



# ROTUNDA

BAR • RESTAURANT • PRIVATE DINING

WINTER

THROUGH THE

WARDROBE

# CHRISTMAS AT ROTUNDA

This Christmas, step through the wardrobe into our endless winter forest full of enchanting surprises.

Whilst the mighty Aslan keeps watch over the snow-capped pines of the bar and restaurant, venture further to discover the White Witch's Private Dining Room. Here, the snow lays thick to create a mesmerising winter backdrop.

Embrace the seasonal setting further by stepping outside to visit the canalside bar, serving mulled wine to enjoy under warming furs and heaters.

Whether you're looking for casual drinks, a traditional Christmas meal for group dining, or a full venue hire look no further than Rotunda to host your Christmas celebration.

For all enquiries:

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020 7014 2849

[www.rotundabarandrestaurant.co.uk](http://www.rotundabarandrestaurant.co.uk)

[@rotundalondon](https://www.instagram.com/rotundalondon)



## DRINKS PACK AGES

6 bottles of beer for 22.00

2 cocktail pitchers for 55.00 (8-10 glasses)

2 bottles of house wine for 35.00

2 bottles of house Champagne for 90.00

## SHARING SLEDGE

60.00 - serves 4 people

*Great to accompany drinks in the bar*

Pecan and blue cheese canes

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Curry-spiced fish cakes, minted yoghurt dip

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Buttermilk turkey, sour cranberry sauce

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Iced prawns, Bloody Mary cocktail sauce

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Mini Corneyside Farm beef burgers, sage, black pudding, smoked cheddar

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Crispy squid bites, red pepper aioli

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Fried pork strips, sour apple, crisp sage

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Wild mushroom and chive vols-au-vent

All items must be pre-ordered.



## CANAPÉS

*A versatile option to order pre-dinner, for a short standing reception, or combined with bowl food for a longer event.*

Choose 6 for 18.00 per person,  
or for pre-dinner choose 3 for 9.00 per person

Honey-smoked trout, sour apple and oat meal cakes

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Glazed chicken liver parfait, sweet raisin toast

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Potted sardines on toast, spice parsnip chutney

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Turnip and blue cheese gratin, candied pecans

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Pine-smoked salmon, salted cucumber

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Mini pork and cranberry sausage, creamed sage potato

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Cranberry shortbread, ewe's curd, buttered pecan

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Hot cinnamon Corneyside Farm lamb and sweet potato samosa



Minimum numbers apply.

## BOWL FOOD

Perfect for a drinks reception, and can be coupled with a selection of canapés.  
We recommend a minimum of three bowls per guest.

8.50 per bowl

Slow-roast capon, sweet fruit stuffing,  
creamed winter greens, mini duck fat potatoes

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Smoked haddock and mussel pie, cheddar and chive mash

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Chestnut mushroom and walnut gnocchi

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Porcini crust roast salmon, celeriac purée, parsnip crisps

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Beer-braised Corneyside Farm beef shin, creamed potato, buttered kale, pecans

-  
Soft-boiled hen egg, grilled prawn, baby gem salad

-  
Roast vegetable Wellington, spinach cream, crispy kale

-  
Spiced gammon, pineapple and clove chutney, mustard new potatoes

### Dessert bowls

Marmalade and cinnamon syrup sponge, vanilla cream

-  
Giant choux bun, chestnut cream, hot chocolate sauce

-  
Caramelised clementine, snow egg meringue, poppy seed brittle

-  
Spiced fruit pudding, rum cream sauce

Minimum numbers apply.

## DINING MENU

From 39.50 for 3 courses, each menu includes a selection  
of mini mince pies and Turkish delight, with hot chocolate shots to finish.

For added luxury, enjoy in our Private Dining Room\* featuring an exclusive terrace, complete with heaters and blankets.

