

An enchanting summer party venue...



#WatersideGarden

https://www.privatediningrooms.co.uk/restaura-

Host your summer party alongside Regent's Canal at Rotunda's Waterside Garden, an enchanting have or the heart of central London. We have outnered viith Champagne house Perrier-Jouët, local charity Global Generation and sculpture gallery Pangolin London to create a beautiful garden on our canalside terrace. With a glass of Perrier-Jouët Champagne in hand, it's the perfect spot to enjoy the summer.

Running from April to September, choose from mouth-watering BBQ menus featuring beef from our own Corneyside Farm in Northumberland. There are plenty of upgrade options to create a seasonal feast, whether it's for a party in our Private Dining Room and private terrace or an exclusive hire of our restaurant, bar and terrace!



Drinks Packages

2 bottles of Perrier-Jouët Champagne 120.00

2 bottles of wine 35.00

6 bottles of beer 20.00

2 cocktail pitchers 50.00 serves 8-10 people

Bar Platter 50.00 Serves 4 people

Salt cod fritters, romesco sauce

Corneyside Farm beef meatballs, tomato and black olive sauce

Crispy fried squid, curry leaves

Parsnip crisps, edible flowers

Falafel bites, soft herb mayonnaise

Breaded lamb belly, pea and mint purée, capers

Broccoli beignets, Stilton cream

Spicy buttermilk chicken

Add extra howle of chine for 10.00

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Choose from our 'Classic BBQ Selection' or delicious 'Steak and Lobster BBQ', both are served with three delicious sicles listed below. Our tempting upgrades can be added to either package.

Classic BBQ Selection 35.00 per person

Corneyside Farm beef burger, brioche roll, lettuce, tomato, onion

Summer vegetable, pine nut, ricotta tortilla wrap

Goosnargh chicken leg, tarragon and maple marinade

South coast fish, herb butter

Steak and Lobster BBQ 35.00 per person

Half lobster, 6oz butcher's choice steak, Béarnaise sauce

BBQs served with

Potato salad, 'coronation' mayonnaise, edible petals

Chargrilled aubergine and courgette salad

Mixed leaf salad

BBQ Upgrades

Hog Roast: slow roasted free range Lancashire porchetta, spiced apple purée, mixed leaves, 100 mini bread rolls 595.00

Bowl of coleslaw 35.00 serves 10 people

Butcher's rump steak 15.00 per person

Half lobster, tarragon butter 17.00 per person

Half corn on the cob, chilli butter 2.50 per person

Tiger prawns, courgette and red onion skewer, garlic butter 8.50 per person





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Topside of beef, horseradish, mini bread rolls

Chilled seafood platter: pickled herrings, smoked salmon, shell on prawns, fresh mussels, smoked mackerel and horseradish pâté (Add oysters and lobster for 15.00 supplement)

Broccoli and Stilton cheese frittata, roasted Mediterranean vegetables

Butcher's sausage rolls, courgette and tomato quiche, scotch eggs

British salad

Potato salad, 'coronation' mayonnaise, edible petals

Cheese selection board

Puddings

Baked praline bananas 5.50 per person

Bowls of strawberries and cream 5.50 per person

Chargrilled pineapple, spiced rum caramel 5.50 per person

Enquiries

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Packages can be booked for a minimum of 20 guests. A discretionary 12.5% food and beverage service charge will be added to your bill. All packages must be ordered in advance. All prices exclude VAT.