

ROTUNDA

BAR · RESTAURANT · PRIVATE DINING

PRIVATE DINING ROOM MENUS

— ON THE PLATE —

Our menus showcase modern British dining at its best. From canapés to plated menus, our team of chefs deliver the same attention to detail across every dish. Menus are grown on global food trends and embody our 'gate to plate' ethos, ensuring food is a highlight of your event.

We source all lamb and beef from our own Corneyside Farm in Northumberland. The animals are fed on fertilised grassland and are hand reared by our farmer. You'll see this dedication to quality ingredients showcased throughout our menus with many lamb and beef main courses.

Where possible, our ingredients are sourced from independent suppliers. We make sure to do as much as we can in house. From cakes made on a daily basis by our baker, to our butcher who prepares and dry ages our beef and lamb on-site.



— IN THE GLASS —

We offer a mix of beverages to accommodate the tastes of each guest. The wine list is hand selected by our dedicated drinks team to complement the menus. Cocktails are designed to feature seasonal flavours that suit any occasion as an arrival drink.

SHARING MENU

Feast on our three course sharing menu of British favourites with a twist; an easy going, fuss free service, leaving you to focus on your guests with minimal interruptions.

All courses are placed in the middle of the table for your guests to help themselves. This menu is best suited for informal dinners due to the nature of the family style service.

THREE COURSES 60.00

Your guests will be served the following to share

STARTERS

Raw beets, red cabbage, vegan feta, mint, chilli **VE**
Corneyside Farm salt beef, gochujang dressing, pickles, crispy shallots **GF**
London Smoke & Cure smoked salmon, boxty potato, crème fraîche, young shoots **GF**

MAINS

Charred cauliflower, celeriac, spring vegetables, wild garlic **VE, GF**
Slow-cooked shoulder of Texel lamb, charred broccoli, preserved lemon, olives **GF**
St. Ives catch of the day, spring greens, seaweed butter **GF**

Served with buttered Jersey Royals

PUDDINGS

Dessert canapés for the table

Seasonal fruit tart, dark chocolate and stout cake, shortbread biscuits, strawberries and cream

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

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DINING MENUS

Our set menus are a collection of individually plated options. The set menus feature three courses and also include a vegetarian choice. Please select either menu A, B or C for all your guests to enjoy.

MENU A

64.00

STARTER

Hand-picked Dorset crab, avocado and chilli salsa, coriander, rocket **GF**

MAIN

Texel lamb Wellington, braised shoulder and loin, fondant potato, charred broccoli, preserved lemon, olive, mint jus

PUDDING

Classic tiramisu

VEGAN OPTIONS

Starter: Raw beets, red cabbage, vegan feta, mint, chilli **VE, GF**

Main: Charred cauliflower, celeriac, spring vegetables, wild garlic **VE, GF**

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MENU B

72.00

STARTER

Corneyside Farm salt beef, gochujang dressing, pickles, crispy shallots GF

MAIN

St. Ives catch of the day, Jersey Royals, spring greens, seaweed butter GF

PUDDING

Chocolate and almond tart, blood orange sorbet

VEGAN OPTIONS

Starter: Grilled white asparagus, bitter leaves, orange vinegar VE, GF

Main: Roasted watermelon, freekeh salad, preserved lemon VE, GF

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MENU C

80.00

AMUSE-BOUCHE

Seasonal Chef's choice

STARTER

London Smoke & Cure smoked salmon, boxty potato, crème fraîche, English caviar, young shoots **GF**

MAIN

Corneyside Farm fillet of beef, fire-pit prawn skewers, garlic butter **GF**

Served with skin on fries and rocket salad

CHEESE

Guinness rarebit, celery cress **V**

PUDDING

Dessert canapés for the table

Seasonal fruit tart, dark chocolate and stout cake, shortbread biscuits, strawberries and cream

VEGAN OPTIONS

Starter: Beetroot, quinoa, stem broccoli, baby spinach **VE, GF**

Main: Grilled fennel and artichoke, tomato, rosemary **VE, GF**

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STANDING RECEPTIONS

Canapés and bowl food are the perfect choice for standing receptions. We would recommend selecting two meat, two fish and two vegetarian options to cater for all tastes. For receptions over an hour in length, we suggest our standing reception package.

