

“rhubarb” on the river

Bringing something deliciously different to your menu...



The Sushi and Sashimi Bar

A fabulously dramatic stall where chefs make a wonderful choice of perfectly constructed sushi and sashimi to order, such as:

Sushi rolls of fresh tuna, crab, salmon, crispy salmon, prawn tempura and smoked salmon, with avocado, pickled radish, wasabi and chives

Tuna and salmon sashimi with pink ginger, soy and wasabi

Sashimi of queen scallop, Japanese style, and served in its own shell



The Carousel Seafood Bar

A work of art in itself, this stall features stunning revolving carousels with a multitude of miniature goblets filled with your choice of delicious seafood cocktails including Cornish crab, crayfish and prawn with 'Bloody Mary' crème fraîche

A wonderful arrangement of peeled prawns with three delicious dips including lemon mousseline, creamy horseradish and tomato fondant

Brittany oysters freshly shucked to order and served with finely chopped shallots, raspberry and shallot vinegar, and with fresh lemons to squeeze



The Caviar Ice Bar

A glistening iced caviar bar holding your choice of caviar with classic accompaniments including finely chopped egg white, finely chopped egg yolk, sour cream, poached quails eggs, snipped chives, warm blinis and half lemons in muslin

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Suggested First Courses

“rhubarb’s” fruits de mer in a fabulous silver cone, and including lobster tail, mussels, clams, peeled prawns, crab claws and crayfish, served with melba toast, lemon aioli and half lemons in muslin

Suggested Puddings

“rhubarb’s” Cinderella’s slipper – a stunning pink satin box opens to reveal a fabulous edible white chocolate slipper filled with champagne brûlée and frosted forest berries, wild strawberry sorbet, pink fluffy spun sugar and served with a glittered sable

“rhubarb’s” Asian dessert tasting plate

Poached lemongrass nashi pear with Asian spices, black sticky coconut rice pudding and whole pineapple wafer, mango and green tea brûlée

This tasting plate is accompanied by a carousel of elegant goblets filled with delicious miniature desserts including passion fruit ice cream, strawberry and jasmine sorbet, coconut ice cream, pink grapefruit and ginger granita, and bitter chocolate and star anise ice cream

The Late Night Italian Breakfast Stall

Perfect for delicious late night eats, these dishes are cooked to order by our chefs and can be passed around your guests as roving bowl foods

Creamy truffled polenta with a poached egg and reggiano curls

Tiny Harry’s bar style paninis with fontina and Italian ham

Creamy scrambled eggs with caviar – with and without smoked salmon

Pasta carbonara – handmade tagliatelle with ‘bacon and eggs’



All of the above are subject to boat venue restrictions, price confirmation and kitchen approval

