



Royal Albert Hall

EVENT BROCHURE

FOOD & DRINK BY

rhubarb

WELCOME TO *rhubarb* AT THE ROYAL ALBERT HALL

With its award-winning reputation, *rhubarb* offers the ultimate dining experience at the Royal Albert Hall with deliciously different food, beautiful presentation and creative flair.

With over 20 years of industry experience, *rhubarb* provides the highest quality food and drink with a superb point of difference.

A dedicated event planner will be on hand to support, advise and deliver throughout every step of your event. With precision and execution beyond expectation, every element will be tailored specifically to your guests' needs.



INTRODUCTION

GETTING STARTED

To begin planning your special occasion, please first confirm availability of your chosen event space with the Royal Albert Hall's Programming Team.

E: programming@royalalberthall.com / T: 020 3036 9023

Following this, we can commence with the event and catering planning to make your event truly memorable; simply contact us by email or telephone.

E: rah.events@rhubarb.co.uk / T: 020 7959 0579



Sophie Duboisset

Head of Event Sales



FIRST CLASS SERVICE

SERVICE AND STAFFING

At *rhubarb* we pride ourselves on our knowledgeable and skilled planning team to manage every catering need. Whether an intimate celebration, charity gala or corporate product launch, our expert team take the time to listen to the brief, inspire you and bring each event to life.

The *rhubarb* team not only take care of the food and beverage offer, but set the perfect ambience through adding bespoke, decorative touches. *rhubarb's* flair, attention to detail and eye for excellence promises to deliver an unforgettable celebration.

The Room Manager will be your contact throughout the event, and along with the skilled waiting staff will overseeing the seamless service. Below are the staff rates which are chargeable for a minimum of 4 hours.

Room Manager £27.00 + VAT per hour

Waiting staff £21.50 + VAT per hour

Taxi charge £21.00 per waiter/ manager

Charges apply to non-auditorium events.

All auditorium events require a bespoke staffing dependant on requirements, details can be provided by your event planner.

Taxi charges are based on events starting before 7:30am or finishing after 11:30pm.





CANAPÉS

served cold

Oak smoked cured beef, smoked mayonnaise

Steak tartare

Truffle guinea fowl

Gressingham duck, sweet & sour cherries

Layered Forman's London cured salmon, fine crêpes,
herbed cream cheese, Keta caviar

Cornish crab cone, spiced mayonnaise, cucumber

Sesame coated tuna loin, wasabi emulsion

Cured salmon, grapefruit jelly, smoked mayonnaise,
Avruga caviar

Salt cod tartare, crispy cod skin, dill mayonnaise, seaweed cracker

Parmesan cup, goat's cheese, rhubarb jam (v)

Beetroot tartare, feta cheese, apple purée (v)

Truffled celeriac panna cotta, celeriac crisp, Parmesan sablé (v)

Onion Lyonnaise and goat's cheese tart (v)

Toasted brioche, Pont-l'Évêque, burnt apple chutney (v)

£3.75 per canapé

We recommend 6 - 8 canapés per person
for a 45 minute reception

Food allergies and intolerances: for further information please speak to your event planner
before you order. All prices exclude VAT.

SAVOURY CANAPÉS

Substantial cold canapés

Ham hock, peas, tartare sauce

Layered Forman's London cured salmon, fine crêpes,
herbed cream cheese & Keta caviar

Heirloom tomato & goat's cheese tart, toasted pine nuts,
balsamic caviar (v)

Aged beef carpaccio, tomato tartare,
smoked bone marrow crumble

Pea brûlée with Parmesan

Cured halibut, crisp capers, salt baked baby beets, wasabi emulsion

Tomato & peppers brûlée, sablé biscuit (v)

Enoki & shiitake mushrooms, tofu & Sriracha mayo,
wonton cracker (v)

Substantial hot canapés

Suckling pig croquette, fried quail's egg, pancetta,
red pepper mustard

Marinated rib of beef & Yorkshire pudding

Chicken satay skewer

Fish bubble & squeak

Pumpkin & mozzarella arancini (v)