STANDING RECEPTION PACKAGE

55.00 PER PERSON

Your choice of three canapés and three bowls.
Plus two chef's choice dessert canapés and three drinks

CANAPÉS

6 PER PERSON 25.00 | PER INDIVIDUAL CANAPÉ 4.25

LAND

Crusted seared Texel lamb, minted pea purée
Mini open Corneyside Farm beef Wellington
Seared Texel lamb, roast garlic and rosemary scone, apricot jam

SEA

Whipped cod's roe, charred spring onion, fennel syrup GF
Seared tuna, pickled ginger, wasabi mayonnaise GF
Harissa tiger prawn, cayenne ketchup GF

EARTH

Spiced cauliflower, curry mayonnaise VE, GF
Watermelon, cured feta, pistachio V, GF
Salted potato and manchego croquette V

SWEET

Passion fruit and white chocolate tartelette VE
Apricot frangipane, vanilla cream

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STANDING RECEPTIONS

Our bowl food menu is perfect for a networking event or if you are looking for something more informal than a seated dinner. Bowl food is a more substantial option than canapés, but still easy to eat while standing.

BOWL FOOD

YOUR CHOICE OF BOWLS, 3 PER PERSON 25.00
PER INDIVIDUAL BOWL 9.00

LAND

Rare roast Corneyside Farm beef salad, brioche toast, rocket salsa verde **GF**
Slow cooked Texel lamb neck, pistachio pilaf, mint yoghurt **GF**

SEA

Sea trout ceviche, pickled cucumber, truffle mayonnaise, coriander **GF**
White crab macaroni cheese, pumpkin seed crumble **GF**

EARTH

Courgette spaghetti, goat's curd, burnt tomatoes, quinoa granola **V**
Thai vegetable curry, coriander, rice **VE, GF**

PUDDINGS

Eton mess, brown sugar meringue **GF**
Chocolate pot, caramel cream

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MEETINGS

Take your next business meeting out of the office and into our private dining room, providing an exclusive experience with minimal interruptions. Our energy-filled breakfast and lunch menus are perfect to accompany your meeting.

BREAKFAST

MINI CONTINENTAL

11.00

Minimum 5 people

Selection of gourmandise pastries, mini tulip muffins, whole fruit bowl

Served with tea and coffee

HOT BREAKFAST SANDWICHES

12.50

Minimum 10 people

Please choose two options:

Grilled butcher's breakfast sausage sandwich

Smoked back and streaky bacon toasted brioche

Smoked salmon, crème fraîche bagel

Scrambled egg and mushroom and spinach baguette

Honey roast ham, gruyère, mustard toastie

Cinnamon fried brioche, seasonal berries, whipped cream

Served with tea and coffee

Please note, we do not allow any food from outside the venue to be brought into the private dining

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

BREAKFAST ADDITIONS

Add to any existing package or refreshment break
3.70 per item

Gluten free porridge oats, fruit, toasted seeds **GF**

Vegan soft cheese, avocado, tomato wrap

Sweetcorn fritters, streaky bacon

Farmhouse sausage swirl

Smoked mackerel, baby herbs, rye bread

Seasonal fruit skewers

Meringue, seasonal fruit, whipped cream

Black forest delice, boozy cherries

Lemon posset, raspberry shortbread

Bitter chocolate and orange tart, crème fraîche

MID-SESSION REFRESHMENTS

Coffee, traditional and herbal teas, biscuits
4.80

MEETINGS

LUNCH

THE WORKING LUNCH MENU

18.00

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

THE DELUXE WORKING LUNCH MENU

21.00

Selection of artisan sandwiches served on platters with crisps, seasonal cut vegetables and harissa hummus, slow braised and glazed meat bites, whole fruit, fruit skewers and a serving of coffee, traditional and herbal teas, and orange juice.

AFTERNOON BREAK

6.00

Coffee, traditional and herbal teas and a selection of cakes

FULL DAY PACKAGE

32.50

Mini continental breakfast

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Mid-session refreshments

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Working lunch

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Afternoon break

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