



Spring/Summer Menu Collection 2010

Suggested Fork Buffet 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.

Spring/Summer Menu Collection 2010



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.

Spring/Summer Menu Collection 2010



Menu A

Served hot:

Navarin of Welsh lamb
with baby broad beans, peas, asparagus
and white beans

£6.00

Gressingham duck breast au poivre
with dandelion leaves,
watercress and orange salad

£6.50

Baked crespelle with spinach and ricotta
in a tomato and basil sauce with Parmesan

£3.50

"rhubarb's" Italian breads to include:
Focaccia, ciabatta and black olive bread
with grissini, carta da musica and rosemary oil

Served cold:

Parma ham with buffalo mozzarella, ripe figs and orange blossom honey

£3.50

Aromatic lentils with barrel aged feta, chilli and mint

£2.00

Fine green bean salad with baby beetroot
and Cabernet Sauvignon dressing

£2.50

Puddings

Served warm:

Warm gooseberry and elderflower crumble tart
with clotted cream

£3.00

Served cold:

Lavender poached Summer berries with Champagne sorbet

£2.50

"rhubarb's" homemade petits fours

Menu A @ £29.50
A minimum of eight items 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.

Spring/Summer Menu Collection 2010



Menu B

Served hot:

Roasted fillet of Scottish salmon
with samphire and lemon butter sauce

£8.25

Grilled free range chicken breast with salsa verda

£6.25

Risi bisi, fine asparagus tips,
baby broad beans, pea velouté
and courgette flower

£4.50

"rhubarb's" Italian breads to include:
Focaccia, ciabatta and black olive bread
with grissini, carta da musica and rosemary oil

Served cold:

Burrata
with grilled and roasted vegetable salad to include:
aubergines, red and yellow peppers,
zucchini, baby onions and squash
with pesto oil

£4.00

Panzanella
Tuscan style salad with heirloom tomatoes,
roasted peppers, ciabatta and basil

£2.50

Baby spinach, watercress and wild rocket salad
with truffled pecorino curls

£2.50

Puddings

White and dark chocolate layered mousse
with sparkling berries

£3.50

Lemon curd tart on lavender shortbread
with raspberries

£3.50

"rhubarb's" homemade petits fours

Menu B @ £35.00
A minimum of eight items 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.

Spring/Summer Menu Collection 2010



Menu C

Served hot:

Crying Tiger
Classic dish of soy marinated rib eye of beef with a hot chilli sauce

£10.25

Seabass fillet with lemon purée, mint oil and lemongrass froth

£10.75

Pad Thai noodles, Asian vegetables,
peanuts, coriander and bean sprouts

£4.00

Enormous prawn crackers, sesame wafers and croûtes

Served cold:

Asian confit of duck
with watermelon salad,
roasted peanuts, lime and chilli

£4.00

Grilled asparagus with toasted sesame seeds,
spicy lemon dressing

£3.00

Watercress and pink grapefruit salad
with Chinese toasted pine nuts

£2.00

Puddings

Roasted pineapple with chilli syrup, mango sorbet and toasted coconut curls

£3.00

Passion fruit crème fraîche with wild strawberry syrup,
raspberries and shortbread

£3.00

"rhubarb's" homemade petits fours

Menu C @ £40.00

A minimum of eight items 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.

Spring/Summer Menu Collection 2010



Menu D

Served hot:

Roasted peppered fillet of beef
with salsa rosso

£18.50

Monkfish with king prawns, tomato and saffron
and fragrant almond rice pilaf

£13.50

Artichoke, feta and mint tart

£4.50

Warm flatbreads with rosemary and chilli oils

Served cold:

Asparagus, baby spinach,
English peas, baby broad bean salad
with crumbled Ragstone goat's cheese,
honey and lemon dressing

£3.50

Cracked wheat with parsley, cucumber, mint and lemon

£2.00

Wild leaf and herb salad
with pomegranate and toasted pine nuts

£2.00

Puddings

Rhubarb and rosewater fool with shortbread

£3.00

Fig and almond tart
with orange blossom honey
and blackberries

£3.00

"rhubarb's" homemade petits fours

Menu D @ £50.00

A minimum of eight items 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.