



ROTUNDA

BAR • RESTAURANT • PRIVATE DINING

THE
Private Dining
ROOM

Private dining, parties, meetings, special events and weddings...
More than just a dining room

Yvette.Moughton@rotundabarandrestaurant.co.uk

020 7014 2849

Rotunda Bar and Restaurant Kings Place 90 York Way N1 9AG
www.rotundabarandrestaurant.co.uk

THE PRIVATE DINING ROOM

With large windows overlooking Regent’s Canal, a modern interior and relaxed atmosphere, Rotunda’s Private Dining Room makes every event memorable.

The room can host a wide range of events, from meetings and presentations to birthday parties and weddings. Our capacities are as follows:

- 30 guests seated -
- 16 boardroom style -
- 40 guests standing inside -

(however with the use of our private covered terrace, this can be extended).

Rotunda serves only honest, seasonal food. Our menus are centered around the beef and lamb sourced from our own Corneyside Farm in Northumberland. Take your time to browse our menus and packages, designed to make your gathering extra special.

For absolute peace of mind, your occasion will be personally managed from start to finish by our special events coordinator, Yvette Moughton:

020 7014 2849
Yvette.Moughton@rotundabarandrestaurant.co.uk



THE SHARING MENU

Our three course sharing menu mixes classic British cooking with an informal, relaxed service, providing all the comfort of your own family dining room with none of the washing up! All courses are placed in the middle of the table for your guests to help themselves.

37.50 FOR 3 COURSES

STARTERS

Your guests will be served the following starters to share

- Red onion and anchovy pissaladière
- ~
- Grilled flatbread, squash hummus, balsamic raisins
- ~
- Raw heritage beetroot, red quinoa, torched feta
- ~
- Duck rillettes, pickled cucumber

- Salmon and spinach wellington, crushed new potatoes, olive mash
- ~
- Harissa-spiced quail, cucumber and mint yoghurt
- ~
- Crispy mackerel niçoise salad
- ~
- Roasted root vegetable pie, smoked potato mash
- ~
- Pan-fried sea bream, fennel and citrus salsa

MAIN COURSES

Select **two** of the following main course dishes for your group to share

- Fried chicken strips, spicy rice, smoked red pepper salsa
- ~
- Braised Corneyside Farm beef shin, celeriac remoulade, charred romanescos
- ~
- Pearl spelt risotto, broccoli, blue cheese

- ~
- Grilled Texel lamb cutlets, polenta, tomato, capers

PUDDING

Your guests will be served the following puddings to share

- Berry mille-feuille
- ~
- Rhubarb pistachio pavlova

29.50 for 2 courses available only for lunch or on weekends.

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



SET MENUS

Our set menus offer traditional but well-loved dishes accommodating a range of tastes. Please select one of the following four course menus. You'll see below the vegetarian menu options available to cater for dietary requirements, as well as recommended wine pairings.

MENU A 42.00

Charred sweetcorn, sweetcorn cream, popped corn

~

Grilled sardines, sherry pickled shallots, toasted hazelnuts

~

Slow-cooked Corneyside Farm brisket, rockefeller butter, bone marrow
mashed potato

~

Espresso panna cotta, biscotti

Vegetarian Menu

Charred sweetcorn, sweetcorn cream, popped corn

~

Heritage tomato tart, chilli jam, charred goat's cheese

~

Roasted root vegetable wellington, parsley mashed potato, crispy kale

~

Espresso panna cotta, biscotti

White

Azumbre Verdejo, Spain 2015 26.00
La Jara Pino Grigio, Italy 2016 27.00

Red

Crianza Castillo de Eneriz, Bodegas Manzanos,
Spain 26.50
Saumur Champigny Maison Audebert & Fils,
Cab Franc, France 34.00

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



SET MENUS

MENU B
47.00

Salt cod, sweetcorn fritters
~
Tuna tartare, soft quail’s egg, bread crisps
~
Slow cooked Texel lamb belly, grilled polenta,
roasted spring onion, green sauce
~
Chocolate and almond torte

