



ROTUNDA

BAR • RESTAURANT • PRIVATE DINING

THE
Private Dining
ROOM

Private dining, parties, meetings, special events and weddings...
More than just a dining room

lucinda.summerfield@rotundabarandrestaurant.co.uk

020 7014 2849

Rotunda Bar and Restaurant Kings Place 90 York Way N1 9AG
www.rotundabarandrestaurant.co.uk

THE PRIVATE DINING ROOM

With large windows overlooking Regent’s Canal, a modern interior and relaxed atmosphere, Rotunda’s Private Dining Room makes every event memorable.

The room is flexible, we can host a wide range of events from meetings and presentations, to birthday parties and weddings. Our capacities are as follows:

- 30 guests seated -
- 18 boardroom style -
- 40 guests standing inside -

(however with the use of our private covered terrace, this can be extended).

Rotunda serves only honest, seasonal food. Our menus are centred around the beef and lamb sourced from our own Corneyside farm in Northumberland. Take your time to browse our menus and packages, designed to make your gathering extra special.

For absolute peace of mind, your occasion will be personally managed from start to finish by our special events co-ordinator, Lucinda Summerfield:

020 7014 2849
lucinda.summerfield@rotundabarandrestaurant.co.uk



THE SHARING MENU

Our three course sharing menu mixes classic British cooking with an informal, relaxed service, providing all the comfort of your own family dining room with none of the washing up! All courses are placed in the middle of the table for your guests to help themselves.

35.00 FOR 3 COURSES

STARTERS

Your guests will be served the following starters to share

- Texel lamb and smoked bacon terrine, smoked tomato chutney
- ~
- Gin and tonic cured salmon, keta caviar
- ~
- Roasted butternut squash and red onion tartlet
- ~
- Caramelised pear, blue cheese, walnut and endive salad, watercress

MAIN COURSES

Select **two** of the following main course dishes for your group to share

- Josper grilled leg of Texel lamb, chickpea and apricot tagine, coriander couscous
- ~
- Corneyside Farm beef, baby onions and roasted root vegetable casserole, buttered mash, peppered greens
- ~
- Oven roasted South Coast fish, root vegetable and butterbean broth

Roasted and stuffed saddle of Texel lamb, mint and parsley, saffron fondant potato, roasted salsify, glazed shallot*

~
Butcher’s select cut steak, truffle dauphinoise potato, rocket and watercress, mushroom sauce*

~
Artichoke barigoule, salsa verde, toasted rosemary focaccia

~
Chicken ballotine, bread sauce croquette, wilted spinach, potato fondant, red wine jus

~
Pan fried seabass, roasted Jerusalem artichokes and salsify, caramelised onion purée*

~
Herb gnocchi, English vegetables, parmesan cream

PUDDING

Your guests will be served the following puddings to share

- Burnt lemon tart, lime cream
- ~
- Colston Bassett stilton and Farmhouse cheddar, cranberry chutney, celery, apple and cheese biscuits

27.50 for 2 courses available only for lunch or on weekends.
*4.00 supplement per person

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



SET MENUS

Our set menus offer traditional but well-loved dishes accommodating a range of tastes. Please select one of the following four course menus, including an amuse-bouche to start. You'll see below vegetarian menu options available to cater for dietary requirements as well as recommended wine pairings.

MENU A 42.00

Mushroom and soft cheese pâté, shallot jam,
toasted brioche

~

Roasted cauliflower velouté, blue cheese and chive beignet

~

Four hour slow braised leg of Corneyside Farm beef, wholegrain mustard
mash, crushed swede, crispy kale

~

Poached pear frangipane tart, Madagascan vanilla cream, chocolate sorbet

Vegetarian Menu

Mushroom and soft cheese pâté, shallot jam,
toasted brioche

~

Roasted cauliflower velouté, blue cheese and chive beignet

~

Cumin spiced pumpkin, courgette and raisin pastille,
roasted pepper, mizuna

~

Poached pear frangipane tart, Madagascan vanilla cream, chocolate sorbet

White

Casa Maria Verdejo, Vino de la Tierra Castilla-León,
Spain 2014 20.50
Aloe Tree Chenin Blanc, South Africa 2015 25.70

Red

One Chain 'The Wrong-un' Shiraz,
Australia 2014 26.50
Tronido Rioja Crianza, Spain 2011 33.00

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



SET MENUS

MENU B
47.00

- Home cured and shredded salt Corneyside Farm beef, watercress rouille, beetroot
- ~
- Seared loin of cod, smoked aubergine caponata, pomegranate, sumac yoghurt dressing
- ~
- Glazed chestnut, spinach and rosemary stuffed saddle of Texel lamb, carrot and honey purée, braised shoulder 'hot pot', confit cabbage
- ~
- Ginger panna cotta, glazed oranges, caramelised oats