Menu A 39.50

### Starters

Potted Christmas ham terrine, rich plump plum with port, crisp bread  
Cock-a-leekie soup, chestnut croutons  
Roast Scottish salmon over burnt heather, pickled winter greens

### Mains

Bronze turkey crown, seasonal vegetables, pigs in bacon, Madeira jus  
Roast bream, spiced cauliflower, spinach purée, raisin chutney  
Woodland mushroom, smoky root vegetable Wellington, creamed land cress

Menu B 45.00

### Starters

Potted pheasant and game, lovage and sage salad, baked quince  
Pan-fried scallop, mussel and fennel vinaigrette  
Curry-glazed cauliflower, Barkham blue cheese, roasted seeds

### Mains

Roast and confit Gloucester duck, green lentils, spiced plum  
Capon stuffed with sweet fruit and walnuts, dauphinoise potatoes, winter greens  
Jerusalem artichoke, chestnut gnocchi

### Dessert choices for both menus

Spiced fruit pudding, brandy cream  
Espresso chocolate pot, clotted cream, cranberry shortbread  
Clementine and chestnut Pavlova

\*Minimum spends apply.

# PRIVATE DINING ROOM FEASTING MENU

*Add a touch of theatre to your event with this sharing menu served with impressive dishes presented in the centre of the table. Choose 3 courses from the indulgent menu below.*

60.00 for 3 courses

## Starters

Raised game pie, sour melon chutney, sweet cranberry

Baked Tunworth Camembert, toasted fruit bread

Pickled turnips, winter salad leaf, roast wheat, dill weed dressing

Smoked trout, mead jelly, sour cream

## Main Courses

*Choose two for the table to share:*

Fried woodland mushrooms, whipped goat's curd, pearly spelt

Baked cod loin rolled in bacon and herbs, Boulangère potatoes

Classic roast turkey dinner (full trimmings, seasonal greens, roast potatoes)

# PRIVATE DINING ROOM FEASTING MENU

Slow-braised Corneyside Farm lamb shoulder in black garlic, red wine and rosemary, creamed potato, green beans, kale

Cauliflower and broccoli bake, rich blue cheese sauce, spiced pecan crumb

Roast topside of Corneyside Farm beef, duck fat potatoes, braised red cabbage, horseradish cream

Baked lemon sole, beurre noisette, minted new potatoes, seasonal greens

## Desserts

*Choose two for the table to share:*

Bitter chocolate and kumquat tart, coffee cream

Clementine and almond swirl trifle

Cherry sherry cheesecake, pistachio brittle

Rich Christmas pudding, brandy butter pots, rum sauce

Hand-selected British cheese, fruits, chutney, breads

### Please note:

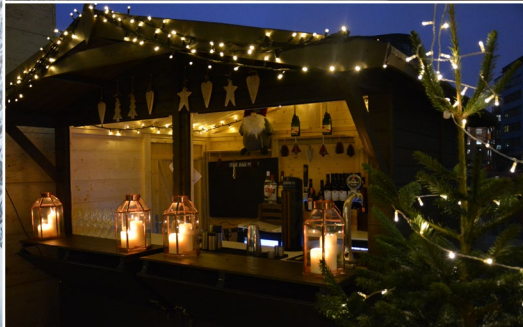
Dietary requirements will be catered for on request. If you have any allergies please inform us ahead of your meal.

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## RSVP

Please contact us for further information and availability:  
020 7014 2849 [Yvette.Moughton@rotundabarandrestaurant.co.uk](mailto:Yvette.Moughton@rotundabarandrestaurant.co.uk)



## FIND US

Rotunda Bar and Restaurant, Kings Place, 90 York Way, King's Cross, N1 9AG  
[www.rotundabarandrestaurant.co.uk](http://www.rotundabarandrestaurant.co.uk) [@rotundalondon](https://www.instagram.com/rotundalondon)

### Please note:

Minimum spends will apply for all Private Dining Room bookings and exclusive hires. A discretionary 12.5% food and beverage service charge will be added to your bill, all prices include VAT. The terrace will close each night at 10pm. A deposit is required for all bookings.