£5.00 per canapé

SLIDERS

Salt beef, mustard & gherkin slider

Beef & cheese slider

Buttermilk chicken breast slider

Spicy chickpeas, spring onion, coriander & hummus slider (v)

Beetroot, aged feta & Portobello mushroom slider (v)

£7.00 per slider

SWEET CANAPÉS

Coffee opera

Classic crème brûlée

Raspberry brûlée

Lemon meringue tart

Mango, passionfruit & Jivara éclair

Dark chocolate & jaffa macaroon

Orange & chocolate crèmeux

Apple & cassis financier

£3.75 each

COLD BOWL FOOD

Beef tartare, soft boiled quail's egg

Roasted guinea fowl, pickled mushrooms, truffled Parmesan

Burrata, prosciutto, salade de fèves

Smoked duck, celeriac remoulade, macerated cherries,
pear & parsnip crisp

Sea bream ceviche, citrus dressing

Burrata, marinated tomatoes, basil oil (v)

Salt baked heritage beetroot, ricotta, toasted organic seeds,
orange, mustard & miso dressing (v)

Salad of fresh peas & beans, burnt cucumber, mint oil
& pea sprouts (vegan)

£6.50 per cold bowl

HOT BOWL FOOD

Bangers & mash, crispy fried shallots

Braised beef, smoked mash, Jerusalem artichoke crisps

Lamb cannon, spiced potatoes, cauliflower,
pistachio-mint salsa, raita

Cèpe butter poached chicken, celeriac mash,
wild mushroom café au lait sauce

Chicken tinga, charred lime, salsa, chorizo, beans, sour cream

Seared salmon, crushed new potatoes, minted peas, beurre blanc

Cod, red curry, braised pea, radish

Stone bass, wild mushrooms & parsley,
with a potato, saffron & garlic purée

Truffled wild mushroom risotto, baby leeks, crisp artichoke, Par-
migiano-Reggiano (v)

Twice-baked Lincolnshire poacher & cauliflower soufflé,
apple & pecan salad (v)

Sautéed wild mushrooms, confit potatoes, chargrilled aubergine
& baby courgettes, pickled shallot dressing (vegan)

£7.50 per hot bowl



LUNCH & DINNER MENUS

PRICE & MENUS UPON REQUEST

At rhubarb, we are more than a catering company. We know how to set an event apart and make it truly spectacular. By combining award-winning food with expert creative production we are able to deliver extraordinary sit down lunches and dinners.

Our team has the experience and know-how to deliver your meal with deliciously different flair.

Please speak to your dedicated Event Planner to discuss options.

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AFTERNOON TEA

A delightful afternoon treat

CLASSIC AFTERNOON TEA

Sandwich fillings

One finger sandwich of each filling per person

Cucumber, cream cheese & mint (v)

Smoked salmon blini

Egg mayonnaise (v)

British honey roasted ham, mustard & rocket

Coronation chicken

Cakes

Three cakes per person

An assortment of freshly baked cakes of the day

Two plain & sultana scones, clotted cream & strawberry jam

Tea & Coffee

£25.00 per person

Add a glass of Laurent-Perrier La Cuvee for £9.60 per person

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LIGHT SANDWICH BUFFET

Sandwiches, salads and pudding

SANDWICHES

please choose four fillings

Smoked chicken breast, honey mustard mayonnaise

Ham & mustard

Coronation chicken

Smoked salmon

Mature Cheddar cheese, Croxton plum & ginger chutney,
spinach leaves (v)

Egg, cress & mayonnaise (v)

Red pepper & jalapeno hummus (vegan)

four finger sandwiches per person

SALADS

Confit tuna Niçoise & lemon aioli

Classic Caesar salad & grilled chicken

Greek salad, feta, tomato, cucumber, black olives & red onion (v)

the above selection per person

DESSERT

A selection of whole fruit & sweet treat of the day

£25.00 per person

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MEETINGS

*For all day meetings, a selection of delicious
sweet and savoury items are available*

