

suggested menus

Gallery Mess
PDR Menus
Spring Summer 2015

Canapés

Served hot:

Lamb fillet,
English pea & lovage purée

Seared scallop
with salsa verde

Fillet of beef with baby fondant potato & classic sauce béarnaise

Salt & pepper squid
with chilli flakes
served in cones

Truffled summer chanterelles with crisp leeks in a brioche croûte

Chicken satay with a creamy coconut & crunchy peanut satay sauce

Mini eggs Benedict Royale
with smoked salmon, hollandaise & chives on a muffin

Served cold:

Beef carpaccio with truffled mascarpone,
crostini & Parmesan shavings

Tartare of salmon with soured cream, shallots & capers on brioche toast

Sashimi of tuna wrapped in mooli with a wasabi dip

Peeled prawns tossed in chilli & lime zest with Japanese mayonnaise

Parma ham,
buffalo mozzarella & wild rocket

“rhubarb”
f o o d d e s i g n

Cornish crab
on brioche toast

Strips of courgettes filled with ricotta & sunblushed tomato

Spicy Californian roll

Truffled cauliflower panna cotta, shortbread & toasted grains

£2.20 + vat each

“rhubarb”
f o o d d e s i g n

Dinner Menus

For exclusive use parties we ask that you select a set menu consisting of one first course, one main course & one pudding for the entire party, an additional vegetarian option will be available & any dietary requirements will be catered for on request

Menu A

First Courses

Served hot:

English pea & mint soup
with a Parmesan frico

Served warm:

New season's English asparagus*,
poached egg, hollandaise
& crisp Parma ham wafer

Served cold:

Heritage beetroot salad
with goat's cheese, hazelnuts
& honeycomb

All served with

Artisan breads
& unsalted butter

Main Courses

Roasted chicken breast,
gnocchi, Spring vegetables
& salsa verde

Cod fillet,
crab mash, spinach,
lemon & caper sauce

Duck breast,
farro, fennel & peaches

“rhubarb”
f o o d d e s i g n

Puddings

Served warm:

Rhubarb crumble
with clotted cream ice cream

Served cold:

Lemon tart
with raspberries & crème fraiche

Gooseberry & elderflower fool
with shortbread

"rhubarb's" Freshly brewed organic coffee, tea & herbal teas
with homemade petits fours

3 Course Menu

£37.50 + vat

*English asparagus is available from late April until late June

Outside of the British asparagus season other seasonal vegetables will be offered

Menu B

First Courses

Served warm:

Sticky shallot tarte tatin
goat's cheese & balsamico

Served cold:

Gin & tonic cured salmon
with horseradish cream, pickled cucumber
& toast

Ham hock terrine,
piccalilli
& toasted sour dough

All served with

Artisan breads
& unsalted butter

"rhubarb"
f o o d d e s i g n

Main Courses

Sea bass fillet,
saffron mash, spinach
& sauce vierge

Roasted rump of lamb,
crushed Jersey Royals with spring herbs
& petit pois a la Française

Sirloin of beef,
Lyonnaise potatoes,
creamed spinach & Provençal tomato

Puddings

Served hot:

Chocolate fondant
with pistachio ice cream

Served cold:

Lemon posset
with crystalised violets

Strawberries,
buttermilk panna cotta,
strawberry sorbet & shortbread

"rhubarb's" Freshly brewed organic coffee, tea & herbal teas
with homemade petits fours

3 Course Menu
£45.00 + vat

“rhubarb”
f o o d d e s i g n

Menu C

First Courses

Served hot:

Marinated scallops,
pea purée, pancetta crisp
& fennel pollen

Served cold:

Carpaccio of beef,
truffle dressing & Parmesan shavings

Burrata,
heritage tomatoes,
basil oil & Parmesan frico

All served with

Artisan breads
& unsalted butter

Main Courses

Lamb noisettes,
artichoke mash
& Niçoise vegetables

Roasted fillet of beef,
truffle pommes mousseline,
asparagus* & spinach

Halibut fillet,
fennel & potato purée,
roasted cherry vine tomatoes
& lemon butter sauce

Puddings

Crème brûlée,
raspberries & shortbread

Chocolate tart
with popcorn sorbet

Eton mess
with crushed meringue
& crème Chantilly

"rhubarb's" Freshly brewed organic coffee, tea & herbal teas
with homemade petits fours

3 Course Menu

£55.00 + vat

*English asparagus is available from late April until late June

Outside of the British asparagus season other seasonal vegetables will be offered

Vegetarian Main Course Options

Artichoke tortelloni,
artichoke purée,
spring vegetables & truffle butter sauce

Risi Bisi

English pea, barley & mint risotto
with broad beans & asparagus*

“rhubarb”
f o o d d e s i g n