

ROTUNDA

BAR • RESTAURANT • PRIVATE DINING

SUPPER CLUB

30TH NOVEMBER 2010 "BEEF DINNER"
THE FARMER, THE BUTCHER, THE CHEF

Come and meet Ian Scott, the farmer. See the skills of our butcher and enjoy a menu full of beef dishes, all from our farm in Northumberland.

6.30pm Welcome canapés, drinks, butchery displays and a chat with the farmer.

7.15pm Dinner, carnivores and butchery fans expect a fantastic "all about beef" evening.

MENU

Trio of beef

Steak tartare, soft quail egg: Carpaccio, celeriac and mustard remoulade:
Mini beef wellington, horseradish jus

Home cured Scottish salmon, horseradish crème fraîche, watercress salad

Northumbrian roast rib of beef, wild mushroom dauphinoise,
roast shallot, watercress puree, red wine sauce

English apple tart, Cornish clotted cream

Starts at 6.30pm. £37.50 per person

To book please contact: Liz Reece on 020 7014 2840
or Liz.Reece@rotundabarandrestaurant.co.uk

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