FOOD

Mini cookies (2 per person)	£1.25
Shortbread (2 per person)	£1.25
Mini Danish pastries (2 per person)	£1.65
Viennoiserie (croissant, pain au chocolat or pain au raisins)	£1.65
Slice of cake	from £2.90
Brownie slice	£2.33
Spinach, mushroom & cheese bap (v)	£3.75
Bacon & cheese bap	£3.75
Sandwich (selection of the day)	£4.58
Bowl of nuts / crisps or olives	£2.50
Loseley ice cream	£3.75

DRINKS

Tea or filter coffee	£2.08
Orange or apple juice (1 litre)	£7.50
Harrogate Still / Sparkling Spring Water (750ml)	£3.92

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BEVERAGES

*An extensive list of beverages is available including fine wines
and an array of unique cocktails*

CHAMPAGNE

LAURENT-PERRIER LA CUVÉE BRUT Laurent-Perrier's signature champagne	£58.33
LAURENT-PERRIER HARMONY DEMI-SEC Sweeter in style, this is rich and full-bodied	£58.33
LAURENT-PERRIER CUVÉE ROSÉ Iconic rosé champagne, with great depth and freshness	£74.58
LAURENT-PERRIER VINTAGE Fresh and elegant with subtle hints of white peach, citrus and Mirabelle plum	£83.33
GRAND SIECLE BY LAURENT-PERRIER This luxury, handcrafted cuvée has unique depth, finesse and complexity with a remarkable length of honeyed, grilled almond flavours	£183.33

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BEVERAGES

White wine

Grecanico, Colle del Sole, Italy, 2018 Light and fruity	£21.66
Berry's Chardonnay, Spain, 2018 Ripe tropical fruit notes, balancing richness with freshness	£26.67
Kraal Bay Chenin Blanc, Swartland, South Africa, 2018 Fresh and fruity with upfront tropical notes	£27.08
Picpoul De Pinet, Domaines Félines Jourdan, France, 2018 Bright citrus notes	£27.50
Berry's Pinot Grigio, Italy, 2018 Real character; soft, juicy and open-hearted with an oily texture	£30.00
Pale Clouds Sauvignon Blanc, New Zealand, 2018 Gooseberry fuelled, asparagus tinged, lime fruited	£33.33
Gavi di Gavi, Bric Sassi, Italy, 2018, Delicate, fragrant with notes of white blossom	£35.00
Chablis, Domaine Sébastien Dampt, France, 2018 Fresh, yet complex, with stone and flint mingled with flowers	£36.67
Sancerre, Domaine David Sautereau, France, 2018 Crisp, refreshing gooseberry like fruit.	£38.33
St Veran, Le Grand Bussière, France 2016 Luscious and generous on the nose with faintly tropical fruit	£41.67

Rosé wine

Le Chapeau qui Rit Rosé, France, 2018 Delicate and perfumed with nuances of soft red fruit	£23.33
Berry's Côtes de Provence, France, 2017 Gloriously fruity and well balanced	£33.33

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BEVERAGES

Red wine

El Futuro, Spain, 2018 Intense, persistent aroma and a soft, savoury flavour	£21.67
Berry's Merlot, Spain, 2018 Soft and plummy with little weight and red fruit	£26.67
Berry's Good Ordinary Claret, France, 2018 Soft and plummy with a little weight and red fruit top notes	£28.33
Pulenta La Flor Malbec, Argentina, 2018 Dark berries and bright damson, with warm spice and chocolate	£33.33
Constantia Glen Three Merlot, South Africa, 2014 A Bordeaux like freshness, elegant and restrained	£36.67
Berry's Pomerol, France, 2016 Suave and polished, a nose dense with ripe, plummy berries	£40.00
Dog Point Pinot Noir, New Zealand 2017 full of pure cherry and red berry fruit and showing hints of dried herb, smoke and spice	£43.33
Barolo, La Serra, Marcarini, Italy 2015 Gloriously scented with lightness of touch	£50.00

Port

Berry's Late Bottled Vintage Port (375ml)	£33.33
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BEVERAGES

BEER & CIDER

Stella Artois (330ml)	£4.17
Old Speckled Hen (500ml)	£5.00
Aspall Cyder (330ml)	£4.17

