



Spring/Summer Menu Collection 2010

Canapé Menus

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”* Suggested Static Canapés**

On your choice of occasional tables or at strategic points throughout your reception we will provide a delicious choice of innovative and stylishly presented elegant static canapés to include:

“rhubarb’s” Cheese straws scented with Dijon mustard, Parmesan and black sesame seeds

Butter shortbread with Parmesan and thyme, rosemary and Gruyère cheese

Spicy Malaysian cashew nuts

Roasted almonds with chilli and sea salt

Vegetable crisps

**Price per static canape @ £1.60 per person
For a minimum of two static canapés per person**

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.

“rhubarb’s” Suggested Canapés

Served hot:

Jasmine honey roasted breast of quail on a potato rösti
with rose petal jelly and crispy leeks

Welsh rarebit soufflés in crisp tartlets, red onion marmalade and crispy sage

Roast Suffolk free range chicken in a tiny New Royal,
bound with a chicken jus bread sauce
and crisp Ayrshire bacon and sage

Wild mushroom tarts drizzled with truffle oil and sea salt

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

Roast Tamworth pork belly
on a potato cake with apple sauce

Bangers & mash
Cumberland sausages with a creamed shallot scented potato mousseline

Irish spiced beef with watercress
and horseradish scented crème fraîche on a potato cake

Scottish salmon fishcakes with tartare sauce

Fillet of lamb marinated in shallots and honey,
roasted pink served on branches of rosemary

Mini fish pies with bass, cod, salmon & prawn
and gently grilled fennel mash

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Served cold:

Carpaccio of Scottish beef with rocket and mascarpone,
served on a croûte drizzled with truffle dressing and Parmesan shavings

Crispy duck with spring onions,
shiso and hoisin sauce in a crisp cornet

Strips of zucchini filled with ricotta and fresh plum tomato sauce

Crayfish cocktail tossed with mustard leaf and Bloody Mary mayonnaise
served on a croustade

Parmesan shortbread with creamed goat's cheese and red onion marmalade

Cornish potted crab with lemon and nutmeg on a Melba toast wafer with rocket cress

Wild smoked salmon wrapped around elegant small forks with lemon dust

Peeled quail's eggs
with rose petal, citrus and Indian spiced sea salts

Peeled prawns with rock chives and creamy horseradish mayo

Price per canape @ £2.30 per person
For a minimum of three canapes per person

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.

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Pudding Canapés

Served Hot

A wonderful selection of tiny Summer fruit crumbles served in crisp tartlet cases with bowls of sweet whipped crème chantilly to include: gooseberry and elderflower; apricot and almond; rhubarb and ginger; blackcurrant and hazelnut

Queen of pudding tarts with wild strawberry confiture

Bitter chocolate soufflé tartlets

Served Cold

Tiny sherry trifles served in a dark chocolate case

Frosted raspberries in crisp tartlet cases with crème pâtisserie

White and dark chocolate mousse served from miniature chocolate cases

Tiny waffle cones holding ice cream to include: rhubarb ripple, chocolate, and strawberry with crushed nuts and praline

Truffled chocolate tartlets in crisp chocolate pastry with gold leaf

Treacle tartlets with a quenelle of clotted cream

Fresh fruit brochettes with a rose scented mascarpone dip

**Price per dessert canapé @ £2.30 per head
For a minimum of two dessert canapés per person**

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.