

ROTUNDA

BAR • RESTAURANT • PRIVATE DINING

PRIVATE DINING ROOM MENUS

— 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

Roasted cauliflower, Indian spices, pickled walnuts, rocket salad **VE**
Parma ham, autumn figs, rocket and basil salad, pomagranate molasses
London Smoke & Cure smoked salmon, pickled cucumber, horseradish crème fraiche, young shoots

MAINS

Chilli and thyme squash, sautéed kale, beetroot and cumin puree, roasted pumpkin seeds and sage dust **VE**
Braised Corneyside Farm beef bourguignon, horseradish mash **GF**
St. Ives catch of the day, roasted herb new potatoes, hollandaise sauce
Served with autumn greens

PUDDINGS

Dessert canapés for the table
Lemon meringue tart, raspberry and almond cake **GF**
Red velvet cake
Oreo chocolate mousse **VE**

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

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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

STARTER

Parma ham, autumn figs, rocket and basil salad, pomagranate molasses GF

MAIN

Roast guineafowl breast, dauphinoise potato, king oyster mushrooms, madeira sauce

PUDDING

Thyme and honey posset, hazelnut brittle

VEGAN OPTIONS

Starter: Coriander roasted herintage carrots, vegan feta, carrot top pesto, sunflower seeds VE

Main: Smoked aubergine, chickpea and broccoli, spiced red pepper sauce VE GF

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MENU B

72.00

STARTER

Chilli lime chicken breast, cos lettuce, dill crème fraiche, cucumber pickle

MAIN

St. Ives catch of the day, roasted herb new potatoes, hollandaise sauce
Served with autumn greens

PUDDING

Vanilla cheesecake, lemon and lime candy, raspberry sorbet

VEGAN OPTIONS

Starter: Bitter leaves, poached pear, vegan cream, watermelon, pistachio **VE, GF**

Main: Chilli and thyme squash, sautéed kale, beetroot and cumin puree, roasted pumpkin seeds and sage dust **VE**

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MENU C

80.00

AMUSE-BOUCHE

Seasonal chef's choice

STARTER

London Smoke & Cure smoked salmon, pickled cucumber, horseradish crème fraiche, young shoots GF

MAIN

Corneyside Farm roast sirloin, braised beef shin, horseradish mayonnaise, thyme and rosemary GF

Served with autumn greens

CHEESE

Keen's Cheddar, Cashel Blue, seasonal chutney, grapes, Peters Yard crackers V

PUDDING

Passion fruit tart, raspberry sorbet OR Salted caramel and dark chocolate tart, salted caramel ice cream

VEGAN OPTIONS

Starter: Artichoke and pear bruschetta VE

Main: Wild mushroom and truffle risotto VE, GF

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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

6 PER PERSON 25.00 | PER INDIVIDUAL CANAPÉ 4.25

LAND

Roast rare Corneyside Farm beef, rocket and parmesan pesto brioche
Confit duck, sweet cucumber, smoked chilli jelly GF
Seared Texel lamb loin, sticky red onion jam, mint syrup

SEA

Seared tuna, pickled ginger, wasabi emulsion, bonito flakes GF
Salmon vol au vent, dill and lemon cream cheese
Salt cod beignet, dill and lemon crème fraiche

EARTH

Whipped goat's curd, beetroot toast, puffed wild rice V
Lemon whipped cheese, toasted pumpkin seeds on rye brochette VE
Warm ricotta, brown sugar figs, truffle honey, parmesan shortbread V

SWEET

Chocolate brownie GF
Passion fruit and white chocolate tartlet

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STANDING RECEPTIONS

Our bowl food menu is perfect for a networking event or if you are looking for something more informal than a seated dinner. Bowl food is a more substantial option than canapés, but still easy to eat while standing.

BOWL FOOD

YOUR CHOICE OF BOWLS, 3 PER PERSON 25.00

PER INDIVIDUAL BOWL 9.00

LAND

Rare Corneyside Farm beef, red gem salad, brioche croutons, shaved pecorino, rocket oil
Roast pork collar, olive oil pomme puree, bramley chutney, crackling brittle GF

SEA

Sea trout confit, cucumber tartar, burnt lemon mayonnaise GF
Burnt hake, roast squash puree, pomegranate salsa, garden confetti GF

EARTH

Roast beetroot salad, whipped goat curd, white balsamic V, GF
Sticky black fig, goat's cheese panko, honey truffle, fried sage V, GF

PUDDINGS

Vegan chocolate blood orange cream V, GF
Sticky toffee pudding, brandy cream V

Minimum numbers apply

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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

15.00

Minimum 5 people

Selection of gourmandise pastries, mini tulip muffins, whole fruit bowl

Served with tea and coffee

HOT BREAKFAST SANDWICHES

12.50

Minimum 10 people

Please choose two options:

Grilled butcher's breakfast sausage sandwich

Smoked back and streaky bacon toasted brioche

Smoked salmon, crème fraîche bagel

Scrambled egg, mushroom, spinach baguette **v**

Honey roast ham, gruyère, mustard toastie

Cinnamon fried brioche, seasonal berries, whipped cream **v**

Served with tea and coffee

Please note, we do not allow any food from outside the venue to be brought into the private dining

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 **VE**

Sweetcorn fritters, streaky bacon **GF**

Farmhouse sausage swirl

Smoked mackerel, baby herbs, rye bread

Seasonal fruit skewers **GF VE**

Meringue, seasonal fruit, whipped cream **GF V**

Black forest delice, boozy cherries **v**

Lemon posset, raspberry shortbread **v**

Bitter chocolate and orange tart, crème fraîche **v**

MID-SESSION REFRESHMENTS

Coffee, traditional and herbal teas, biscuits
4.80

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MEETINGS

LUNCH

THE 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

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Mid-session refreshments

-

Working lunch

-

Afternoon break

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