



Spring/Summer Menu Collection 2010

“rhubarb’s” Bowl Foods

Welcome to **“rhubarb” on the river’s** Spring/Summer 2010 menu collection.

“rhubarb” on the river is a division of the established catering company **“rhubarb” food design.**

These new season’s menus have been designed by **“rhubarb’s”** own menu consultant with the Silver Fleet’s events in mind.



1. vb. To bring style and flair back to river dining. **2. vb.** To provide another level of visual impact, worthy of the view that passes by. **3. adj.** A way to experience fabulous food amongst London’s most famous landmarks.

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Additional Menu Information

Menus

The menus are divided into various categories, depending on the nature of your event. This extends from canapés, substantial canapés, bowl food, fork buffets, through to seated lunches and dinners. Breakfast and Afternoon Tea menus are also included, as well as a Barbeque menu which is available exclusively on the Silver Sturgeon (weather dependant).

The contents of the menu, decoration or any other items the Company shall supply are subject to market availability. Any alteration, clients will be notified.

The theme for all our menus this season is 'Best of British'.

We aim to use only the very best British ingredients, sourced from the very best British suppliers. Where possible we use organic produce, and our chicken is always free range.

Minimum catering charge

There is a minimum catering charge of £20.00 + vat per person.
However, no minimum guest numbers apply.

Catering requirements

To ensure the highest standard of excellence is upheld for all guests on board the Silver Fleet, each item chosen from the menus will be catered for each guest attending, without exception. Numbers must be confirmed three working days prior to the event and will constitute the final numbers that will be invoiced for. Please note that due to seasonal variations on certain produce, prices may fluctuate.

Vegetarian/special diets

For buffet menus, a minimum of one vegetarian item must be selected. For seated menus, if your selected starter or main course is not vegetarian, a maximum of one vegetarian option should be chosen, or will be chosen by our Executive Head Chef. An additional 10% of final catering numbers will be catered for in this regard, at no additional cost. Should a higher percentage of vegetarian guests be anticipated, the event manager must be informed in advance and the additional meals will be charged at the applicable rate.

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“rhubarb’s” Bowl Foods

Gourmet signature global eats
served in small elegant bowls with small forks
as roving substantial canapés

Served hot:

Welsh rump of lamb

With cauliflower purée and Cumberland jus

“rhubarb’s” fishcakes

Salmon fishcakes with sorrel sauce and crushed English peas

Beef rendang

Slow braised Indonesian beef curry scented with lime leaf, lemongrass and coconut
with Jasmine rice and an enormous prawn cracker

Spring/Summer risotto

Asparagus, pea and baby broad bean risotto
with Reggiano curls

Pad Thai

Stir fried noodles with beef and chicken, Asian vegetables,
roasted peanuts and beansprouts
(vegetarian version available)

Served warm:

Peat smoked salmon

with Jersey royals, baby spinach and lemon beurre blanc

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Served cold:

Insalata Caprese

Buffalo mozzarella with red and yellow tomatoes, fresh basil, rocket and an aubergine wafer

Salade Niçoise

Confit of tuna, fine green beans, new potatoes, vine cherry tomatoes, black olives, quail's eggs and lemon thyme aioli

Vitello tonnato

Cold poached loin of veal with a tuna mousseline, Italian pickled vegetables and wild rocket

Watermelon salad

With confit duck, roasted peanuts, spring onions and a hoisin dressing

Price per bowl food @ £4.95 per head

A minimum food spend of £20.00 per person applies, all prices exclude VAT.
All chosen dishes will be catered for your final confirmed numbers.