Vegetarian Menu

- Charred golden cross, watercress rouille, beetroot
- ~
- Spiced courgette fritter, smoked aubergine caponata, pomegranate, sumac yoghurt dressing
- ~
- Spinach gnocchi, Clarence Court duck egg, glazed chestnuts and mushrooms, sherry vinaigrette
- ~
- Ginger panna cotta, glazed oranges, caramelised oats

White

- Pinot Grigio Garganega, Veneto, Italy 2014 25.70
- Maison de la Paix Reserve Viognier, France 2014 31.50

Red

- Nero d'Avola, Rocca, Italy 2014 23.50
- Itynera Montepulciano, Italy 2014 27.95

MENU C
55.00

- Hand-dived scallop ceviche, lime and green chilli, crispy leeks
- ~
- Artichoke panna cotta, rocket pesto, crisp and pickled artichoke
- ~
- Medium rare roasted rib of Corneyside Farm beef, oxtail and wild mushroom pithivier, wilted spinach, glazed shallot, parsnip cream
- ~
- Dark chocolate cheesecake, sour cherries

Vegetarian Menu

- Celeriac and truffle velouté, walnut toast
-
- Artichoke panna cotta, rocket pesto, crisp and pickled artichoke
-
- Butternut squash, spinach and sage ravioli, roasted shallot purée, kale and brown butter
-
- Dark chocolate cheesecake, sour cherries

White

- Domaine Horgelus Sauvignon Blanc, France 2015 27.50
- Valcheta Torrontes, Mendoza, Argentina, 2014 28.00

Red

- Maison de la Paix Carignan, France 2014 31.50
- Felicette Granache Noir, France 2014 32.50

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



DELUXE TASTING MENU

Our deluxe tasting menu celebrates the outstanding beef and lamb we source directly from our own Corneyside Farm in Matfen, Northumberland. Enjoy six exceptional courses which we feel fully encapsulate the Rotunda experience. A carefully considered vegetarian tasting menu is also available on request as well as wine pairing for each dish.

60.00

Vegetarian Menu

Artichoke panna cotta, rocket pesto, crisp and pickled artichoke	Artichoke panna cotta, rocket pesto, crisp and pickled artichoke
~	-
Hand-dived scallop ceviche, lime and green chilli, crispy leeks	Spiced courgette fritter, smoked aubergine caponata, pomegranate, sumac yoghurt dressing
~	-
Seared loin of Texel lamb, basil mousse, baby leaf spinach, pommes Anna, carrot and honey purée	Butternut squash, spinach and sage raviolo, roasted shallot purée, kale and brown butter
~	-
Pan fried halibut, Jerusalem artichoke, ceps and tonka bean cream	Charred golden cross, watercress rouille, beetroot
~	-
Pepper and thyme crusted fillet of Corneyside Farm beef, oxtail and wild mushroom pithivier, wilted spinach, glazed shallot, parsnip cream	Spinach gnocchi, Clarence Court duck egg, glazed chest-nuts and mushrooms, sherry vinaigrette
~	-
Ginger panna cotta, glazed oranges, caramelised oats	Ginger panna cotta, glazed oranges, caramelised oats

White

Picpoul de pinet, France, 2014	24.95
Goleta Sauvignon Blanc, Central Valley, Chile 2014	24.95
Domaine Picard Sancerre, France 2013	46.95

Red

Gran Hacienda Pinot Noir, Chile 2014	29.95
Smoking Loon Old Vine Zinfandel, USA 2012	34.00
Château La Verriere, Bordeaux Superieur France, 2014	37.00 (bottle) 52.95 (magnum)

Dessert

Elysium California Black, Muscat 2013	6.50 (75ml)
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Dietary requirements will be catered for on request. If you have any allergens please inform us ahead of your meal.

MEETINGS

Take advantage of the Private Dining Room’s 48” plasma with Apple TV and full AV connections for meetings and presentations. Choose one of our breakfast or lunch menus that allow you to focus on your business and leave the rest to us.

BREAKFAST

MINI CONTINENTAL 9.00

Selection of mini croissants, pain au chocolat, pain aux raisins, mini muffins, served with coffee, traditional and herbal teas and freshly squeezed orange juice

HOT BREAKFAST SANDWICHES 10.50

Please choose 2 options:

- Bacon sandwich
- Butcher’s homemade sausage sandwich
- Smoked salmon ‘croque-monsieur’
- Wiltshire ham and emmental toastie
- Spinach, mushroom and emmental tortilla wrap
- Sweetcorn spoon bread, slow roast tomato and avocado
- Served with coffee, traditional and herbal teas and freshly squeezed orange juice

Dietary requirements will be catered for on request. If you have any allergens please inform us ahead of your meal.
Please note, we do not allow any food from outside the venue to be brought into the Private Dining Room.

