

## SAUTERELLE

The Royal Exchange offers something exceptional and unique to the financial district with Sauterelle sitting at its heart.

Sauterelle is positioned on the mezzanine level of this landmark building, overlooking the bustling Grand Café and the main entrance portico.

The dining room is finished in rich timber and etched glass panelling with the superb 19<sup>th</sup> Century ambulatory paintings encompassing the space.

Sauterelle can accommodate groups of 8 to 20 guests or can be taken exclusively for up to 60 guests for lunch or dinner.

Head chef, Arnaud Delannay works with the freshest seasonal produce to create a dynamic, contemporary French menu that never fails to impress.





# ROYAL·EXCHANGE

## Lunch and Dinner



### Group and private dining menus

These menus have been specially created by Arnaud Delannay for large groups in Sauterelle to ensure quality and speed of service.

Please choose a menu from the below options and select 1 starter, 1 main and 1 dessert for your group.

Special dietary requirements can be catered for with at least 48 hours notice

### Menu A

£42.00 for 3 courses

£50.00 for 4 courses with cheese

### Starter

Gaspacho andalou, roasted pepper brunoise, buffalo mozzarella, basil cress  
Cornish mackerel, fennel and orange salad, pickled cucumber, yoghurt dressing, coriander cress  
Ham hock terrine, poached foie gras, sauce gribiche, pickled baby onions, toasted sourdough

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### Main Course

Artichoke risotto, shaved summer truffle, aged parmesan, pea sprouts  
Seared cod, petit pois a la francaise, girolle, alsace ventreche  
Corn fed chicken breast, spring greens, yellow carrot purée, grilled spring onion, jus gras

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### Desserts

Please select three desserts from our Dessert List to complete your menu

Menu valid from 010714 – 300914  
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**

£49.00 for 3 courses

£57.00 for 4 courses with cheese

**Starter**

Beetroot salad, summer truffle infused goat's cheese, french vinaigrette, mixed leaves

Roasted loch duart salmon, potato and cornish crab salad, dill, citrus mayonnaise

Cured lamb breast salad, watercress, crispy quail egg, asparagus, whole grain mustard dressing

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**Main Course**

L'assiette du potager, lemon thyme polenta, young summer vegetable, onion soubise, pea sprouting

Seared red mullet, baby squid, chorizo, tomato, anchovy, wild rocket and parmesan salad

Hereford beef rump, grilled tomato, wild mushroom, potato fondant, aged balsamic jus

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### TASTING MENU – SAMPLE

£60 for five courses

£90 with matching wines

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

*L.L.L.*

Cornish crab raviolo

Cucumber, samphire, lemon grass

*L.L.L.*

Aylesbury duck,

Beetroot textures, celeriac choucroute, spices jus

*L.L.L.*

Truffled brie de maux,

Grape and mustard chutney, walnut bread

*L.L.L.*

Madagascan Chocolate,

Roast commis pear, walnut brittle, milk ice cream

*L.L.L.*

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, select three of the following options:

Mango parfait, coconut sorbet, lime liquid gel, poached mango

Brownie, 70% cru virunja, orange curd, milk chocolate mousse, vanilla ice cream

Elderflower panna cotta, pistachio crumb, honey, poached apricot

Baked cheesecake, bourbon vanilla, poached black burlat cherries

Hazelnut parfait, poached pear, praline, brandy snap biscuit

Selection of homemade ice cream and sorbet

Selection of beillevaire french cheeses, house chutney, toasted walnut bread

£4.00 supplement

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



## Canapés

### Canapés

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

Each canapé is priced at £2.75, except for those marked with \*, which are £3.75 each.



Head Chef at Sauterelle, Arnaud Delannay

Butternut squash and parmesan arancini

Cornish crab and scallop boudin with lemon grass foam\*

Lobster and citrus salad\*

Cured salmon buckwheat blini, crème fraîche and caviar d'aquitaine

Truffled scotch quail egg\*

Confit asian duck pickled cucumber and toasted sesame seeds

Cornish mackerel rillettes, melba toast

Chalosse foie gras ballotine, toasted sourdough crisp, spiced plum chutney\*

Braised old spot pork belly with pickled ginger and soy glaze

Seared scallop, pickled cauliflower, sauce vierge

Roquefort crisp, apple and celeriac remoulade

Thyme shortbread, parmesan custard and sundried tomato

Seabass ceviche with fennel and radish salad



## Bowl Food

### **Bowl Food**

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

Each bowl food is priced at £5.20 per bowl

Chicken caesar salad with crispy alsace bacon

Oriental salad with confit duck, green paw paw and soy dressing

Wild mushrooms risotto with aged parmesan and pea shoots

Chard grilled toulouse sausages with spring onions mash and red wine sauce

Daube of beef with celeriac purée and bourguignon garnish

Thai chicken curry with pilaf rice and micro coriander