



ROTUNDA

BAR • RESTAURANT • PRIVATE DINING

CHRISTMAS 2024

BO HO HO!





BO HO HO


Be transported to a bohemian wonderland of delight...

This winter, our Christmas styling encompasses an alternative approach to traditional theming. With a relaxed, free-spirited and chic feel, Rotunda combines the essence of bohemian style with the warmth of the festive season. Think of natural decorations, warm tones and twinkling lights, bringing a feeling of warmth to chilly evenings. Our delicious menus incorporate botanical flare and keep sustainability at the heart.

Our team of chefs have created festive menus that feature seasonal ingredients as well as Christmas classics.

We have options for groups of all sizes to celebrate the season. Our private dining room can be booked exclusively for up to 30 guests seated or 50 standing with the use of your own covered private terrace, which will be transformed into a cosy outdoor space. 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 guests. For a more casual affair, you can book a section of the bar to enjoy our festive platters. Dining options are also available in the main restaurant area, with set menus from 39.

Enquire with the team for details.



Minimum spends will apply for all group 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.

CONTACT

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020 7520 1473

www.rotundabarandrestaurant.co.uk



SHARING MENU

62.5 per person | Exclusive menu available in the private dining room only

All of the following items are placed in the middle of the table for your guests to help themselves

STARTERS

Served with bread and butter

Game and prune terrine, young winter shoots, truffle mayonnaise

Maple roasted beets, whipped goats curd, bitter leaves, pumpkin seed crumble VE

London Smoke & Cure smoked salmon, house pickles, horseradish, watercress

MAIN COURSES

Served with festive trimmings and condiments

Cornish coast catch of the day, burnt lemon, winter greens

Roast bronze turkey, sage and chestnut stuffing, pigs in blankets, Madeira gravy, bread sauce

Lentil, sweet potato and chestnut bake, filo pastry, pomegranate VE

DESSERTS

Dark chocolate festive tart, whipped whiskey cream

Winterberry Eton mess VE

Cashel Blue, sweet ginger, celery, Peter's Yard crackers





PLATED MENU

68 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*

STARTERS

Soda bread, salted English butter

Gratinated baked scallops, young spinach, Muscat cream, Lancashire cheese
Maple-roasted beets, whipped goats curd, bitter leaves, pumpkin seed crumble VE

MAIN COURSES

All served with festive trimmings and condiments

Roast bronze turkey, sage and chestnut stuffing, pigs in blankets, Madeira gravy, bread sauce
Lentil, sweet potato and chestnut bake, filo pastry, pomegranate VE

DESSERTS

Dark chocolate festive tart, whipped whiskey cream
Winterberry Eton mess VE

ADDITIONS

MAINS

Both served with glazed carrots and parsnips

Roasted sirloin of Corneyside Farm beef,
fondant potato, winter greens, red wine sauce +20

Best end of Texel lamb, creamed potato,
peppered leeks, Madeira sauce +15

CHEESES

Baked Irish stout rarebit,
sourdough, watercress + 14

Colston Bassett Stilton, sweet ginger,
celery, Peter's Yard crackers +14



CANAPÉS AND BOWL FOOD

55 per person | Three canapés, three bowls and chef's choice dessert canapés.

Includes three glasses of house wine or bottles of beer per person

CANAPÉS

- Cashew nut parfait VE
- Vegan feta, melon, pumpkin seed VE
- Serrano ham, fig, balsamic glaze
- Corneyside Farm salt beef, rye bread, mustard
- Pan-seared Texel lamb, winter squash

BOWLS

- Chestnut mushroom, pearl onion 'bourguignon' crushed sweet potato VE
- Baked smoked haddock, bubble and squeak, grain mustard
- Confit shoulder of Texel lamb, mulled fruit couscous
- Whipped vegan cream, maple roasted beets, pumpkin seed crumble VE
- Braised Corneyside Farm beef, red wine and thyme jus, winter greens

TWO CHEF'S CHOICE DESSERT CANAPÉS







BAR PLATTERS

65 serves four | Dazzle and delight your guests with bar platters that make ordering a dream

Great for a casual affair to accompany drinks in the bar

All platters include:

Turkey, brie and cranberry slider
Pumpkin and blue cheese arancini
Sticky maple roots, vegan feta VE
Corneyside Farm beef and red wine sausage roll
Quinoa pizza bites
Pigs in blankets
Roast potatoes, gravy
Fish goujons, tartar sauce, shredded lettuce

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
Spain, 2021, VEGAN

ORANGE WINE

Cramele Reca, Solara
Viile Timisului, Romania 2021, VEGAN

6 bottles - 210

SPARKLING WINE

Grande Onore Prosecco Extra Dry Botter
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 Selection
20 bottles - 135

Items must be pre-ordered to enjoy these prices







COCKTAIL PACKAGES



COCKTAILS

10 drinks - 125

20 drinks - 235

Beatnik Spritz

Ginger Liqueur, almond syrup, lime juice, prosecco, apple and ginger beer, crushed pecan, orange

An Eccentric Old Fashioned

Kentucky bourbon, vanilla bean syrup, angostura and walnut bitters, toffee crumb, caramel cracker

Maverick Margs

Blanco tequila, padron pepper liqueur, blueberry and cinnamon syrup, lime, agave, blueberry salt

Unadherent Euphoria (Low ABV)

Cuban white rum, chinotto nero liqueur, honey, lime, lemon and elderflower soda, raspberry chocolate shards

MOCKTAILS

10 drinks - 75

Gooseberry on the Wing (0.0%)

Non-alcoholic Italian orange liqueur, gooseberry and lemon zest syrup, agave, elderflower, lemonade, rose petal, frozen gooseberries

CAULDRONS

Mulled wine or mulled cider

40 drinks - 310

80 drinks - 600

APERITIFS ON ARRIVAL

Grande Onore Prosecco Extra Dry - 7

Simpsons English sparkling - 11.5

Charles Vercy Cuvée Brut Champagne - 12

MEAL ACCOMPANIMENTS

1/2 bottle of house wine - 12.5

1/2 bottle of Chardonnay or Rioja - 20

1/2 bottle of Gavi or Shiraz - 25


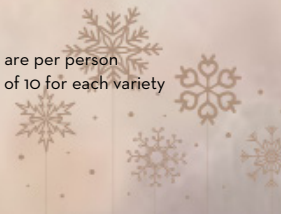
DIGESTIFS

Espresso martini - 11.5

Old fashioned - 11.5

Irish coffee - 10

All prices are per person
Minimum order of 10 for each variety



Items must be pre-ordered to enjoy these prices

CAPACITIES

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	120
Bar	Bar tables and areas available inside and outside on our covered terrace, for any sized party of up to 100 guests.	

*Limited inside space in case of wet weather.





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Rotunda Bar and Restaurant
Kings Place, 90 York Way
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