

ROTUNDA

BAR · RESTAURANT · PRIVATE DINING

THE

Private Dining

ROOM

KATIE



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's flexibility means it is more than just a dining room, we can host a wide range of events from meetings and presentations, to birthday parties and weddings. We can cater for up to 30 guests seated and 18 boardroom style. For standing events, the room comfortably holds 40 inside however with the use of our private covered terrace, this can be extended.

We serve only honest, seasonal food with our menus centred around the beef and lamb from the restaurant's 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.

To discuss your booking, please call Lucinda on 020 7014 2849 or email lucinda.summerfield@rotundabarandrestaurant.co.uk or visit www.rotundabarandrestaurant.co.uk for more information.

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 served 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

White bean velouté, herb oil

~

Gin and tonic Scottish salmon pâté, cucumber, dill

~

Corneyside farm lamb fritter, gribiche sauce

~

Roasted pumpkin, charred onion and pumpkin seed salad, mesclun leaves, watercress

MAIN COURSE

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

Slow roasted select cut of Corneyside farm beef, dauphinoise potatoes, green peppercorn sauce

~

Josper grilled yoghurt and cumin spiced leg of Corneyside farm lamb, spiced root vegetables, burnt lemon

~

Roasted breast of Goosnargh chicken, pork, sage and onion stuffing, bread sauce, roast potatoes, red wine jus

Salmon en croute, spinach, mushroom hollandaise sauce*

~

Cassoulet of confit Goosnargh duck, sausage and ham hock*

~

Glamorgan sausages, buttered mash, apple sauce (v)

Roast Corneyside farm sirloin, sautéed potatoes, broccoli, blue cheese sauce*

~

South coast fish pie, soft herbs, buttered mash, cheddar gratin

~

Jerusalem artichoke and wild mushroom risotto, rocket, crisps (v)

PUDDING

Your guests will be served the following puddings to share

Rich chocolate tart, glazed clementines

~

Selection of British and Irish cheeses, oat biscuits, grapes, celery, apple and pear chutney

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. We also have a vegetarian option available for each menu and recommended wine pairings.

MENU A 42.00

Crispy free range pork fritter, burnt apple

~

White bean velouté, chorizo

~

Corneyside farm lamb and Kentish carrot steamed
pudding, capers, broccoli

~

Classic bread and butter pudding, Madagascan
vanilla custard

Vegetarian Menu

Breaded Wigmore cheese, burnt apple

~

White bean velouté, salsa verde

~

Root vegetable and lentil steamed pudding,
capers, broccoli

~

Classic bread and butter pudding, Madagascan
vanilla custard

White

Goleta Sauvignon Blanc, Chile 2014 24.95
Garganega Pinot Grigio, Italy 2014 25.70

Red

Rocca Nero d'Avola, Italy 2014 23.50
Gran Hacienda Pinot Noir, Chile 2014 29.95

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

Pumpkin soup, sage oil, crushed amaretti
~
Jerusalem artichoke and wild mushroom risotto,
rocket, crisps
~
Slow roasted select cut of Corneyside farm beef,
gratin dauphinoise, seasonal greens, truffle jus
~
Almond milk pudding, passionfruit

Vegetarian Menu

Pumpkin soup, sage oil, crushed amaretti
~
Jerusalem artichoke and wild mushroom risotto,
rocket, crisps
~
Celeriac, potato, truffle and English Brie pithivier,
seasonal greens
~
Almond milk pudding, passionfruit

White

Casa Maria Verdejo, Spain 2013 20.50
Maison de la paix Viognier 31.50

Red

One Chain 'The Wrong Un' Shiraz Cabernet, Australia 2014 26.50
Valcheta Malbec, Argentina 2014 29.50

MENU C 55.00

Snail bonbon, mushroom, garlic, parsley
~
Native lobster ravioli, wilted spinach, lobster bisque
~
Rump and rib of Corneyside farm lamb, fondant
potato, minted carrots
~
Rum baba, poached Kentish pear, ginger ice cream

Vegetarian Menu

Sesame and Gruyère croquette, tomato and chilli jam
~
Heritage beetroot, Westcombe ricotta, candied
walnuts, baby watercress
~
Wild mushroom ravioli, Jerusalem artichokes, truffle
and spinach cream, crisps
~
Rum baba, poached Kentish pear, ginger ice cream

White

Valchetta Torrontes, Argentina 2014 28.00
Maison de la paix Viognier 31.50

Red

Itynera Montepulciano, Italy 2014 27.95
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 as well as wine pairing for each dish.