Vegetarian Menu

Cheese and onion croquettes
~
Charred romanesco, toasted hazelnuts,
tahini dressing, pomegranate
~
Turmeric roasted squash, blue cheese gratin
~
Chocolate and almond torte

White

Domaine Horgelus, Sauvignon & Colombard 27.50
Chardonnay, Castillo de Eneriz, Spain 29.50

Red

Calusari Pinot Noir 23.50
Valcheta Malbec, Mendoza, Argentina 31.00

MENU C
55.00

Spring vegetable tart
~
Salt baked beetroot, torched goat’s cheese,
hazelnuts, honey balsamic dressing
~
Josper grilled Corneyside Farm beef fillet,
truffle mashed potatoes, glazed chantenay carrots
~
Lemon tart, burnt meringue, sesame

Vegetarian Menu

Spring vegetable tart
~
Salt-baked beetroot, torched goat’s cheese,
hazelnuts, honey balsamic dressing
~
Coal-cooked aubergine, smoked red peppers,
capers, lemon dressing
~
Lemon tart, burnt meringue, sesame

White

A.A Badenhorst Papegaii Chenin & Marsenne,
South Africa 35.00
Petit Chablis Louis Moreau, France 45.00

Red

Smokin Loon, Zinfandel, California, USA 32.00
Chateau La Verriere Bordeaux, France 37.00

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



DELUXE TASTING MENU

Our deluxe tasting menu celebrates the outstanding beef and lamb we source directly from our own Corneyside Farm in Matfen, Northumberland. Enjoy six exceptional courses which we feel fully encapsulate the Rotunda experience. A carefully considered vegetarian tasting menu is also available on request, as well as wine pairing for each dish.

DELUXE TASTING MENU 70.00

Fritto misto, aioli

~

Harissa-spiced Texel lamb canon,
rosemary and mustard jam

~

Josper grilled monkfish, smoked carrot
chorizo purée

~

Corneyside Farm oxtail and snail
open pie

~

Seared sea bass, shellfish and
fennel sauce

~

Mascarpone mousse, orange,
honey and almond

White

Madam Noly Saint Veran,
Burgundy, France 55.00
Chassagne-Montrachet Heitz-Lochardet 1er Cru Maltroye
2013 75.00

Red

Ciparisso, La Fralluca, San Giovese,
Italy 2011 85.00
Gevrey Chambertin 'Les Crais' Gerard Seguin, Burgundy
France, 2010 60.00

Dessert

Tokaji 4 Puttonyos, Gróf Degenfeld, Hungary 2007 6.50 (75ml)

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

MEETINGS

Take advantage of the Private Dining Room’s 48” plasma with Apple TV and full AV connections for meetings and presentations. Choose one of our breakfast or lunch menus that allow you to focus on your business and leave the rest to us.

BREAKFAST

MINI CONTINENTAL 9.00

Selection of mini croissants, pain au chocolat, pain aux raisins, mini muffins, served with coffee, traditional and herbal teas and freshly squeezed orange juice.

HOT BREAKFAST SANDWICHES 10.50

Please choose 2 options:

Served with: coffee, traditional and herbal teas and freshly squeezed orange juice

Bacon sandwich

Butcher’s homemade sausage sandwich

Smoked salmon ‘croque-monsieur’

Wiltshire ham and Emmental toastie

Sweetcorn spoon bread, slow roasted tomato and avocado

Spinach, mushroom and Emmental tortilla wrap

BEST OF BOTH 12.00

Choose 1 hot breakfast sandwich from the selection, served alongside assorted mini pastries, coffee, traditional and herbal teas and freshly squeezed orange juice.

BREAKFAST ADDITIONS PER PERSON

Sliced seasonal fruit platter 3.00

Selection of whole fruits 2.30

Mini pots of porridge, seasonal fruit compôte, nuts, seeds and honey 3.00

MID-SESSION REFRESHMENTS 4.80

Coffee, traditional and herbal teas and biscuits

ROOM HIRE RATES

Full day meeting 9am-5.00pm 500.00

Breakfast meeting 8am-11am 200.00

Half day options are subject to availability

Dietary requirements will be catered for on request. If you have any allergies please inform us ahead of your meal.
Please note, we do not allow any food from outside the venue to be brought into the Private Dining Room.

