

PRIVATE DINING

ROYAL EXCHANGE

The Royal Exchange private room offers something exceptional and unique to the financial district.

Positioned on the mezzanine level of this landmark building, the private room overlooks the bustling Grand Café and comes complete with an adjoining reception space and views of the 19th century ambulatory paintings that encompass the mezzanine level.

Both rooms have been finished in rich timber and French marble creating a sense of opulence and sophisticated glamour. The use of contemporary design amid such an antique structure works perfectly, complimenting the cuisine to create a superb fine dining experience.

The private room can accommodate up to 26 guests for a seated breakfast, lunch or dinner and up to 50 guests for a cocktail reception. For smaller events the rooms can also be separated.



Lunch and Dinner

PRIVATE DINING ROOM

These menus have been specially created by Stefano Leone, executive head chef at the Royal Exchange.

HOW TO CHOOSE YOUR MENU

Parties of 20 pax or less:

Simply pick the menu of your choice and:

- a) leave the choice open, we will take the order at the moment of your event
- b) pre-order for each of your guests and we will place individual menus accordingly to the table plan which you have provided us.

Parties of more than 20 pax:

Simply pick the menu of your choice and:

- a) pick one starter, one main, and one dessert.
- b) pre-order for each of your guests and we will place individual menus accordingly to the table plan which you have provided us.

However we remain flexible and will accommodate the special dietary requirements. Those will be discussed with your event planner and must remain in a proportion where we can ensure the best quality of service.



We have an extensive selection of canapés for your private dining events

Each canapé is priced at £3.50

Canapés

Foie gras ballotine

Orange chutney, brioche

Yellowfin tuna

Pea shoots, sweet soy, wasabi mayonnaise

Warm & cold smoked salmon rillettes

Crème fraîche, trout caviar, pumpernickel

Hummus

Pita bread, paprika, black sesame, lemon (v)

Parmesan crème

Sable tartlet, poached pear, balsamic (v)

Truffled goats cheese arancini

Salsa verde dip (V)

Croquettes of stuffed green olives with Jalapeno & garlic (V)

Wild mushroom

Brioche, mature cheddar

Roasted fennel sausage

Honey – mustard

Grilled prawns

with green Thai curry



CONTEMPORARY MENU

3-course for £ 42

4-course with cheese for £ 50

STARTER

Parma ham, semi dried tomatoes, olives, grilled artichokes, focaccia bread

Oak smoked salmon, new potato salad, pickled cucumber, dill, horseradish Chantilly, capers, rye bread

Butternut squash soup, sour cream, roast pumpkin seeds

MAIN

Roasted chicken breast stuffed with gruyere, fried potatoes, gnocchi, spinach, black truffle sauce

Baked sea bass, olive oil crushed potatoes, cherry tomatoes, capers

Roasted mushrooms, goats cheese, poached hen egg

DESSERT

Selection of sorbets and exotic fruit

Chocolate mousse, caramel sauce, vanilla ice cream

Lemon tart, raspberry sorbet

SEASONED MENU

3-course for £ 49

4-course with cheese for £ 57

STARTER

Beef carpaccio, wild rocket, parmesan, balsamic

Lobster bisque

Marinated Sicilian tomato, buffalo burrata, basil pesto, olive oil

MAIN

Grilled lamb cutlets, fondant potato, celeriac, Madeira sauce, mint jelly

Rare seared yellow fin tuna Niçoise, fine beans, lettuce, potatoes, black olives, anchovies, soft boiled egg

Artichoke risotto, Italian & Jerusalem artichokes, saffron, shaved waterloo cheese

DESSERT

Baked New York cheesecake, blueberry compote

Bramley apple & blackberry crumble, vanilla ice cream or custard

Mont Blanc pavlova, chestnut puree, vanilla ice cream, Chantilly, chocolate sauce

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All menus include teas, coffees and petit fours

CLASSICAL MENU

3-course for £ 56

4-course with cheese for £ 64

STARTER

Duck salad: smoked, confit and foie gras, fine green beans & hazelnut sauce

Grilled octopus, potato, fine beans, tomatoes & olives, pesto

Heritage beetroot salad: red, gold & pink beetroot, soft duck egg & black truffle sauce

MAIN

Beef fillet steak, roasted potatoes, sautéed spinach, peppercorn sauce

Grilled lobster, avocado, chimichurri, grilled sweet corn

Wild mushroom ravioli, saffron & lemon Swiss fondue

DESSERT

Chocolate tart, nougatine, vanilla ice cream

Crème brûlée, Tahitian vanilla

Millefeuille, raspberries, citrus pastry cream

Selection of Beillevaire French cheeses Fig compote, biscuit, grape- £4.00 supplement if you wish to switch a dessert for cheese

Side dishes available for £4.50 each

Hand cut chips | Roasted butternut squash | French beans, toasted almonds | Sautéed spinach | Steamed cauliflower | Wild rocket & Parmesan salad | Sicilian tomato salad

INNOVATIVE MENU £ 63

Tasting Sharing menu

The menu is intended for the entire table, served on platters to shared

Lobster bisque

Yum tom broth, coconut milk, lemon grass,
lime with shitake & bok choi

Salami finocchiona with fennel seeds,
semi dried tomatoes, olives, grilled artichokes,
focaccia bread

Pickled Bismark Herring, new potato salad,
pickled cucumber, dill, horseradish Chantilly,
capers & rye bread

Smoked salmon on rye: London cure smoked
salmon, dill mustard, beetroot, quail egg

Duck salad: smoked, confit and foie gras, fine
green beans & hazelnut sauce

Heritage beetroot salad: red, gold & pink
beetroot, soft duck egg & black truffle sauce

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Grilled octopus, potato, fine beans, tomato &
olives, pesto

Soft shell crab, buttermilk & chilli, wild rocket,
saffron aioli, grilled brioche

Seared beef, charred flat iron steak, bean
sprouts, cucumber, lemongrass & lime, Thai
dressing

Grilled lobster, avocado, chimichurri, grilled
sweet corn

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Chocolate tart, nougatine, vanilla ice cream

Baked New York cheesecake, blueberry
compote

Millefeuille, raspberries, citrus pastry cream

BREAKFAST

Continental breakfast

£18.00 per person

Mini viennoiserie selection, fresh fruit platter
Choice of freshly squeezed juices, tea, and coffee

Healthy option

£18.50 per person

Fresh fruit and fromage blanc or Greek yoghurt and muesli
Choice of freshly squeezed juices or smoothies, tea and coffee



Deluxe breakfast

£22.50 per person

Mini viennoiserie selection, fresh fruit platter
Two eggs, free range blythburgh bacon and sausages
Grilled tomato, mushrooms, toast and butter
Choice of freshly squeezed juices, tea and coffee



Breakfast canapés

£2.20 each

Papaya, lime, coconut

Egg wrap, bayonne ham, brioche

Smoked salmon bagel, crème fraiche, herbs

Wild mushrooms crumpet with hollandaise

Sweet onion and gruyere tart

Scrambled egg “Royal” or “Benedict”

Soaked brioche with hazelnuts praline, caramel, banana

Malt waffles, strawberries and chocolate sauce

American pancake, crisp bacon, maple syrup, blueberry