

ROTUNDA
BAR • RESTAURANT • PRIVATE DINING

ROTUNDA
AUTUMN - WINTER

• EVENTS - PRIVATE DINING •

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ON THE PLATE

Our menus showcase modern British dining at its best. From canapés to plated menus, our team of chefs delivers the same attention to detail across every dish. Menus are inspired by global food trends and embody our 'gate to plate' ethos, ensuring food is the 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 ensure that as much as possible is done in-house. From cakes made daily by our pastry chef, 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

LONDON SMOKE & CURE TROUT, SPICED BUTTER, HORSERADISH, KOHLRABI SLAW
CORNFED CHICKEN, LONDON SMOKE & CURE CHORIZO TERRINE, RADICCHIO, BLUE CHEESE SALAD
WILD MUSHROOM PARFAIT, FOCACCIA, TOASTED SEEDS, BLACKBERRY JAM VE

MAINS

BRAISED CORNEYSIDE FARM BEEF SHIN, MAPLE-GLAZED HERITAGE CARROTS,
ROASTED ROOT VEGETABLES, RICH ROSEMARY JUS
CATCH OF THE DAY, CREAMY LEEK AND MUSSEL SAUCE

PARMESAN HERB ROASTED ACORN SQUASH, LENTILS, ROASTED CHERRY TOMATOES,
POMEGRANATE MOLASSES VE

ALL SERVED WITH AUTUMN GREENS AND CONFIT POTATOES

DESSERTS

CHOCOLATE ORANGE TRUFFLE GF
COFFEE AND WALNUT TART
CARAMEL AND PRETZEL CHEESECAKE VE

DINING MENUS

Our set menus are a collection of individually plated options. The set menus feature three courses and also include a vegan choice.

Please select either menu A, B or C for all your guests to enjoy.