MEETINGS

LUNCH

Choose from any of the menus detailed in this pack or the following lunch menus.

THE WORKING LUNCH MENU 15.00

Selection of artisan sandwiches served on platters with crisps, fruit and a serving of coffee, traditional and herbal teas and freshly squeezed orange juice

THE DELUXE WORKING LUNCH MENU 21.00

Selection of artisan sandwiches served on platters with crisps, selection of savoury pastries, quiches, whole fruit, sliced fruit platter and a serving of coffee, traditional and herbal teas and freshly squeezed orange juice

AFTERNOON BREAK 6.00

Coffee, traditional and herbal teas and a selection of cakes

FULL DAY PACKAGE 32.50

Mini continental breakfast
Mid-session refreshments
Working lunch
Afternoon break





SUMMER PARTIES

When the weather is warmer, another dimension is added to the Private Dining Room through the use of Rotunda's waterside terrace.

This summer, we'll be transforming the terrace into a tropical 'Rum Garden' inspired by the flavours and energy of Cuba. Think colour, cocktails, cigars and more!

The astroturfed space with canalside bar is the perfect alfresco venue to enjoy a BBQ party this summer. Available from mid-April to end of September, for 20-300 guests. Menus include canapés, bowl food and barbecues, showcasing meat from our Corneyside Farm alongside fresh seafood.

We also offer a selection of drinks packages, including seasonal cocktails to help your guests celebrate this summer.

For more information or to enquire and book a summer party, contact Yvette on 020 7014 2849 or Yvette.Moughton@rotundabarandrestaurant.co.uk.





CANAPÉS

The perfect party starter or the ideal menu for a networking event either on their own or with bowl food. Our range of canapés cater to all tastes. Choose six from the selection below or three for pre-dinner receptions.

CHOOSE 6 FOR 18.00 PER PERSON

SAVOURY

Searched beef, kimchi

~

Quail egg shooter

~

Cornish crab and avocado cocktail

~

Duck and orange pâté brioche

Chopped tuna, chilli, sesame, soy

~

Squash feta pastries

~

Charcoal ash goat's cheese gougères

~

Spiced lamb, pomegranate tzatziki

SWEET

Bitter orange Turkish delights

~

Brownie bites

~

Lime and raspberry marshmallows

~

Lemon meringue

~

Egg custard tart

Minimum numbers apply.

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



STANDING RECEPTIONS

Our sharing platters and bowl food options are perfect for events that are a little less formal. These smaller sized dishes include classics that everyone can help themselves to. Bowl food pudding options are also available on request.

PLATTER 55.00

Serves 4 people. Ideal to accompany drinks in the bar.

- Tempura Padrón peppers
- ~
- Goat's cheese and pecan sticks
- ~
- Shredded lamb wraps, béarnaise sauce
- ~
- Crispy squid, smoky aioli
- ~
- Mixed vegetable puffs
- ~
- Braised pork belly slider, pickled chilli
- ~
- Plaice goujons, jalapeño tartare sauce
- ~
- Charred sweetcorn, parmesan, crispy shallots

Additional 10.00
Bulk up your platter with a large bowl of our favourite fries complete with condiments, popular with

BOWL FOOD 8.50 PER BOWL

We recommend choosing 3 bowls for your guests.

- Seafood pie, cheesy mash topping
- ~
- Corneyside Farm steak and ale sausage, mini duck fat roasted potatoes
- ~
- Spiced Texel lamb meatballs, tomato, black bean, land cress
- ~
- Harissa-spiced chicken, cucumber, cumin yogurt dressing
- ~
- Wild mushroom pearl spelt risotto
- ~
- Curried root vegetable and spinach open pie
- ~
- Gnocchi, Texel lamb ragu, dried feta
- ~
- Crispy mackerel niçoise salad
- ~
- Spring season stew
- ~
- Roasted squash, quinoa and feta salad

Minimum numbers apply.

