



VEERASWAMY

1926

PRIVATE DINING &
SMALL PARTIES
IN LONDON





VEERASWAMY HAS BEEN OFFERING THE FINEST CLASSICAL INDIAN CUISINE SINCE 1926.

As the first of its kind, it is celebrated as the Grand Dame of Indian restaurants, known for its refined cuisine. Veeraswamy was awarded with a Michelin star in 2016. The restaurant is situated on the mezzanine floor, overlooking the famed Regent Street.



Victory House, 99 Regent Street, London W1B 4RS
privatedining@fineindianrestaurants.com | veeraswamy.com



22 guests across two tables
15 guests on one table



The Private Dining Room
set up with two tables.

PRIVATE DINING ROOM

Elegantly designed to complement the restaurant, Veeraswamy's private dining room accommodates a range of events, including lunchtime business meetings, elegant dinners, birthdays and post-wedding receptions.

We are also open for weekend family celebrations for lunch and dinner (children welcome when attending events in the private room). The private dining room is open seven days a week for lunch or dinner.

CAPACITIES

22 guests across two tables

15 guests on one table

Up to 50 guests for canapé receptions

PARTY ROOM TABLE LAYOUTS

Our table plans are designed to give utmost comfort to our guests.

For reference, please see the drawings below.

Our team will be happy to assist you in choosing the correct layout for your party.

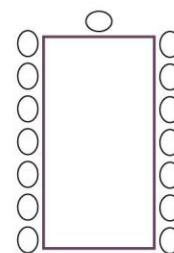


Table layout
for 15 guests

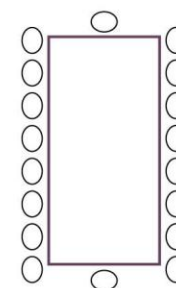


Table layout
for 18 guests

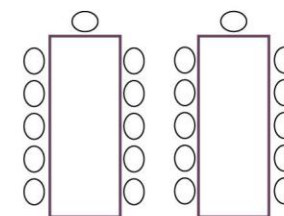


Table layout
for 22 guests

“

“Wow! Was so impressed by Veeraswamy last night. Food and service were incredible. We have the private room booked upstairs for a family birthday and the food was incredibly tasty. The service was amazing...and it is clear they are well deserving of their Michelin star. I can't wait to go back. Definitely recommend!”

A_S406X, TRIPADVISOR (4 FEBRUARY 2024)



The Private Dining Room
set up with one table.

WITHIN THE MAIN RESTAURANT

THE PAISLEY ROOM - PARTY AREAS

The magnificent Paisley Room offers a range of semi-private options for smaller parties for an array of social occasions. Ideal for celebrating anniversaries and family reunions, or for a corporate office lunch or dinner.

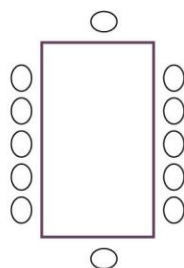
Parties up to 8 are welcome to choose from the wide choice of Veeraswamy's a la carte menu on the day. For parties of 9 and more, private dining menus have been specially created to suit guests' tastes.

CAPACITIES

12 guests on a table table (Paisley Room)

6 guests on a round table (Paisley Room)

8 guests on a round table (Verandah Room)



“

“We had our wedding reception in the Palmer Room at Veeraswamy. 20 years ago and came back to celebrate our wedding anniversary. The food and service were exceptional...”

HARMEET MATHARU, GOOGLE REVIEW (SEPTEMBER 2023)



The long table
in the Paisley Room



A round table
for 6 in the
Paisley Room

VEERASWAMY PARTY MENUS

AUTUMN 2026

PRE-DINNER SAVOURY CANAPE SELECTION

8 pcs per person - £25 per person – please select two Non-Vegetarian & one Vegetarian savoury canapés

Vegetarian: Paneer Croquettes, Calcutta Vegetable Chops, Raj Pooi, Mixed Traditional Bhajias

Non-Vegetarian: Sesame Chicken on Skewer, Lamb Seekh Kebab, Prawn Vermicelli, Goan Crab Cakes

LUNCH MENU

2 courses
£55

MALAI CHICKEN TIKKA

creamy, cardamom, nutmeg – tender chicken breast

CORNISH HADDOCK KARAIKAL

Griddled haddock steak, fragrant pandan and curry leaf sauce - from a French-ruled town, Karaikal

