
ROTUNDA
BAR • RESTAURANT • PRIVATE DINING

PRIVATE DINING MENUS

• SPRING - SUMMER •

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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

VENISON TERRINE, BLACKBERRY JAM, TOASTED FOCACCIA, YONG SHOTS
DEVILLED SEABASS, HERITAGE RADISH AND WATERCRESS SALAD
ASPARAGUS, WILD GARLIC EMULSION, PUMPKIN SEED CRUMB, PEA SHOTS

MAINS

CORNEYSIDE FARM RED WINE BRAISED BEEF, HERB AND GARLIC MASH
ROASTED ROOT VEGETABLES, RICH ROSEMARYJUS
CATCH OF THE DAY, COMCAST TOMATO SALSA, LEMON PARSLEY BUTTER
CRISPY PURPLE QUEEN KALE, HERITAGE BEETROOT AND FENNEL SALAD, SMOKED RAPESEED OIL
ALL MAINS SERVED WITH SEASONAL VEGETABLES AND BUTTERED JERSEY ROYALS POTATOES

DESERTS

GOLD CHOCOLATE CARAMEL TART WITH BERGAMOT CREAM AND WHISKEY GOLDEN SULTANAS
HAZELNUT AND RASPBERRY DELICE GF
CARROT & PECAN CAKE

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

SERVED WITH HOUSE BREAD, OLIVE OIL
AND BALSAMIC VINEGAR

STARTER

VENISON TERRINE, BLACKBERRY JAM, TOASTED
FOCACCIA, YANG SHOOT

MAIN

CORN- FED CHICKEN SUPREME, POTATOES ANNA,
SEASONAL VEGETABLES, RICH TRUFFLED JUS

DESERT

RHUBARB RASPBERRY AND CUSTARD PANNACOTTA

MENU B 72.00

SERVED WITH HOUSE BREAD, OLIVE OIL
AND BALSAMIC VINEGAR

STARTER

LONDON SMOKE AND CURE SALMON, HOUSE PICKLED
VEG, HORSERADISH DILL MASCARPONE,
ARTISAN BAGUETTE

MAIN

GRILLED LAMB LEG STEAK, MINTED FONDANT POTATO,
CHARRED PESTO GEM, PISTACHIO BUTTER

DESERT

CHOCOLATE TART WITH SESAME BRANDY SNAP MISO
SALTED CARAMEL, BLOOD ORANGE GEL

VEGAN

STARTER: ROASTED MISO AUBERGINE, SPICED RED PEPPER SAUCE,
CRUNCHY PAPRIKA CHICKPEAS, LAND CRESS

MAIN: ROSAT CAULIFLOWER STEAK, TAHINI YOGURT,
HARISSA AND CHICKPEAS SAUCE

VEGAN

STARTER: ARTICHOKE AND POACHED PEAR,
VEGAN WHIPPED CREAM BRUSCHETTA

MAIN: SPRING GREEN AND PEA CREAMY RISOTTO



MENU C

80.00

*SERVED WITH HOUSE BREAD, OLIVE OIL
AND BALSAMIC VINEGAR*

*AMUSE-BOUCHE
SEASONAL CHEF'S CHOICE*

STARTER

CRAB SALAD, LEMONGRASS JELLY, CORIANDER EMULSION,
MICRO CRESS SALAD

MAIN

SMOKED AND SLOW COOK CORNEYSIDE FARM BEEF SIRLOIN,
ROSEMARY AND SAFFRON RISOTTO, ON THE
VINE ROASTED TOMATOES

CHEESE

KEEN'S CHEDDAR, CASHEL BLUE, SEASONAL CHUTNEY, GRAPES,
PETERS YARD CRACKERS

PUDDING

CARROT CAKE PARFAIT CANDIED WALNUT CRUMBLE APRICOT GEL

VEGAN

STARTER: CHARGRILLED ASPARAGUS, WILD GARLIC AND WHITE BEAN
HUMMUS, GREEN PESTO, SPRING ONIONS, PUFFED QUINOA

MAIN: SPINACH AND WILD MUSHROOMS TORTELLINI, CHIVES CREAM



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

3 PER PERSON 12.5 6 PER PERSON 25.00

PER INDIVIDUAL CANAPÉ 4.25

LAND

PROSCIUTTO, RHUBARB GEL, OLIVE CROSTINI

ROAST CORNEYSIDE FARM BEEF SERVED RARE, TRUFFLED & WILD
MUSHROOMS MOUSSE, CRISPY SHALLOT

KOREAN FRIED CHICKEN, GOUCHANG MAYONNAISE, PICKLED GINGER

SEA

WHIPPED COD'S ROE, LEMON SHORTBREAD, PEA POWDER

CRAYFISH COCKTAIL, TOASTED SOURDOUGH, SEA HERBS

GRILLED PRAWNS, SALTED CORN CRUMB, BLACK GARLIC AIOLI

EARTH

CONFIT TOMATO, AVOCADO, PARMESAN, TARTLET

RED ONION TARTE TATIN, GLAZED SOMERSET BRIE

BOWL FOOD

3 PER PERSON 25.00

PER INDIVIDUAL BOWL 9.00

LAND

RARE CORNEYSIDE FARM BEEF REG GEM SALAD, BRIOCHE CROUTONS,
SHAVED PECORINO, ROCKET OIL

BANG BANG CHICKEN, SPICED ASIAN SLAW, LIME, POPPADUMS

TEXEL LAMB MERGUEZ, CARDAMON AND CLOVES PILAF, MINT YOGHURT

SEA

BROWN CRAB AND ORZO SALAD, SAUCE VIERGE

LONDON SMOKED & CURE SALMON, BLACK TREACLE, NEW POTATO
AND APPLE SALAD, SAUCE GRIBICHE GF

BATTERED SQUID INK COD, SALTED BUTTER POLENTA,
SAMPHIRE, PEA SHOOTS

EARTH

CHICKPEA AND MINT TABBOULEH, BABA GHANOUSH, LEMON LABNEH VE

GRILLED PEACH, BITTER LEAVES, BURLEY, TOASTED SEEDS

ROASTED SPICED MEDITERRANEAN VEGETABLES,
FETA CHEESE, CRISPY CHICKPEAS

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 15

MINIMUM 5 PEOPLE

SELECTION OF GOURMANDISE PASTRIES, MINI TULIP MUFFINS,
WHOLE FRUIT BOWL SERVED WITH TEA AND COFFEE.

HOT MINI BREAKFAST SANDWICHES 12.50

MINIMUM 10 PEOPLE

PLEASE CHOOSE THREE BELOW OPTIONS

GRILLED BUTCHER'S BREAKFAST SAUSAGE SANDWICH
SMOKED BACON 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

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

4.80 EACH

COFFEE, TRADITIONAL AND HERBAL TEAS, BISCUITS

MINIMUM NUMBERS APPLY.

DIETARY REQUIREMENTS WILL BE CATERED FOR ON REQUEST.
IF YOU HAVE ANY ALLERGIES PLEASE INFORM US AHEAD OF YOUR MEAL.



LUNCH

WORKING LUNCH MENU 22.00

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 25.00

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 6.50

COFFEE, TRADITIONAL AND HERBAL TEAS
AND A SELECTION OF CAKES

FULL DAY PACKAGE 45

MINI CONTINENTAL BREAKFAST
MID-SESSION REFRESHMENTS
WORKING LUNCH
AFTERNOON BREAK



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