

A top-down view of a dining table with various dishes, glasses of wine, and hands of diners. The table is dark wood, and the dishes are on white plates. There are several glasses of wine, some filled with red wine and others with white. Hands are visible reaching for food and holding glasses. The text "The Private Rooms at VINOTECA" is overlaid in white, with "VINOTECA" in a larger, serif font.

# The Private Rooms at VINOTECA

Spring 2017



# Big or small, private or corporate, birthday or business event, we'll help you plan the perfect occasion in our Private Rooms in Farringdon and Marylebone.

- Farringdon capacity: 30
- Marylebone capacity: 32
- Free wifi, projector & screen



- No room hire fee
- £500 minimum spend
- £200 deposit

## TASTING

Choose an optional wine tasting to start, from £15-£25/head.

## FOOD

Choose from our three menu options:

Chef's Menu: £40/head for three courses  
Daily Menu: £30/head for three courses  
Cocktail Menu: £10 or £15/head

## WINE

It's what we do here! Choose from our award winning wine list:

Choose on the day or pre-order: priced according to budget  
Wine pairing to match the Chef's Menu: £25/head for 4 glasses

## CHEF'S MENU: SPRING 2017

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£40/head for three courses

The very best dishes and produce of the season!

### Farringdon

Grapefruit Cured Black Bream, Samphire, Radish & Fennel Salad

Roast Quail, Broad Beans, Pancetta & Truffle Sauce

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Herb Crust Elwy Valley Lamb Rump, Spinach Gnocchi,  
Aubergine Caviar & Salsa Verde

Roast Isle of Man Sea Trout, Spring Vegetables,  
Lemon Butter & Toasted Almonds

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Baked Vanilla Ricotta, Marsala Poach Rhubarb, Hazelnut Praline

Valrhona Chocolate Mousse, Espresso Jelly,  
Honeycombe Crème Fraiche

### Marylebone

Westcombe Ricotta, Delizia Pumpkin, Marjoram Ravioli

Warm Anjou Squab Pigeon, Radicchio, Walnuts & Sangiovese Dressing

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Roast Challans Duck Breast, Young Leeks, Little Gem & Pancetta

Mersea Island Seabass, Artichokes Barigoule, Paimpol Beans  
& Gremolata

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Apple & Calvados Trifle

Yorkshire Rhubarb, Stem Ginger & Meringue

## DAILY MENU

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£30/head for three courses

Selection from our daily menu (see [vinoteca.co.uk](http://vinoteca.co.uk) for example)

## COCKTAIL MENU: SPRING 2017

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£10/head

Selection of platters & canapés for receptions or drinks events

### Farringdon

Home-made Bread, Arbequina olive oil

Nocellara olives

Thyme Dried Tomato & Buffalo Mozzarella Arancini  
Spiced Bavette Brochette, Roast Peppers & Parmesan  
Var Salmon Rillettes, Dill Blinis, Crisp Capers

Hot sharing dish: Slow Roast Pork Belly,  
Spring Greens & Lyonnaise Potatoes (add £5/head)

### Marylebone

Home-made Bread, Arbequina olive oil

Nocellara olives

Baked Camembert, Rosemary & Garlic  
Orchard Farm Pork Rillettes on Toast  
Rainbow Trout, Chicory & Sweet Mustard Dressing

Hot sharing dish: Slow Baked Elwy Valley  
Lamb Shanks, Risotto Milanese (add £5/head)

All guests must select their dishes in advance. All dietary requirements can be catered for, please let us know in advance.  
Every ingredient may not be listed; please ask for a full list of allergens.





Call Baiba on 020 3544 7406 or email [privateroom@vinoteca.co.uk](mailto:privateroom@vinoteca.co.uk) to talk about booking your event at Vinoteca and for full terms and conditions.