LEAF SAAG

LEMON PULAO & NAAN

LUNCH MENU

3 courses
£65

Amuse

MULLIGATAWNY SOUP

MALAI CHICKEN TIKKA

creamy, cardamom, nutmeg – tender chicken breast

CORNISH HADDOCK KARAIKAL

Griddled haddock steak, fragrant pandan and curry leaf sauce - from a French-ruled town, Karaikal

LEAF SAAG

LEMON PULAO & NAAN

CARAMELISED BANANA KULFI

SPECIAL MENU

3 courses
Lunch & Dinner £75

Amuse

MULLIGATAWNY SOUP

CRAB CAKE

fresh flaked crab, ginger, chilli, fresh lime

ROAST DUCK VINDALOO

creedy carver half duck, slow cooked with real goan vindaloo spices, served with Bombay potatoes

LEMON RICE

with cashew nuts

HOMEMADE KALA JAAM

salted caramel ice cream

CANAPE RECEPTIONS

UP TO 50 GUESTS

16 pcs per person - £50 per person – please select two Non-Vegetarian & one Vegetarian **Savoury Canapés**, one Non-Vegetarian & one Vegetarian **Bowl Food**, and one **Dessert Canapé**

BOWL FOOD SELECTION

Vegetarian: Vegetable Biryani

Non-Vegetarian: Chicken Biryani

DESSERT CANAPE SELECTION

Mini Gulab Jamun, Passion Fruit & Cardamom Tartlets

WINE SUGGESTIONS

Please refer to page 6

VEERASWAMY PARTY MENUS

AUTUMN 2026

ROYAL MENU

Lunch & Dinner

4 courses

£90

Amuse
MULLIGATAWNY SOUP

BORI SOYA MINCE SAMOSAS
bhuna soya mince, crispy samosas

MURGH HAZRAT MAHAL
poussin breast stuffed with golden raisins, pistachio – Mughal recipe

MAIN COURSE IS SERVED IN A SILVER CRESCENT
with 4 silver bowls filled with

CEYLON PRAWN CURRY
ROASTED COCONUT CHICKEN CURRY
ACHARI PANEER MASALA
LEAF SAAG

LEMON PULAO & NAAN

THANDAI KULFI
saffron & almond cream kulfi

WINE SUGGESTIONS

Please refer to page 6

VEERASWAMY PARTY MENUS

AUTUMN 2026

GOURMET MENU

Lunch & Dinner

4 courses

£120

Amuse
MULLIGATAWNY SOUP

RAJ KACHORI
regal street food – wheat puri filled with goodies, splashed with chutneys

GRILLED SCALLOPS
*Scottish king scallops, coconut,
mango salsa, pepper*

MAIN COURSE IS SERVED IN A SILVER CRESCENT
with 4 silver bowls filled with

LOBSTER MALABAR
CHICKEN MAKHANI AU VIN
HYDERABADI LAMB SALAN
PINEAPPLE CURRY

LEMON PULAO & NAAN

BLACK CARROT HALWA
orange rabri

WINE SUGGESTIONS

Please refer to page 6

WINE SUGGESTIONS

AUTUMN 2026

COCKTAILS

Each £19

Wild Hibiscus Kir Royale – St. Germain, Star of Bombay, Ayala Brut
Passionfruit & Chilli - Finlandia, passion fruit and a hint of chilli
Lychee & Rose - Ketel One, rose, lychee juice

SPARKLING WINE & CHAMPAGNE

Alcohol Free, Wild Idol Sparkling Rose, England 2024 - £75
Nyetimber, Classic Cuvée, West Sussex & Hampshire, England MV - £95
Nyetimber, Rose, West Sussex, England MV - £120
Ayala Brut, Champagne, France NV - £95
Taittinger Brut Réserve, Champagne, France NV - £125
Taittinger Prestige Rosé, Champagne, France NVNV - £150

WHITE

Grüner Veltliner Lössterrassen, Josef & Philipp Brundlmayer, Austria 2024 - £63
Sancerre, Château de Fontaine-Audon, France 2024 - £75
Chablis Domaine Jean-Marc Brocards, Burgundy, France, 2024 - £84
Eva Fricke, Riesling, Rheingau, Germany 2024 - £85
Condrieu, Invitare M Chapoutier, Northern Rhone, France 2023 - £135

RED

Shiraz, Heirloom Vineyards, Barosso Valley, South Australia 2022 - £65
Chateau Montaignon, Montagne-Saint-Emilion, Bordeaux, France 2022 - £72
Crasto Tinto, Douro, Portugal 2023 - £75
Chateauneuf-du-Pape, Closier de Vaudieu, Famille Bréchet, Rhône, France 2023 - £85
Chateau Ksara, Cabernet Sauvignon, Lebanon, 2019 - £88
Rioja, Viña Tondonia Tinto Reserva, Bodegas R. López de Heredia, Spain 2013 - £120