MENU A **64.00**

*SERVED WITH HOUSE BREAD, OLIVE OIL,
BALSAMIC VINEGAR*

STARTER

CORNEYSIDE FARM POTTED BEEF, HOXTON BAKE HOUSE SOURDOUGH, CORNICHONS

MAIN

SLOW COOKED PORK BELLY, CELERIAC AND APPLE PUREE,
CREAMED MASH POTATO, SAUTEED KALE

DESSERT

CINNAMON APPLE PECAN ETON MESS,
MAPLE MERINGUES

VEGAN

STARTER: ROASTED SPICED CAULIFLOWER FLORETS WITH
CARAMELISED GARLIC, TRUFFLE OIL

MAIN: HARISSA ROASTED AUBERGINE STEAK,
MISO COCONUT YOGURT DRESSING

MENU B **72.00**

*SERVED WITH HOUSE BREAD, OLIVE OIL,
BALSAMIC VINEGAR*

STARTER

CONFIT SEA TROUT, CELERIAC AND KOHLRABI
REMOULADE, BURNT LEMON

MAIN

TEXEL LAMB RUMP, MINTY FONDANT POTATO, HONEY
ROASTED HERITAGE CARROTS, BEETROOT PUREE

DESSERT

WHITE CHOCOLATE BISCOTTI TART,
VANILLA ICE CREAM

VEGAN

STARTER: ROAST COURGETTE, PIQUILLO PEPPERS,
KALAMATA OLIVES, FETA

MAIN: CREAMY GNOCHI, FIRE PIT PROVENCALE
VEGETABLES, CRISPY RED BASIL, PUFFED WILD RICE

MENU C

80.00

SERVED WITH HOUSE BREAD, OLIVE OIL,
BALSAMIC VINEGAR

AMUSE-BOUCHE
SEASONAL CHEF'S CHOICE

STARTER

OVEN BAKED SCALLOPS, ROSEMARY AND GARLIC BUTTER,
Brioche Crumb

MAIN

SURF AND TURF
CORNEYSIDE FARM RIB EYE STEAK, BBQ ATLANTIC RED PRAWNS,
BEARNAISE SAUCE

CHEESE

CHEDDAR BLACK BOMBER SNOWDONIA, ROQUEFORT,
SEASONAL CHUTNEY, GRAPES

DESSERT

CHOCOLATE ORANGE CHEESECAKE, FIG GEL, PISTACHIO CRUMB

VEGAN

STARTER: CRISPY TOFU, MARINATED COURGETTE AND CUCUMBER

MAIN: SALT BAKED CELERIAC, ROASTED HERITAGE CARROTS,
WILD MUSHROOM SAUCE



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

3 PER PERSON 12.5 6 PER PERSON 25.00

PER INDIVIDUAL CANAPÉ 4.25

LAND

CHICKEN SKIN CRACKER, WILD MUSHROOM, CREAM CHEESE, KUMQUAT JAM GF

PAN FRIED DUCK BREAST, PINK PEPPERCORN AND SEA
SALT CRUMB, PUMPKIN PUREE

ROAST CORNEYSIDE FARM BEEF SERVED RARE, ROCKET AND PARMESAN
PESTO, BRIOCHE

SEA

SALMON VOL-AU-VENT, DILL, LEMON CREAM CHEESE

GRILLED PRAWN, SALTED CORN CRUMB, BLACK GARLIC AIOLI GF

SEARED TUNA, PICKLED GINGER, WASABI EMULSION, BONITO
FLAKES GF

EARTH

WARM RICOTTA, BROWN SUGAR FIGS, TRUFFLE HONEY, PARMESAN SHORTBREAD V

LEMON WHIPPED 'CHEESE', TOASTED PUMPKIN SEEDS ON RYE BRUCHETTA VE

CAVE-AGED CHEDDAR RAREBIT, KIMCHI SLAW,
GOCHUJANG MAYONNAISE VE

SWEETS

CHOCOLATE ORANGE TRUFFLE GF/VE

COFFEE & WALNUT TART

BOWL FOOD

3 PER PERSON 25.00

PER INDIVIDUAL BOWL 9.00

LAND

TEXEL LAMB MERGUEZ, CARDAMOM AND CLOVE PILAF,
MINT YOGHURT GF

ROAST PORK COLLAR, OLIVE OIL POMME PURREE, PEAR CHUTNEY,
CRACKLING BRITTLE GF

CHIMICHURRI GRILLED CHICKEN, CARROT TAHINI, CHICKPEAS,
SMOKED OLIVE OIL GF

SEA

BURNT HAKE, ROAST SQUASH PURREE, POMEGRANATE SALSA,
GARDEN CONFETTI GF

SEA TROUT CONFIT, CUCUMBER TARTAR, BURNT LEMON
MAYONNAISE GF

ROAST SALMON FILLET, NICOISE, SEA VEGETABLES, BURNT LEMON
BEURRE BLANC

EARTH

STICKY BLACK FIG, GOAT CHEESE, PANKO, HONEY TRUFFLE, FRIED SAGE V, GF

TRIO OF ENGLISH BEETROOT, HORSERADISH PURREE,
BLACK QUINOA SALAD VE, GF

MOROCCAN SPICED CAULIFLOWER, KEBAB SALAD, BLACK GARLIC
YOGHURT, PITTA CROUTONS VE

MEETINGS

HOST YOUR NEXT BUSINESS MEETING IN OUR PRIVATE DINING ROOM FOR AN EXCLUSIVE EXPERIENCE WITH MINIMAL INTERRUPTIONS. OUR ENERGY-FILLED BREAKFAST AND LUNCH MENUS ARE PERFECT TO ACCOMPANY YOUR MEETING.

BREAKFAST

MINI CONTINENTAL 15 PP

MINIMUM 5 PEOPLE

SELECTION OF GOURMANDISE PASTRIES, MINI TULIP MUFFINS,
WHOLE FRUIT BOWL SERVED WITH TEA AND COFFEE.

HOT MINI BREAKFAST SANDWICHES 12.50

MINIMUM 10 PEOPLE

PLEASE CHOOSE THREE BELOW OPTIONS

- GRILLED BUTCHER'S BREAKFAST SAUSAGE SANDWICH
- SMOKED BACK AND STREAKY BACON TOASTED BRIOCHE
- SMOKED SALMON, CRÈME FRAÎCHE BAGEL
- SCRAMBLED EGG AND MUSHROOM AND SPINACH BAGUETTE
- HONEY ROAST HAM, GRUYÈRE, MUSTARD TOASTIE
- CINNAMON FRIED BRIOCHE, SEASONAL BERRIES, WHIPPED CREAM
SERVED WITH TEA AND COFFEE

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

SWEETCORN FRITTERS, STREAKY BACON

FARMHOUSE SAUSAGE SWIRL

SMOKED MACKEREL, BABY HERBS, RYE BREAD

SEASONAL FRUIT SKEWERS

MERINGUE, SEASONAL FRUIT, WHIPPED CREAM

BLACK FOREST DELICE, BOOZY CHERRIES LEMON POSSET,
RASPBERRY SHORTBREAD

BITTER CHOCOLATE AND ORANGE TART, CRÈME FRAÎCHE

MID-SESSION REFRESHMENTS

4.80 PP

COFFEE, TRADITIONAL AND HERBAL TEAS, BISCUITS

MINIMUM NUMBERS APPLY.

DIETARY REQUIREMENTS WILL BE CATERED FOR ON REQUEST.
IF YOU HAVE ANY ALLERGIES PLEASE INFORM US AHEAD OF YOUR MEAL.