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



EITHER SIDE OF LUNCH

Whether you are hosting a meeting and fancy something different or you are celebrating a special occasion in the morning or afternoon, our brunch and afternoon tea menus are suitable for a range of events.

BUILD YOUR OWN BRUNCH 17.50

Available between 10am and 12noon

Mini pastries, bowls of natural and Greek yoghurt, granola, fruit and seeds

Please select five hot options from below for all your guests to enjoy sharing style:

- Butcher's sausage
- Smoked streaky bacon
- Black pudding
- Poached hen eggs
- Grilled tomatoes
- Woodland mushrooms
- Fried kale
- Green oat pudding
- Pancakes with maple syrup
- Smoked salmon
- Toasted granary bread

Please also select one of the below:

- Crushed avocado
- Green herb hollandaise
- Pico de gallo

Served with

Coffee and a selection of traditional and herbal teas

AFTERNOON TEA 17.50

A selection of the following finger sandwiches on white, wholemeal and granary bread

Wiltshire ham, wholegrain mustard mayonnaise, baby gem

Cucumber, soft cream cheese, dill and chive

Smoked Scottish salmon, watercress

Free range egg mayonnaise, mustard cress

Medium rare roasted Corneyside Farm beef, horseradish, rocket

A selection of plain and fruit scones, homemade strawberry jam, Cornish clotted cream

Macaroons

Blueberry éclairs

Lemon cheesecake

Custard tarts

Served with

Coffee and a selection of traditional and herbal teas

Add a glass of Prosecco for 5.50 or a bottle for 32.00

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

FULL VENUE HIRE

Whether your party is large or small, we offer the ideal location alongside Regent's Canal.

Make use of our private covered terrace area combined with the Private Dining Room and host a party for up to 70 guests. If you're looking to extend your party further along the terrace, you can book a semi-private waterside space which can accommodate up to 100 guests.

Or why not 'push the boat out' and hire the venue exclusively. We can tailor a bespoke package including food and drink to suit your budget and any special requests including entertainment and decorations. Rotunda is available for full venue hire for up to 300 guests, including exclusive use of the outdoor terrace.

During the summer, enjoy canal-side views from deck chairs on our astroturfed terrace, while sipping on refreshing cocktails. In winter, enjoy comforting mugs of mulled wine and snuggle up on our private waterside terrace with heaters and blankets to keep the chill away.

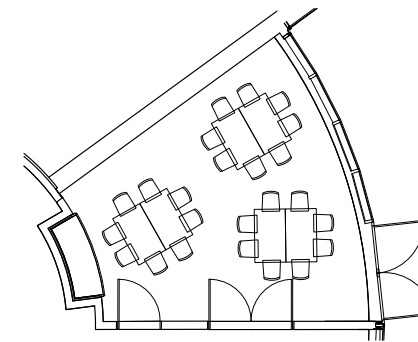
Perfect, for summer, Christmas, weddings and whatever else you may need.

It's never too early to start planning your party!
Contact Yvette on 020 7014 2849 or Yvette.Moughton@rotundabarandrestaurant.co.uk

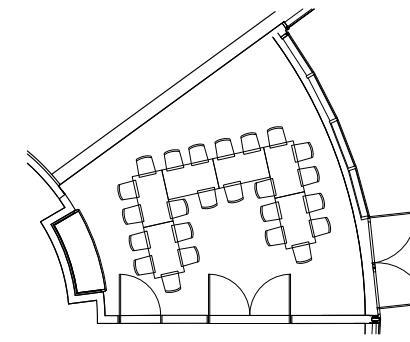


ROOM LAYOUTS

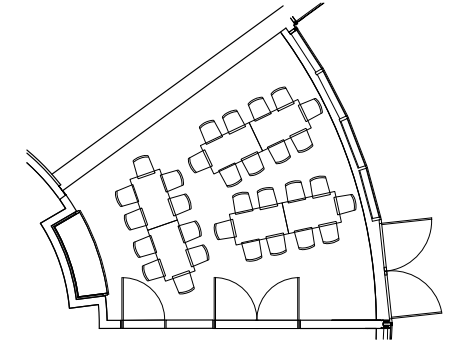
Design the room set up to best fit your occasion. Choose from the following layouts, altering them where you need to.