BEST OF BOTH 12.00

Choose 1 breakfast sandwich from the selection given, assorted mini pastries, served with coffee, traditional and herbal teas and freshly squeezed orange juice

BREAKFAST ADDITIONS PER PERSON

- Sliced seasonal fruit platter 3.00
- Selection of whole fruits 2.30
- Mini pots of porridge, seasonal fruit compote, nuts, seeds and honey 3.00

MID-SESSION REFRESHMENTS 4.80

Coffee, traditional and herbal teas and biscuits

ROOM HIRE RATES

- Full day meeting 9am-5.00pm 500.00
- Breakfast meeting 8am-11am 200.00

Half day options are subject to availability

MEETINGS

LUNCH

Choose from any of the menus detailed in this pack or the following lunch menus.

THE WORKING LUNCH MENU 15.00

Selection of artisan sandwiches served on platters with crisps, fruit and a serving of coffee, traditional and herbal teas and freshly squeezed orange juice

THE DELUXE WORKING LUNCH MENU 21.00

Selection of artisan sandwiches served on platters with crisps, selection of savoury pastries, quiches, whole fruit, sliced fruit platter and a serving of coffee, traditional and herbal teas and freshly squeezed orange juice

AFTERNOON BREAK 6.00

Coffee, traditional and herbal teas and a selection of cakes

FULL DAY PACKAGE 32.50

Mini continental breakfast
Mid-session refreshments
Working lunch
Afternoon break





CHRISTMAS PARTIES

Boasting floor to ceiling windows with waterside views, a canalside terrace and lively atmosphere, Rotunda offers a unique Christmas party venue in central London.

Christmas 2016 will see Rotunda Bar and Restaurant embrace the subtle elegance of the art deco era with touches of black and gold, while celebration will be the order of the day!

SEATED DINING

Whether you're looking to host a dinner in the main restaurant or prefer the exclusivity of our Private Dining Room, our seated menus feature all the Christmas classics as well as some of our own favourites showcasing beef and lamb from our very own farm in Northumberland.

Rotunda can accommodate up to 100 guests for a seated lunch or dinner.

STANDING RECEPTIONS

From 10 to 250 guests, Rotunda offers a number of options for standing events, from a single bar table booking to an exclusive area or even full venue hire.

We offer a choice of platters, canapé and bowl food menus to suit a wide range of budgets.

To enquire and book a summer party contact Lucinda on 020 7014 2849 or lucinda.summerfield@rotundabarandrestaurant.co.uk





CANAPÉS

The perfect party starter or the ideal menu for a networking event, our range of canapés cater to all tastes. Choose six from the selection below or three for pre-dinner receptions.

CHOOSE 6 FOR 18.00 PER PERSON
OR FOR PRE-DINNER, CHOOSE 3 FOR 9.00 PER PERSON

SAVOURY

Jerusalem artichoke panna cotta, crisp
artichoke, rocket pesto

~

Seared Corneyside Farm beef, soy glaze,
chilli and spring onion

~

Gin and tonic cured salmon, keta caviar,
chive cress

~

Wilted leek and Red Leicester beignet,
watercress mayonnaise

Korean spiced prawn pastille, mango dip

~

Seared mackerel, smoked aubergine
caponata, sumac yoghurt

~

Goosnargh chicken, chestnut mushroom
and confit shallot skewer,
tarragon mayonnaise

~

Slow cooked and pulled Texel lamb bon
bon, redcurrant and mint jelly

SWEET

Dark chocolate cheesecake, sour cherries

~

Egg custard tartlet, tea soaked raisins

~

Poached pear, vanilla cream and
chocolate glazed éclair

~

Ginger panna cotta, glazed oranges,
caramelised oats

~

Rhubarb fool shot, lemon shortbread

Minimum numbers apply.

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



STANDING RECEPTIONS

Our sharing platters and bowl food options are perfect for events that are a little less formal. These smaller sized dishes include classics that everyone can help themselves to. Bowl food pudding options are also available on request.

