

ROTUNDA

BAR • RESTAURANT • PRIVATE DINING

SUPPER CLUB PROGRAMME 2011

6.30PM 4 OCTOBER
£45.00 THE FARMER, THE BUTCHER, THE CHEF

Specially featured for the London Restaurant Festival, a chance to meet Rotunda's holy trinity as we enjoy the company of our farmer Ian Scott, head chef Ian Green and butcher Daryl Roach, detailing our farm to fork story.



After a short talk by Ian and butchery demonstration by Daryl you will sit down to a mouth-watering four course dinner centered around our own wonderful beef.



www.londonrestaurantfestival.com



22 NOVEMBER 6.30PM
SCULPTURE DINNER

£39.00

Enjoy canapes and wine during a private viewing of Kings Place's Pangolin Gallery, taking in an exciting exhibition of Anthony Abrahams. This will include a short talk by the gallery's director.

Follow this with an exclusive three course dinner in Rotunda. A perfect night for both food and art lovers.

MORE GREAT EVENINGS WITH THE ROTUNDA WINE CLUB

Aimed solely at giving you the chance to experience some of the world's finest wines

13 SEPTEMBER
£55.00 6.30PM
BURGUNDY
NIGHT

A tantalising visit to the holy grail of wine: Burgundy. This tasting offers an exciting



opportunity to decipher the beauty of Chardonnay and Pinot Noir in their finest, purest form, from some of the region's best producers. After this you will be taking your seats in Rotunda to enjoy a gorgeous three course dinner, complete with complimentary appetisers.



18 OCTOBER
£49.50 6.30PM
THE WEIRD
AND THE
WONDERFUL

We'll be selecting 10 whacky and interesting wines from around the

world for you to blind taste before we unveil them. The fun will be to see a) if you like them and b) if you have even the foggiest idea what they are or where they come from. After putting your taste buds to the test enjoy a three course dinner safe in the knowledge that you are now a wine expert.