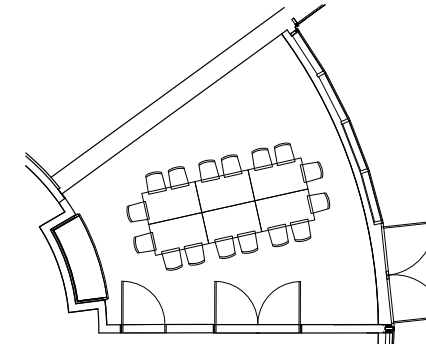
Tables of Eight Capacity 24



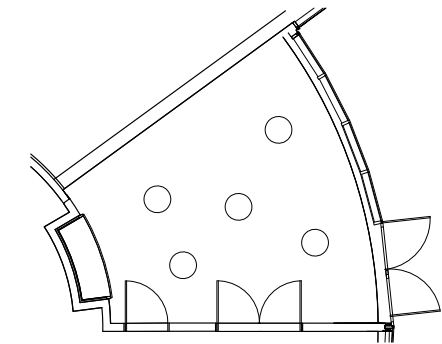
U Shape Capacity 24



Tables of Ten Capacity 30



Boardroom Capacity 16



Standing Reception Capacity 40
Circles denote poset tables



TERMS AND CONDITIONS

CONFIRMATION OF BOOKING

Bookings will only be regarded as confirmed upon the signed receipt of the accompanying confirmation form and completed credit card details. Any changes to the contract and booking details must be made in writing and will be of no effect unless acknowledged in writing by Rotunda.

MINIMUM SPEND, PRE-PAYMENT AND SETTLEMENT

All bookings that don't incur a room hire charge will be subject to a minimum spend depending on the date. The minimum spend quoted to you will include VAT at the prevailing rate but will exclude the discretionary service charge added at 12.5% on food and beverage.

Your bill must be settled in full at the end of your meal. No account facilities are available. Should any client not pay the final amount on the day or evening of the event, full payment will be charged to the credit card detailed on the booking form.

Any booking over 50 guests or £2000 require a 50% deposit payment.

FINAL NUMBERS

Final numbers for any event must be confirmed in writing at least 3 working days prior to the event taking place. Rotunda reserves the right to charge for the full number if we have not been provided with such notice.

CATERING

Please note, we do not allow any food from outside the venue to be brought into the Private Dining Room.

CANCELLATION BY ROTUNDA

Rotunda reserves the right to cancel a booking without any liability if Rotunda is closed due to events and circumstances beyond its control including but not limited to fire or adverse weather.

CANCELLATION BY GUEST & CHARGES

In the event of cancellation or postponement of the booking, Rotunda shall be entitled to cancellation charges as detailed below:

- i. If food has been ordered and the reservation is cancelled fewer than 7 days from the event, the total menu price will be debited from the credit card details provided.
- ii. If a room hire charge for a meeting has been quoted, then the full charge is liable if the booking is cancelled with fewer than 7 days notice.
- iii. Failure to arrive for your reservation without prior warning will result in the full total of everything quoted for being deducted from the credit card details provided.

USE OF THE TERRACE

Please note our outdoor terrace closes at 10pm according to the terms of our license meaning you must clear this area at 9.45pm.

FULL VENUE HIRE

For full details regarding full venue hire please speak to Yvette on 020 7014 2849.

For full terms and conditions please see the confirmation form sent alongside your booking.



ENQUIRIES

Please contact Yvette:

Yvette.Moughton@rotundabarandrestaurant.co.uk 020 7014 2849

Rotunda Bar and Restaurant Kings Place 90 York Way N1 9AG
www.rotundabarandrestaurant.co.uk  [rotundalondon](https://www.facebook.com/rotundalondon)