

ROTUNDA

BAR • RESTAURANT • PRIVATE DINING

PRIVATE DINING

We let the seasons choose our menus. These menus, our autumn and winter menus, run from 1st January 2012 to 31st March 2012.

Please select **ONE** of the following menus for any group reservation of twelve or more.

MENU A £35.00

Winter root vegetable, Goosnargh chicken consommé
Cottage pie made with meat from our farm, celeriac and herb mash
Cinnamon custard tart, crushed raspberries

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MENU B £39.00

Warm goat's cheese, pink peppercorn crust, mesclun leaves, cucumber ribbons, toasted sour dough
Pan fried Scottish salmon, warm fennel and pepper escabeche, black olive powder
Warm pink lady apple tart, Tahitian vanilla parfait, butterscotch sauce

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MENU C £42.00

Braised ox tongue, watercress salad, crisp shallot rings, caper, cornichon and horseradish vinaigrette
Goosnargh chicken fillet, black truffle farcé, rosemary hotpot potato, wild mushrooms, cépe sauce
Triple chocolate mousse, white chocolate emulsion

Some dishes may contain traces of nuts

A discretionary 12.5% service charge may be added to your bill

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Please select **ONE** of the following menus for any group reservation of twelve or more.

MENU D £47.00

Watercress velouté, poached quail egg

Smoked salmon roulade, baby spinach & ricotta, toasted pine nuts

Roast caramel duck breast, raspberry vinegar and onion jus, spring cabbage and rhubarb, sautéed ratte potatoes

Raspberry salad in red wine, basil and thyme crisp

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MENU E £52.00

Creamed cauliflower mousse, Colston Bassett stilton straws

Hand dived scallops, orange and madeira butter, lemon zest, Jerusalem artichoke purée

Curry and honey glazed rack of Northumbrian Texel lamb, roasted mash potato, Mediterranean vegetable ragout, rosemary jus

Star anise crème brûlée, poppy seed shortbread

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MENU F £57.00

Wild mushroom & tarragon parfait, walnut toast

Poached monkfish, Atlantic prawn, pancetta, herb salad, sauce vièrge

Northumbrian beef fillet, hung for a minimum of 32 days, cracked black pepper, fine green beans, gratin potato, Bordelaise jus

Tanzanian chocolate and cherry brandy soaked maraschino sponge, vanilla cream

Some dishes may contain traces of nuts

A discretionary 12.5% service charge may be added to your bill

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