

RESTAURANT SAUTERELLE ROYAL EXCHANGE

The Royal Exchange offers something exceptional and unique to the financial district with Sauterelle sitting at its heart.

Sauterelle is positioned on the mezzanine level of this landmark building, overlooking the bustling Grand Café and the main entrance portico.

The dining room is finished in rich timber and etched glass panelling with the superb 19th Century ambulatory paintings encompassing the space.

Sauterelle can accommodate groups of 8 to 20 guests or can be taken exclusively for up to 60 guests for lunch or dinner.

Executive head chef, Stefano Leone works with the freshest seasonal produce to create a dynamic, contemporary Italian menu that never fails to impress



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:

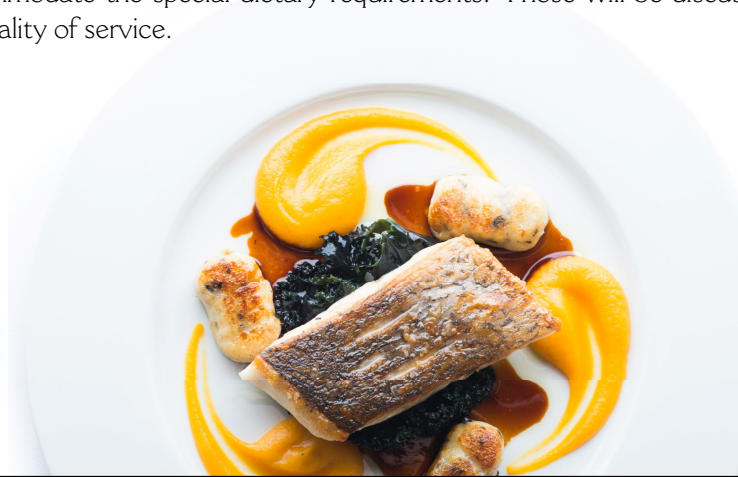
- a) leave the choice open, we will take the order at the moment of your event
- b) pre-order for each of your guests and we will place individual menus accordingly to the table plan which you have provided us.

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.



£52.00 for 3 courses
£60.00 for 4 courses with cheese

Teas, coffees and petit fours are included in the price of all our menus

Starter

Warm D.O.P burrata
Black truffle, toasted potatoes bread

Wasabi risotto
With smoked eel

Culatello spigaroli
Pickled mushroom

Main Course

Duck egg
Crush potatoes tomatoes velouté

Slow cooked salmon
With blue mash potatoes

USDA Greater Omaha sirloin
Sautéed broccoli sprouts, red wine jus

Desserts

Swiss meringue
Chantilly cream, raspberry

Chocolate sponge
Coffee butter cream praline, hazelnut ice cream

Slow cooked apple with Calvados
Lavender crumble, violet ice cream

Selection of Beillevaire French cheeses

Fig compote, biscuit, grape

£4.00 supplement if you wish to switch a dessert for cheese

£65.00 for 3 courses
£73.00 for 4 courses with cheese

Teas, coffees and petit fours are included in the price of all our menus

Starter

Steamed parmesan soufflé
Truffle sauce, aged balsamic vinegar

Dry aged marinated beef Angus
Rocket pesto, cherry tomatoes compote, blue nasturtium salad

Tuna carpaccio
Espelette croutons, garlic milk, micro herb salad

Main Course

Vialone nano risotto
Porcini mushroom

Sea bass
Fennel & sambuca, dill crushed ratte potatoes

Slow cooked & smoked beef filet
Sautéed fresh spinach with garlic, celeriac puree

Desserts

Crème brulee

Chocolate fondant
Grand marnier sauce

Deconstructed cheesecake
Fresh berries

Selection of Beillevaire French cheeses

Fig compote, biscuit, grape

£4.00 supplement if you wish to switch a dessert for cheese

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

