YELLOW TACO
Chermoula pulled lamb shoulder, sweetcorn relish & piquillo chimichurri
or
Larb spiced rib of beef, pickled jalapeños, tomato & habanero salsa

MEXICAN CEVICHE & TACO

CEVICHE
Please select two options

SCALLOP TARTARE
Pickled celeriac, garden apple, tarragon dressing & torn sourdough croutons

YELLOWFIN TUNA
Champonzu, avocado, wasabi tobiko & seaweed cracker

SEA BASS CEVICHE
Ají limo tiger's milk, sweet potato, red onion, coriander and plantain

CITRUS CURED TOFU
Sweet potato, red onion, heritage radishes, mango & samphire

TACOS
Please select two options

A SELECTION OF CORN TACOS
Crispy blue corn, green & red taco shells filled with your choice of:

GRILLED MARINATED CHIPOTLE PRAWNS
Cabbage slaw, coriander & lime yoghurt

ROASTED BUTTERNUT SQUASH
Wild mushrooms, chimichurri & queso fresco (V)

ANCHO CHILLI PORK SHOULDER
Heritage radish, pickled red onion, pineapple & ginger salsa

PULLED BEEF CHEEK
BBQ sauce, black beans, pickled red onions & guacamole

Supplement of £7 per person

STALL MENU

MAC & CHEESE

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 CHILLI OIL

BURRATA & TOMATO

LA LATTERIA 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

CAESAR SALAD

MADE LIVE ON THE STALL

HAND-CUT ROMAINE LETTUCE TOSSED
IN A CLASSIC CAESAR DRESSING

SERVED WITH YOUR CHOICE OF
SHAVED PARMESAN

SOURDOUGH CROUTONS

ANCHOVY FILLETS

GRILLED CORNISH WHITE CHICKEN

CRISPY PANCETTA

SOFT-BOILED QUAIL EGGS

CHARGRILLED BUTTERNUT SQUASH

Supplement of £5 per person


BEVERAGES

DRINKS PACKAGES, PER PERSON

PRICE LIST

HOUSE PACKAGE

Suitable for up to 4 hours,
£46 per person

A GLASS OF PROSECCO ON ARRIVAL

HALF A BOTTLE OF HOUSE WINE

1 BEER

1 SOFT DRINK

FREE FLOWING

1 hour - £26 2 hours - £38 3 hours - £46
After 3 hours - £8 per additional half hour

BEER, HOUSE WINE AND SOFT DRINKS

ADD PROSECCO
£8 per person

ADD CHAMPAGNE
£16 per hour

ADD COCKTAILS
(SELECT TWO FROM OUR LIST)
£12 per hour

ADD HOUSE SPIRITS & MIXERS
£11 per hour

CHAMPAGNE ONLY RECEPTION (1H)
£47

SNACK SELECTION

Select three - £5.5 per person

FENNEL SEED TARALLI

BLACK & GREEN MARINATED OLIVES WITH PRESERVED LEMON

WASABI PEAS

CHEESE STRAWS, DIJON MUSTARD, PARMESAN & BLACK SESAME SEEDS

PAPRIKA & SEEDED LAVASH

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COCKTAIL LIST

BELLINI
A classic cocktail consisting of
peach nectar and chilled Prosecco

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

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

MOSCOW MULE
Vodka, lime juice & spicy ginger beer

HUGO SPRITZ
Prosecco, St Germain, sparkling water & mint

MOJITO
Cuban light rum, crushed mint, lime juice, gomme
syrup and cubed ice, topped with soda water

CAIPIRINHA
This is a great cocktail of cachaça, fresh limes,
molasses, lime juice and crushed ice

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

RASPBERRY COLLINS
Gin, framboise, raspberry purée, lime juice
and gomme syrup, topped with soda water

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

SOFT COCKTAILS

COOL & CALM
Non-alcoholic gin, cucumber, lime, soda, lemongrass foam

RHUBARB BLUSH
Cranberry, rhubarb, citrus, coconut foam

APPLE & SAFFRON SOUR
Everleaf Forest, tonka bean, apple, lime

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THANK YOU
TOWN HALL
SPACES