PLATTER

50.00

Serves 4 people

BOWL FOOD

8.00 PER BOWL

We recommend choosing 3 bowls for your guests

- Corneyside Farm beef, smoked Applewood, baby gem and relish slider, brioche bun
- ~
- Minted Texel lamb kofte, tzatziki
- ~
- Honey and wholegrain mustard glazed sausages
- ~
- Cajun spiced South Coast fish goujons, lime mayonnaise
- ~
- Atlantic prawn and smoked salmon bruschetta, dill crème fraîche
- ~
- Wilted leek and Red Leicester beignet, watercress mayonnaise
- ~
- Roasted butternut squash, red onion and sage arancini, tomato fondue
- ~
- Smoked aubergine caponata, sweet potato biscuit

Additional 10.00

Bulk up your platter with a large bowl of our favourite fries complete with condiments, popular with everyone and ideal for sharing.

- Herb gnocchi, English vegetables, parmesan cream
- ~
- Artichoke barigoule, salsa verde, rosemary focaccia croutons
- ~
- Corneyside Farm beef, baby onion and chestnut mushroom casserole, buttered mash, crispy kale
- ~
- Oven roasted South Coast fish, root vegetable and butterbean broth
- ~
- Texel lamb meatballs, coriander and red onion couscous, harissa tomato sauce
- ~
- Slow roasted free-range Suffolk pork belly, white bean cassoulet, glazed apples
- ~
- South Coast fish, mussel and prawn paella, cured tomatoes and roasted pepper
- ~
- Thai green vegetable curry, jasmine rice
- ~
- Soy glazed 32 day hung Corneyside Farm beef, pak choi, ginger and chilli, rice noodles
- ~
- Seared cannon of Texal lamb, chickpea and sundried tomato stew, coriander chermoula

Minimum numbers apply.

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



EITHER SIDE OF LUNCH

Whether you are hosting a meeting and fancy something different or you are celebrating a special occasion in the morning or afternoon, our brunch and afternoon tea menus are suitable for a range of events.

BRUNCH 17.50

Available between 10am and 12noon

Bowls of natural and Greek yoghurt, granola, fruit and seeds

Plus choose 3 hot options from below as sharers for the table:

Butcher's sausage, smoked back bacon, English black pudding, fried Clarence Court duck egg, grilled tomato, flat mushroom, toast, spring onion and sweet chilli relish

Northumberland 32 day aged 4.0z. steak, fried Clarence Court duck eggs

Wholemeal pancakes, maple streaky bacon, grilled banana

Chilli and coriander avocado on toast, grilled spring onion, roast vine cherry tomatoes

Sweetcorn fritters, heritage tomato and red onion salsa, crème fraiche

Grilled sardines on toast, roasted red pepper sauce

Served with
Coffee and a selection of traditional and herbal teas

AFTERNOON TEA 17.50

A selection of the following finger sandwiches on white, wholemeal and granary bread

Wiltshire ham, wholegrain mustard mayonnaise, baby gem

Cucumber, soft cream cheese, dill and chive

Smoked Scottish salmon, watercress

Free range egg mayonnaise, mustard cress

Medium rare roasted Corneyside farm beef, horseradish, rocket

A selection of plain and fruit scones, homemade strawberry jam, Cornish clotted cream

Macaroons

Blueberry éclairs

Lemon cheesecake

Custard tarts

Served with
Coffee and a selection of traditional and herbal teas

Add a glass of Prosecco for 5.95 or a glass of Champagne for 8.75

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

SUMMER PARTIES

When the weather is warmer, another dimension is added to the Private Dining Room through the use of Rotunda’s waterside terrace.

We offer the ideal location alongside Regent’s Canal whether your party is large or small. Make use of our private covered terrace area combined with the Private Dining Room and host a party for up to 70 guests.

Alternatively, extend your party further along the terrace and enjoy a delightful, semi-private waterside space which can accommodate up to 100 guests. If you’re interested in a larger, exclusive party, we can discuss full venue hire for up to 300 guests.

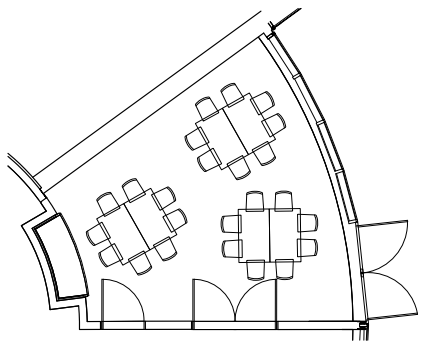
Prices from:
BBQ’s 35.00
Canalside Picnic 30.00
Bar platters from 50.00
and drinks packages from 20.00

It’s never too early to start planning your summer party!
Contact Lucinda on 020 7014 2849 or lucinda.summerfield@rotundabarandrestaurant.co.uk.

