

# 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 19<sup>th</sup> 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:

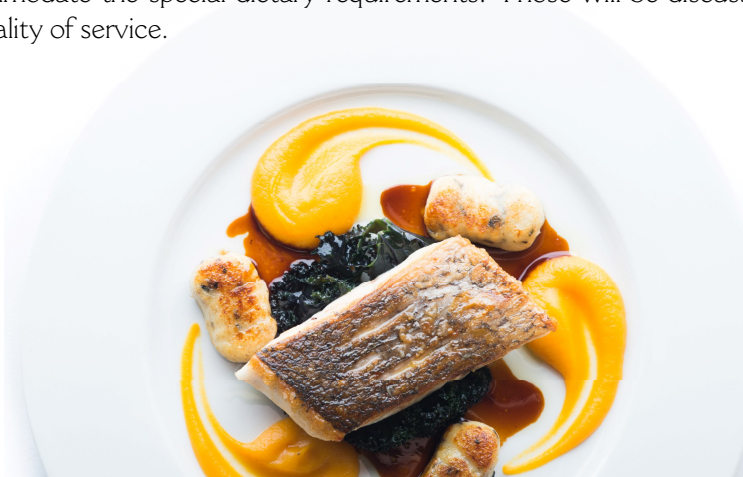
- a) leave the choice open, we will take the order at the moment of your event
- b) pre-order for each of your guests and we will place individual menus accordingly to the table plan which you have provided us.

### 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*

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**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*

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**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*

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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*

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**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*

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**Desserts**

Crème brulee

Chocolate fondant  
*Grand marnier sauce*

Deconstructed cheesecake  
*Fresh berries*

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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*

