



ROYAL·EXCHANGE

The Private Room
by

SAUTERELLE

The Royal Exchange private room offers something exceptional and unique to the financial district.

Positioned on the mezzanine level of this landmark building, the private room overlooks the bustling Grand Café and comes complete with an adjoining reception space and views of the 19th century ambulatory paintings that encompass the mezzanine level.

Both rooms have been finished in rich timber and French marble creating a sense of opulence and sophisticated glamour. The use of contemporary design amid such an antique structure works perfectly, complimenting the cuisine to create a superb fine dining experience.

The private room can accommodate up to 26 guests for a seated breakfast, lunch or dinner and up to 50 guests for a cocktail reception. For smaller events the rooms can also be separated.





ROYAL·EXCHANGE

Lunch and Dinner



Private Dining Menus

These menus have been specially created by Robin Gill, head chef of Sauterelle, the contemporary French fine dining restaurant in the Royal Exchange.

Select a menu for your group and individuals will then be able to select one of the three options per course from your chosen menu on the night of the event. Please note that for groups 13 or over you will need to create a set menu of one starter, main and dessert or ask your guests to preselect from your chosen menu. For groups of 18 plus a set menu of one starter, main and dessert will be required for the entire group.

Menu A

£39.00 for 3 courses

£47.00 for 4 courses with cheese

Courgette and basil salad, fresh goats curd, Tomato and pine nut dressing
Clare island organic salmon, home smoked tartare, horseradish cream and dill
Pressed Devonshire lamb, white polenta, toasted olive breadcrumbs, herb purée

Parsley bulgur wheat, grelot onion, courgette and basil dressing
Cornish pollock, jersey royal potato, coastal vegetables, brown butter and shrimp
Slow cooked ox cheek, parsley bulgur wheat, baby gem lettuce, radish, new season garlic

Desserts

Desserts, at your choice from the list below

Menu valid from 050911 - 300911
The availability of menu items is subject to market availability.
All red meat will be served pink for the entire party where appropriate.
VAT is included at 20%
A discretionary 12.5% service charge will be added to your bill

Menu B

£45.00 for 3 courses

£53.000 for 4 courses with cheese

White soft polenta, Tomato confit, toasted olive oil and Parmesan breadcrumbs, herb purée

Cornish crab ravioli cucumber, samphire, lemon grass emulsion

Anjou Squab pigeon, baked and pickled Evesham beetroot, fresh cob nuts, foraged summer leaves

Carnaroli risotto, fresh peas, broad beans, spring onion, English foraged mushrooms

Sea bream, potato brandade, braised fennel, red pepper and kalamata olive dressing

Black leg chicken, parsley bulgur wheat, grelot onion, wild mushrooms, chicken jus

Desserts

Desserts, at your choice from the list bellow



Menu C

£55.00 for 3 courses

£63.00 for 4 courses with cheese

Duck egg, Soft white polenta, toasted olive and Parmesan breadcrumbs, Alsace bacon crisps, herb purée

Scallop and suckling pig, Diver caught, toasted cauliflower purée, apple, celery

Duck foie gras, Seared escalope, poached fruits, watercress, toasted walnut bread

Carnaroli risotto, Fresh peas, broad beans, spring onion, English foraged mushrooms

West coast cod, Jersey royal potato, coastal vegetables, brown butter and shrimp

Filet à la bordelaise 9oz dry aged Scotch beef on the bone, potato purée, red wine, shallot and bone marrow

Desserts

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TASTING MENU
 £60 for five courses
 £90 with matching wines

Amuse-bouche, as the chef's introduction to his cuisine
 &&&

Cornish crab raviolo
 Cucumber, samphire, lemon grass
 &&&

Devonshire lamb, broccoli and almond "couscous",
 aubergine and cumin purée, rosemary scented jus
 &&&

Corsican Fleur de Maquis, grape and mustard chutney,
 walnut bread
 &&&

Iced fig and peanut parfait, fig jam, peanut brittle, lemon thyme
 &&&

Tea, coffee and petits fours

We would be pleased to serve you our wine pairing,
 offering a nice travel throughout different vineyards

DESSERT LIST

to complete the menu of your Choice

Basil tapioca, lemon sorbet, sweet fennel salad, olive caramel

Chilled watermelon and elderflower essence, sesame crunch, gooseberry and
 ginger sorbet

Madagascar chocolate, balsamic macerated Muscat grapes, almond ice cream

Iced fig and peanut parfait, fig jam, peanut brittle, lemon thyme

Cheese Selection from La Fromagerie, house chutney, walnut bread
 £4.00 supplement if chosen instead of dessert
 £9.00 as a additional course to your menu

Teas, coffees and petits fours are included in the price of all our menus



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ROYAL·EXCHANGE

Canapés

Canapés

We have an extensive selection of canapés for your private dining events.

Each canapé is priced at £2.30, except for those marked with *, which are £3.00 each.



Head Chef at Sauterelle, Robin Gill

Fried garlic risotto, parmesan

Celery, apple, Roquefort, walnut crisps

Beetroot and goats cheese ravioli

*Cornish crab, curry potato, lime and ginger

*Steamed lobster and scallop boudin, courgette flower, tarragon

*Lobster salad, citrus dressing

Fried cod bacalao, polenta

Loch Duart organic salmon, Avruga caviar, potato horseradish

Seabass tartar, sesame, wonton, coriander

*Seabass ceviche, fennel, wasabi, radish

Poached quail egg, smoked chorizo Iberico and tapenade

Asian duck, sesame, cucumber pickle

*Foie Gras, Alsace bacon, spiced prune

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ROYAL·EXCHANGE
Breakfast

Continental breakfast

£18.00 per person

Viennoiserie selection, fresh fruit platter

Choice of freshly squeezed juices, tea, and coffee

Healthy option

£18.50 per person

Fresh fruit & fromage blanc or Greek yoghurt fruit and muesli

Choice of freshly squeezed juices or smoothies, tea, & coffee

Deluxe breakfast

£22.00 per person

Viennoiserie selection, fresh fruit platter,

Scrambled egg, Cumberland sausage, bacon, grilled tomato, mushrooms and toast.

Choice of freshly squeezed juices tea & coffee

Breakfast canapés

£2.20 each

- Parma ham and melon
- Black pudding and poached quails egg
- Melba toast, smoked salmon and caviar
- Wild mushrooms on toast
- Smoked bacon and Gouda tartlette
- Croque monsieur
- French toast