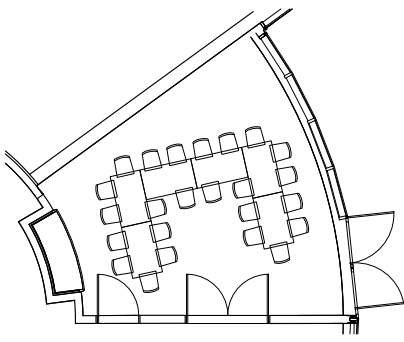


ROOM LAYOUTS

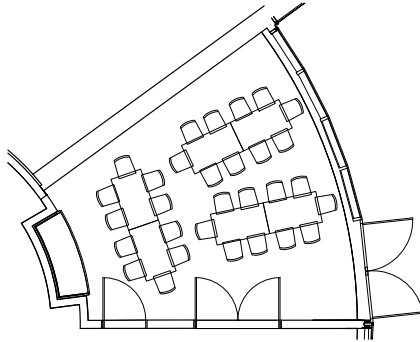
Design the room set up to best fit your occasion. Choose from the following layouts, altering them where you need to.



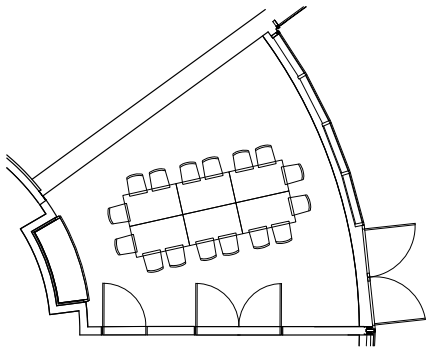
Tables of Eight Capacity 24



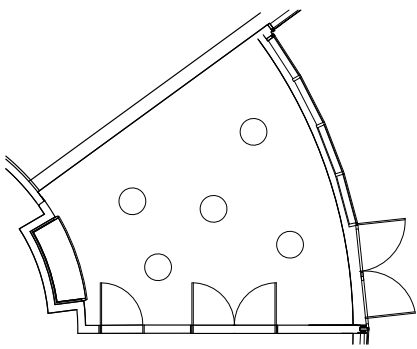
U Shape Capacity 24



Tables of Ten Capacity 30



Boardroom Capacity 16



Standing Reception Capacity 40
Circles denote poset tables



TERMS AND CONDITIONS

CONFIRMATION OF BOOKING

Bookings will only be regarded as confirmed upon the signed receipt of the accompanying confirmation form and completed credit card details. Any changes to the contract and booking details must be made in writing and will be of no effect unless acknowledged in writing by Rotunda.

MINIMUM SPEND, PRE-PAYMENT AND SETTLEMENT

All bookings that don't incur a room hire charge will be subject to a minimum spend depending on the date. The minimum spend quoted to you will include VAT at the prevailing rate but will exclude the discretionary service charge added at 12.5% on food and beverage.

Your bill must be settled in full at the end of your meal. No account facilities are available. Should any client not pay the final amount on the day or evening of the event, full payment will be charged to the credit card detailed on the booking form.

Any booking over 50 guests or £2000 require a 50% deposit payment.

FINAL NUMBERS

Final numbers for any event must be confirmed in writing at least 3 working days prior to the event taking place. Rotunda reserves the right to charge for the full number if we have not been provided with such notice.

CATERING

Please note, we do not allow any food from outside the venue to be brought into the Private Dining Room.

CANCELLATION BY ROTUNDA

Rotunda reserves the right to cancel a booking without any liability if Rotunda is closed due to events and circumstances beyond its control including but not limited to fire or adverse weather.

CANCELLATION BY GUEST & CHARGES

In the event of cancellation or postponement of the booking, Rotunda shall be entitled to cancellation charges as detailed below:

- i. If food has been ordered and the reservation is cancelled fewer than 7 days from the event, the total menu price will be debited from the credit card details provided.
- ii. If a room hire charge for a meeting has been quoted, then the full charge is liable if the booking is cancelled with fewer than 7 days notice.
- iii. Failure to arrive for your reservation without prior warning will result in the full total of everything quoted for being deducted from the credit card details provided.

USE OF THE TERRACE

Please note our outdoor terrace closes at 10pm according to the terms of our license meaning you must clear this area at 9.45pm.

FULL VENUE HIRE

For full details regarding full venue hire please speak to Lucinda on 020 7014 2849.

For full terms and conditions please see the confirmation form sent alongside your booking.



ENQUIRIES

Please contact Lucinda:

lucinda.summerfield@rotundabarandrestaurant.co.uk

020 7014 2849

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