SPIRITS *(served in measures of 50ml)*

<i>House Spirits</i>	£6.25
Gordon's Gin	
Smirnoff Vodka	
Mount Gay	
Famous Grouse	
<i>Premium Spirits</i>	£7.50
No.3 London Dry Gin	
Jim Beam Whiskey	
Absolut Vodka	
Johnnie Walker Black Label	
Belvedere Vodka	
Glenmorangie	
Mixers (150ml)	£1.67

BEVERAGES

COCKTAILS

WHISKY SOUR The Glenrothes Select Reserve, lemon juice & sugar	£10.00
PINK MOJITO Pink Pigeon rum, dark rum, lime juice, soda, mint & a dash of cranberry	£10.00
RASPBERRY COSMOPOLITAN Vodka, Chambord, lime, cranberry juice, & fresh raspberries	£10.00
NEGRONI No.3 Gin, Martini Rosso, Campari & an orange twist	£10.00
ESPRESSO MARTINI Vodka, espresso & coffee liqueur	£10.00
SPRING 75 No. 3 Gin, elderflower syrup & Champagne	£10.00

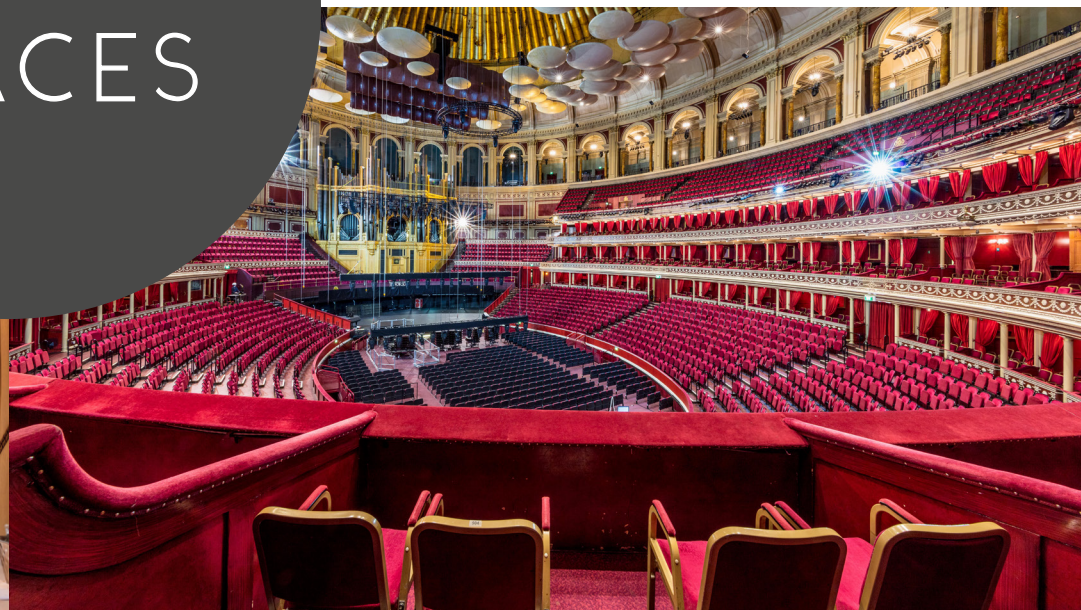
SOFT COCKTAILS *(non-alcoholic)*

GINGER BITTER Ginger beer, angostura bitters, lime juice & fresh mint	£10.00
ELDERFLOWER PRESSÉ Elderflower, sparkling water & fresh mint	£10.00
SOFT APPLE STRUDEL Cloudy apple juice, sparkling water, lime juice & fresh mint	£10.00

SOFT DRINKS

Cranberry juice (1 litre)	£6.67
Orange juice or cloudy apple juice (1 litre)	£8.33
Harrogate Still / Sparkling Spring Water (750ml)	£3.92
Coca Cola, Diet Coke, Sprite (500ml)	£2.67





EVENT
SPACES

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CONTACT US

*With a commitment to quality and flair, we provide the finest food,
exceptional service and stylish presentation.*

Please contact us for any further information or to make a booking.

box.catering@rhubarb.co.uk

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www.royalalberthall.com/food

www.rhubarb.co.uk

rhubarb
— DELICIOUSLY DIFFERENT —