

ROTUNDA

BAR • RESTAURANT • PRIVATE DINING

WE THREE
Kings

CHRISTMAS 2023



Dazzlingly **GOOD TIMES** **FIT FOR A** *King*

This winter, our We Three Kings theme brings nostalgic Christmas cheer with a dash of festive opulence to Rotunda.

Our team of chefs have created Christmas menus that shine bright and incorporate seasonal ingredients alongside classic favourites.

Get everyone together for a royal good time... we have options for groups of all sizes to celebrate the season. Reserve a table for group dining in the restaurant and enjoy the set menu, or for a more casual affair, you can book a section of the bar for bar platters. The jewel in our crown, the private dining room, can be booked exclusively for up to 30 guests seated or 50 standing with private use of your own covered section of the terrace.

Captivate larger groups with the option to extend the private dining area or take over the entire venue with exclusive use of the bar, restaurant, and private dining room for up to 250.

Our waterside location with charming views of Regent's Canal is conveniently situated in the heart of Kings Cross with a variety of transport links.

Follow that star... to Rotunda!

CONTACT

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www.rotundabarandrestaurant.co.uk

Minimum spends will apply for all private dining room bookings and exclusive hires. A discretionary 12.5% food and beverage service charge will be added to your bill, all prices include VAT.

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

A deposit is required for all bookings.





PRIVATE DINING

Sharing

FRANKINCENSE MENU

65 per person | Exclusive menu for the private dining room only
All of the following are placed in the middle of the table for your guests to help themselves.

House bread and olives

St Ives smoked salmon, pickled beetroot, horseradish cream
Corneyside Farm beef bresaola, rocket, parmesan, balsamic GF

Lemon thyme whipped vegan feta, maple roasted beetroot, heritage carrot and quinoa salad, pomegranate, pine nuts VE, GF

Traditional Norfolk turkey, pigs in blankets, sage gravy

Sweet potato and lentil pithivier, vegan cream VE

Corneyside Farm slow braised blade of beef, bourguignon garnish GF

Catch of the day, mussels, sea vegetables GF

All served with seasonal trimmings

Winter berry Eton mess VE, GF

Traditional Christmas pudding, brandy sauce GF

Grand Marnier chocolate pot, biscotti





PRIVATE DINING

Plated

MYRRH MENU

70 per person | Exclusive menu for the private dining room only
Your guests have a choice of one starter, one main and one dessert from the below. Pre order is required.

House bread and olives

Salt baked beetroot, vegan feta, baby watercress VE

St Ives smoked salmon, pickled beetroot, horseradish cream

Corneyside Farm beef bresaola, rocket, parmesan, balsamic GF

Lemon thyme whipped vegan feta, maple roasted beetroot, heritage carrot and quinoa salad,
pomegranate, pine nuts VE, GF

Glazed goat's cheese, bitter leaves, pear, walnuts, honey V, GF

Traditional Norfolk turkey, pigs in blankets, maple roasted carrots and parsnips, sage and truffle gravy

Sweet potato and lentil pithivier, vegan cream VE

Slow braised Corneyside Farm blade of beef, bourguignon garnish GF

Roasted catch of the day on the bone, creamed leeks GF

All served with seasonal trimmings

Grand Marnier chocolate pot, Biscoff

Traditional Christmas pudding, brandy sauce GF

Winter berry Eton mess VE, GF

Colston Basset stilton, Keen's cheddar, seasonal chutney, oat cakes



Standing

RECEPTION

65 per person | Perfect for Christmas networking events or parties.
Your choice of three canapés and three bowls. Plus two chef's choice dessert canapés and three drinks.

CANAPES

Smoked salmon, soda bread, salmon caviar
Chestnut and spinach arancini VE
Fire pit turkey skewer, cranberry dip GF
Barbecue jackfruit, mango chutney VE
Whipped stilton, celery, winter relish V

BOWLS

Whiskey, honey roast ham, festive bubble and squeak, pea shoots GF
Corneyside Farm braised beef bourguignon, horseradish mashed potatoes
Smoked poached haddock, grain mustard mash, hollandaise
Gnocchi, torched roots, truffle VE
Glazed goat's cheese, walnut ketchup, bitter leaves, pear V

DESSERTS

Spiced festive fruits winter mess VE
Christmas pudding, brandy sauce





Bar PLATTERS

Dazzle and delight your guests with bar platters that make ordering a dream. Great for a casual affair to accompany drinks in the bar.

