



# 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.

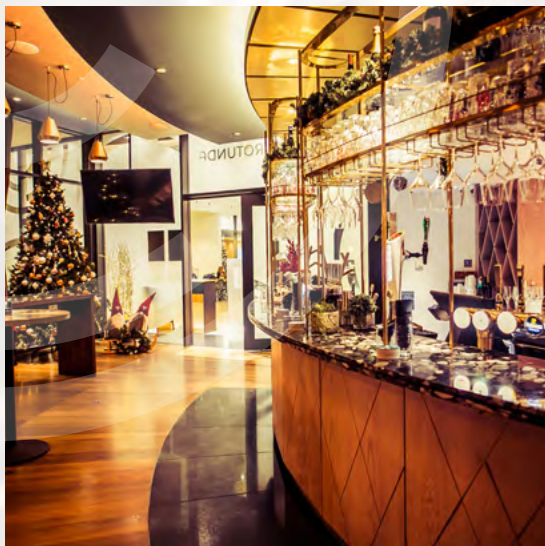
A deposit is required for all bookings.

## CONTACT

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020 7520 1473

[www.rotundabarandrestaurant.co.uk](http://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 - 15

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.




The background features a textured, muted green surface. At the top left, a white string with five tassels hangs across the frame. On the right side, there are several concentric, light-colored circular bands. In the top right corner, a detailed white mandala is visible. At the bottom left, there are more concentric circular bands, and at the bottom right, a string of small, light-colored ornaments is draped across a large, textured yellow circle.

# ROTUNDA

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[www.rotundabarandrestaurant.co.uk](http://www.rotundabarandrestaurant.co.uk)

  | RotundaLondon