60.00

Native lobster slider

~

Josper grilled Texel lamb chop, smoked aubergine,
mint yoghurt

~

Spinach and ricotta gnocchi, sage brown butter

~

40 day hung Limousin X fillet steak, oxtail ravioli, pearl
barley, caramelised shallots, buttered kale

~

Chocolate orange mousse, yoghurt sorbet, glazed
figs, brioche

~

Chef's selection of British cheeses, oat biscuits,
grapes, celery, apple and pear chutney

White

Aloe Tree Chenin Blanc, South Africa 2015 28.50

New Hall Pinot Gris, Essex, England 34.00

Chablis Domaine Cedre Dore Chardonnay, France 2013 44.50

Red

Valcheta Malbec, Argentina 2014 29.50

Smoking Loon Zinfandel, USA 2012 34.00

Tronido Rioja, Tempranillo 33.00

Dessert

Elysium California Black, Muscat 2013 6.50 (75ml)

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





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

Crispy free range pork fritter,
burnt apple, sage

~

32 day hung Corneyside farm beef
tartare, quail's egg

~

White bean velouté, chorizo

~

Potted south coast mackerel,
rhubarb jelly

~

Broccoli fritters, curried mayonnaise

Corneyside farm lamb and rosemary
skewers

~

Lobster cocktail slider*

~

Crispy fried rock oysters, aioli,
courgette

~

Home-cured and smoked salmon royal

~

Cashel blue cheese scone, grilled fig

SWEET

Passionfruit and chocolate cups

~

Lemon meringue tart

~

Strawberry and amaretto mousse

~

Poached peach, vanilla shortbread,
mascarpone

~

Rhubarb fool, pistachio crumb

~

Summer fruits Pavlova

*1.50 supplement per person

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. Pudding options are also available.

PLATTER

50.00

Serves 4 people

Corneyside farm lamb fritters, carrot, cumin and coriander

~

Corneyside farm beef kofte, saffron yoghurt

~

Sweet pickled herring crostini, beetroot

~

Cauliflower and broccoli beignets, parmesan mayonnaise

~

Buttermilk Goosnargh chicken, smoked paprika mayonnaise

~

Salsify infused with Smoked Scottish salmon

~

Sweetcorn spoon bread

~

Poppadums, spiced tomato salsa

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.

BOWL FOOD

8.00 PER BOWL

We recommend choosing 3 bowls for your guests

South coast fish casserole, saffron potatoes, tomato

~

Free range ham, pease pudding, parsley sauce

~

Home-smoked haddock kedgeree, soft poached free range egg

~

Truffle macaroni cheese, parmesan crisp

~

Jerusalem artichoke and celeriac risotto

~

Braised Corneyside farm lamb shoulder, glazed carrots, suet 'crunchie', mint sauce

~

Slow cooked Corneyside farm beef, Guinness and mushroom pie, puff pastry

~

Cassoulet of confit Goosnargh duck, Toulouse sausage and ham hock

~

Casserole of Corneyside farm beef shin, truffle mash, crispy leeks

~

Fricassee of root vegetables and wild mushrooms, rocket and walnut pesto

Minimum numbers apply.

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.

As well as the beautiful waterside views, our summer menus and party packages are something to get excited about. This year, enjoy your party at The Waterside Garden with outdoor Perrier-Jouet Champagne bar and a stunning decorative terrace. Each can be tailored to suit most budgets, including:

BBQ's from 35.00
Canalside Picnic 35.00
Bar platters from 50.00
and drinks packages from 20.00

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



ROTUNDA

ROTUNDA
RECREATIONAL FESTIVAL DINING

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 so that you can focus on your business and leave the rest in our hands.

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

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-5.30pm 500.00
Breakfast meeting 8am-11am 200.00
Half day options are subject to availability

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.