LUNCH

WORKING LUNCH MENU 22.00

SELECTION OF ARTISAN SANDWICHES SERVED ON PLATTERS WITH CRISPS,
FRUIT AND A SERVING OF COFFEE, TRADITIONAL AND HERBAL TEAS

THE DELUXE WORKING LUNCH MENU 25.00

SELECTION OF ARTISAN SANDWICHES SERVED ON PLATTERS WITH CRISPS,
SEASONAL CUT VEGETABLES AND HARISSA HUMMUS, FRUIT PLATE AND A
SERVING OF COFFEE, TRADITIONAL AND HERBAL TEAS

AFTERNOON BREAK 6.50

COFFEE, TRADITIONAL AND HERBAL TEAS
AND A SELECTION OF CAKES

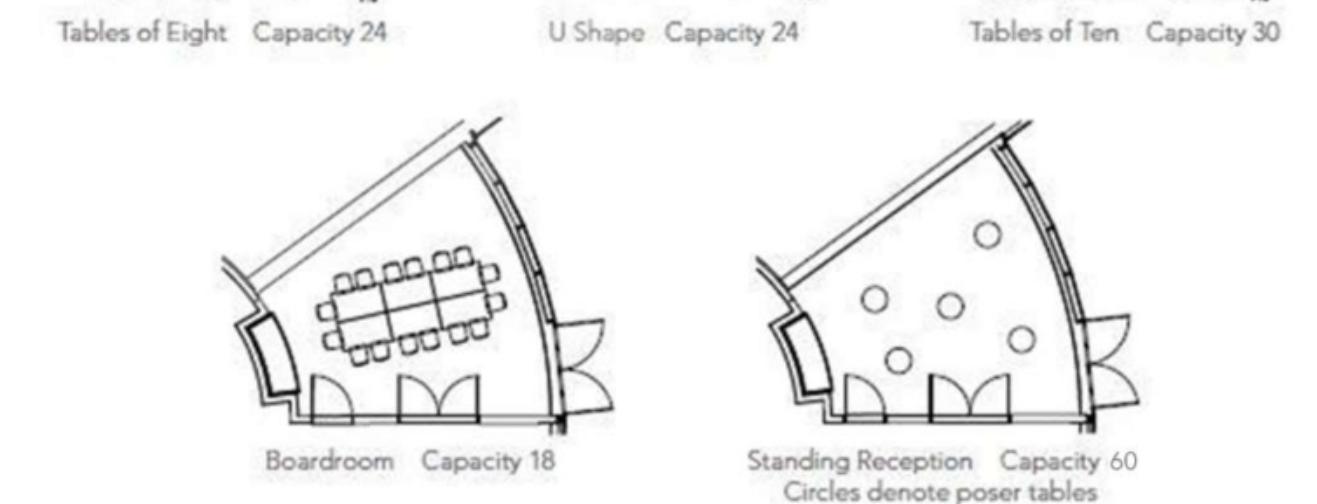
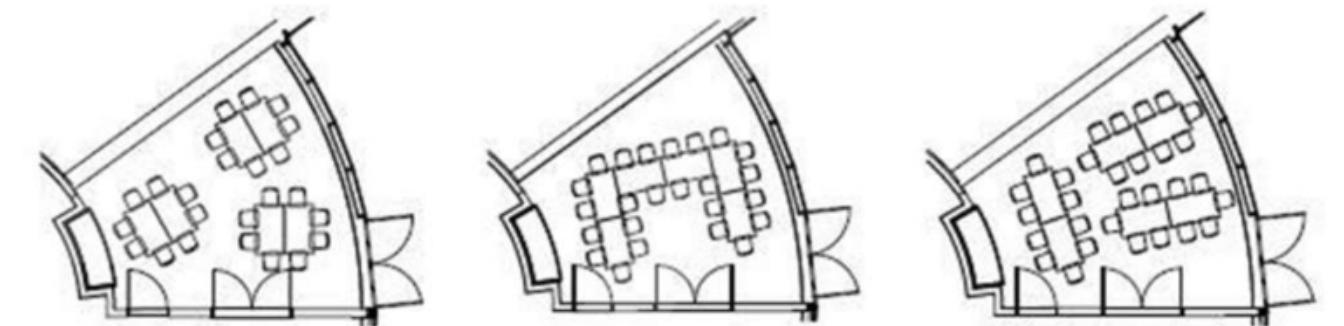
FULL DAY PACKAGE 45

MINI CONTINENTAL BREAKFAST
MID-SESSION REFRESHMENTS
WORKING LUNCH
AFTERNOON BREAK



ROOM LAYOUTS

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





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