70 serves four

Firecracker turkey slider, kimchi

Walnut and blue cheese rice balls v

Cauliflower wings, curry sauce VE

Corneyside Farm beef kofta, pickles, flatbread

Spiced squash wedges, chilli flakes, crispy shallots VE, GF

Smoked haddock fishcake, mustard mayonnaise

Pigs in blankets

Roast potatoes, gravy





Drinks

PACKAGES

To crown it all, our drinks packages make ordering for groups easy. They can be enjoyed in the bar, restaurant or private dining room.

WHITE WINE

Zapallares Chardonnay Reserva

Casablanca Valley, Chile, 2021

- and/or -

Domaine Horgelus Sauvignon Blanc/
Gros Manseng

Cotes de Gascogne, France, 2021

RED WINE

Cape Leopard Merlot

Paarl, South Africa, 2020, VEGAN

- and/or -

deAlto Tradicional Rioja DOCa

Spain, 2021, VEGAN

ORANGE WINE

Cramele Reca, Solara

Viile Timisului, Romania 2021, VEGAN

6 bottles - 210

SPARKLING WINE

Botter Spumante Prosecco

Veneto, Italy, NV, VEGAN

4 bottles - 140

Simpson 'Chalklands' Classic Cuvee

Kent, UK, NV

4 bottles - 220

Charles Vercy Cuvee De Reserve Brut

Champagne, France NV

4 bottles - 250

BEER

Birra Moretti/Sol

30 bottles - 150

60 bottles - 290

CRAFT BEER

Craft Beer Selection

20 bottles - 135

Items must be pre-ordered to enjoy these prices





DRINKS

Upgrades

CAULDRONS

Mulled wine or mulled cider
40 drinks - 310
80 drinks - 600

SHARING COCKTAILS

10 drinks - 125
20 drinks - 235

Divine Arcadia

Mezcal, dark cacao, lime, sumac honey,
frankincense, chocolate shard, kumquat

Your Majesty

Marjoram leaf, cognac, rum, lemon, pineapple,
Christmas spice, chocolate leaf

Starlight Spritz

Blood orange gin, orange with star anise,
lemon, prosecco, orange sherbet

Black and Gold (0.0%)

Lime, Honey, Blackcurrant, Mint,
Ginger Beer, Gold Dust

APERITIFS ON ARRIVAL

Prosecco - 6.5
Simpsons English sparkling - 10
Champagne - 11.5
Christmas cocktail - 11.5

MEAL ACCOMPANIMENTS

1/2 bottle of house wine - 12.5
1/2 bottle of Piquepoul or Carmenere - 20
1/2 bottle of Albarino or Zinfandel - 25

DIGESTIFS

Espresso Martinis - 10
Hot Buttered Rum - 9.5
Irish Coffee - 9.5

All prices per person
Minimum order of 10 for each variety

Items must be pre-ordered to enjoy these prices



Capacity & Rates

We provide a lot of flexibility throughout the venue and can tailor the room set up to suit your numbers and style of event.

EVENT SPACE	STANDING	SEATED
Private Dining Room (PDR)	50	30
Extended PDR (semi-exclusive)	60	40
Terrace and PDR	150	-
Restaurant and PDR	150	80
Full Venue Hire	250	80
Bar	A mixture of seated and standing areas are available inside, and on our covered terrace, for any sized party of up to 100 guests.	

EVENT SPACE	HIRE FEE (STARTING FROM)	MINIMUM CATERING SPEND (STARTING FROM)
PDR	£300	£1,000
Rates vary depending on date and time		
PDR and Restaurant	£1,000	£3,000
Full Venue Hire	£2,000	£10,000



Rotunda Bar and Restaurant
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www.rotundabarandrestaurant.co.uk

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