

# 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

Corneyside Farm rare roast beef, mustard, garlic sour cream, watercress and wild rocket  
London Smoke & Cure smoked salmon, horseradish crème fraiche, dill dressing, pancake  
Roasted Za'atar spiced Mediterranean vegetables, frisee, wild rocket **VE**

### MAINS

Braised Corneyside Farm beef Cottage pie **GF**  
St. Ives catch of the day, slow cooked peas and shoots  
Roasted sweet potato, spinach and lentil dal, pomegranate **VE**  
*Served with braised winter greens*

### PUDDINGS

*Dessert canapés for the table*  
Lemon meringue tart, raspberry and almond cake **GF**  
Red velvet cake **V**  
Oreo chocolate mousse **VE**

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

Roasted Za'atar spiced Mediterranean vegetables, frisee, wild rocket **VE**

### MAIN

Pan fried chicken supreme, Charlotte potato, green peas, creamed tarragon

### PUDDING

Thyme and honey posset, hazelnut brittle

## VEGAN OPTIONS

Starter: Coriander roasted heritage carrots, vegan feta, lovage pesto, sunflower seeds **VE**

Main: Smoked Aubergine, chickpea, broccoli, spiced red pepper sauce **VE GF**

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## MENU B

72.00

### STARTER

Corneyside Farm rare roast beef, mustard, garlic sour cream, watercress and wild rocket

### MAIN

St. Ives catch of the day, slow cooked peas and shoots  
*Served with braised winter greens*

### PUDDING

Vanilla cheesecake, lemon and lime candy, raspberry sorbet

### VEGAN OPTIONS

Starter: Bitter leaves, poached pear, vegan cream, watermelon, pistachio **VE, GF**

Main: Chilli and thyme squash, sautéed kale, beetroot and cumin puree, roasted pumpkin seeds and sage dust **VE**

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## MENU C

80.00

### AMUSE-BOUCHE

Seasonal Chef's choice

### STARTER

London Smoke & Cure smoked salmon, horseradish crème fraiche, dill dressing, pancake

### MAIN

Corneyside Farm roast sirloin, braised beef shin, horseradish mayonnaise, thyme and rosemary **GF**

*Served with braised winter greens*

### CHEESE

Keen's Cheddar, Cashel Blue, seasonal chutney, grapes, peters yard crackers **V**

### PUDDING

Salted caramel and dark chocolate tart, salted carmel ice cream

### VEGAN OPTIONS

Starter: Artichoke and pear bruschetta **VE, GF**

Main: Wild mushroom and truffle risotto **VE, GF**

Minimum numbers apply

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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

Roast rare Corneyside Farm beef, rocket and parmesan pesto brioche  
Confit duck, sweet cucumber and smoked chilli jelly **GF**  
Seared texel lamb loin, sticky red onion jam, mint syrup

### SEA

Seared tuna, pickled ginger, wasabi emulsion, bonito flakes **GF**  
Salmon vol au vent, dill and lemon cream cheese  
Salt cod beignet, dill and lemon crème fraîche

### EARTH

Whipped goat's curd, beetroot toast, puffed wild rice **V**  
Lemon whipped cheese, toasted pumpkin seeds on rye brochette **VE**  
Warm ricotta, brown sugar figs, truffle honey, parmesan shortbread **V**

### SWEET

Green & Fortune chocolate brownie **GF**  
Passion fruit and white chocolate tartlet

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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 Corneyside Farm beef red gem salad, brioche croutons shaved pecorino, rocket oil  
Roast pork collar, olive oil pomme puree, bramley chutney crackling brittle GF

### SEA

Sea trout confit, cucumber tartar, burnt lemon mayonnaise GF  
Burnt hake, roast squash puree, pomegranate salsa, garden confetti GF

### EARTH

Chickpea and mint tabbouleh, baba ghanoush, lemon labneh V, GF  
Sticky black fig, goat's cheese panko, honey truffle, fried sage V, GF

### PUDDINGS

Vegan chocolate blood orange cream V, GF  
Sticky toffee pudding, brandy cream V

Minimum numbers apply

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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*

### 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

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# 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

Minimum numbers apply

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