

CHRISTMAS

Group Menu

Welcome Aperitif

Mulled Spiced Spritz | Glass of Roebuck Estate Classic Cuvée
| Ginger and Spice NA

Arrival Canapés

3 canapés per person

Wild mushroom arancini, black garlic and truffle emulsion V
London Smoke & Cure smoked trout crumpets, crème fraîche, dill
Rotunda sausage roll, chestnut, sage and cranberry

Starters

Roasted butternut squash soup, crispy sage, and apple croutons VE
Spiced potted crab with Hoxton Bakehouse sourdough bread
Festive sausage meat and glazed chicken pot pie,
winter salad, pickled vegetables

Main Course

Sweet potato, lentil, and chestnut pithivier, confit garlic velouté VE
Catch of the day with Cornish mussels, foraged sea vegetables, leek
beurre blanc, crushed potatoes
Bronzed turkey, sage and chestnut stuffing, pigs in blankets
All served with festive trimmings and condiments

Desserts

Gingerbread, salted caramel cheesecake VE
Black forest Bakewell tart
Citrus and Cointreau cranberry, white chocolate vacherin

Please note that this is a sample menu. Dishes are subject to change.

Gather together for a festive three-course feast, starting with an arrival aperitif and canapé in the bar before taking your seats in the restaurant.

Available for groups of up to 25 guests, with half bottle of house wine per person included.

£99 per person

Many of our dishes will contain allergens. If you have any dietary requirements please inform a member of staff who will be happy to help. A 12.5% discretionary service charge will be added to all bills, 100% of this goes to the Rotunda team. Please note that this a sample menu and is subject to change



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