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

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

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

BRUNCH 12.95

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

Confit Goosnargh duck leg hash brown, poached duck egg

American pancakes with bacon and maple syrup

Croque-madame with free range egg

Vegetable rosti with baby spinach, scrambled free range egg

Lightly spiced lentils, poached free range egg

Smoked salmon, toasted muffin, scrambled free range egg

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

Macarons

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





CHRISTMAS PARTIES

When the festive season approaches, the Private Dining Room becomes the ideal place for a Christmas party, be it with colleagues, family or friends.

Enjoy comforting mugs of mulled wine and snuggle up on our private waterside terrace with heaters and blankets to keep the chill away.

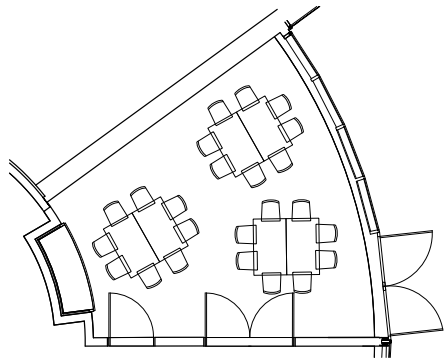
Our specially crafted Christmas menus and variety of party packages mean we can cater to your needs and budgets, whatever they may be and create a fantastic festive party.

Our packages include our Christmas menu, sharing menus, canapés and standing receptions suitable for any group size. Drinks packages, including beer buckets and bubbles will complete your celebration.

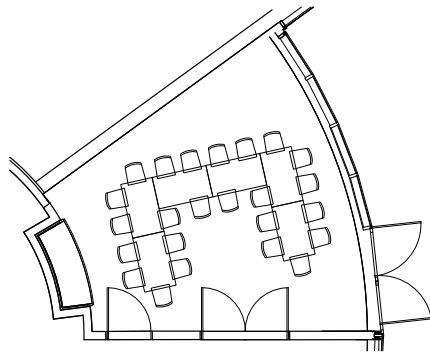
It's not too early to start planning your Christmas party! Contact Lucinda on 020 7014 2849 or lucinda.summerfield@rotundabarandrestaurant.co.uk.

ROOM LAYOUTS

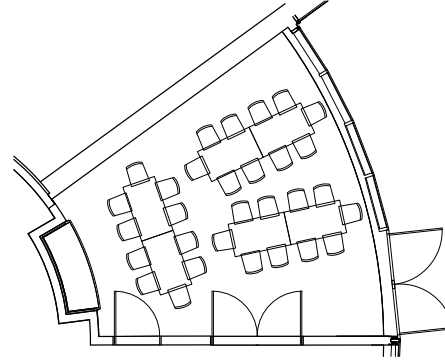
Design the room set up to best fit your occasion. Choose from the following layouts, altering them where you need to.



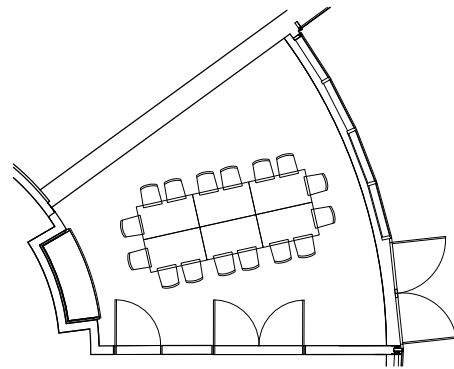
Tables of Eight Capacity 24



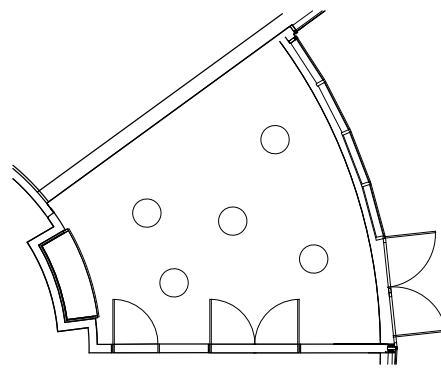
U Shape Capacity 24



Tables of Ten Capacity 30



Boardroom Capacity 16



Standing Reception Capacity 40
Circles denote poser 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.



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ENQUIRIES

Please contact Lucinda:

lucinda.summerfield@rotundabarandrestaurant.co.uk

020 7014 2849

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www.rotundabarandrestaurant.co.uk   [rotundalondon](https://www.facebook.com/rotundalondon)