DESSERT WINE

Dobogo 'Mylitta' Tokaji Noble Late Harvest, Hungary 37.5cl - £66.50



IMPORTANT INFORMATION

CAPACITY, MINIMUM SPEND & ROOM HIRE CHARGE

- Veeraswamy's Private Room is available for exclusive hire and seats 13 to 22 guests.
- Room Hire Charge- For party size of less than 16 guests, there is an additional room hire charge. Our Reservations Team will give you the charge amount depending on your numbers at the time of your enquiry.

MENUS AND PRICES

All parties must choose one menu for the entire group and the menu choice needs to be advised at the latest 2 working days in advance of the event. Our Party menu and wines change on a regular basis; therefore, it is likely that your chosen menu and wine selection may be altered. Any such change will be replaced with similar item.

Menu prices are also subject to change. In view of major recent and potential increases in costs, we regret we are unable to commit to the prices in the menus for more than 1 month ahead.

DEPOSIT - PAYMENT, CLAIM BACK & CANCELLATION CHARGE

A Deposit amount of £800 is required to confirm the Private Room reservation, which needs to be paid within 48 hours of making the provisional reservation. We will send you a secure online payment link for the deposit.

The Deposit can either be deducted from the total bill at the end of the event OR a refund to the same card which was used to pay the deposit. (Please allow 3-5 working days). The Deposit is not refundable if you cancel the event with less than 5 clear working days ahead of the reservation date. In the event of a significant reduction in number of originally confirmed guests, the original number given as guaranteed will be charged. Any changes to the numbers attending must be advised 48 hours ahead of the event.

GENERAL

- We accept payments by all major credit and debit cards, cash. We do not accept Company Cheques and do not offer account facilities. The final payment has to be made at the event on the same day. All prices include VAT.
- Service charge of 15% is added to your total bill, of which 8% is discretionary & 7% is fixed. All prices include VAT.
- The authorizing signatory of the booking will be held responsible for all members of the group and their actions and behaviour while at the restaurant. Any damages to the property or infrastructure will be charged. No food or beverages, from outside permitted - unless previously agreed with the management.
- Bottle water is charged as consumed. We are happy to serve tap water too. Please advise us if you wish us to provide jugs of tap water.
- Cake - If you bring a cake, please let us know in advance in writing how you want us to deal with the leftovers.

We will not be able to pack any food on account of last-minute guest drop or left-overs.

ALLERGY POLICY

Food Allergies & Intolerances: We now have comprehensive allergen information online for the 14 allergens specified by the Government. To see our allergen menus please [CLICK HERE](#)

Guests with any ingredient allergies, intolerances or other dietary requirements, should email us before making a reservation, do so on the online reservation form & advise the waiting staff at their table before ordering. Whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens. We therefore cannot guarantee any allergen-free dishes. Similarly, any vegan dishes may not be suitable for guests with milk or egg allergies.

ON ARRIVING IN LONDON

please telephone Regent 2939 and reserve your table at Veerasawmy's, the luxurious India Restaurant.

The delight of your visit will be doubled if after seeing London, you can, by passing through the doors of the India Restaurant, be transplanted into another world—a world of Indian charm, beauty and luxury.

**VEERASAWMY'S
INDIA
RESTAURANT**
99, Regent Street, W.1.

The Entrance is under the archway of Swallow Street. Near Piccadilly Circus.

THE TIMES June 25th 1937

LUNCHEONS

THE MAHARAJAH OF COOCH-BEHAR
The Maharajah of Cooch-Bihar gave a luncheon party yesterday at Veerasawmy's India Restaurant.

The following were present:—

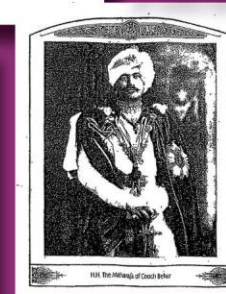
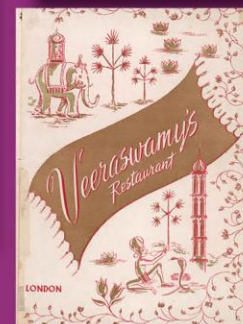
the Duchess of Sutherland, the Dowager Maharani of Cooch-Bihar, the Prince and Princess of Behar, Countess Hanger, Viscountess Reventlow, Viscount and Countess Adair, Sir John and Lady Milbank, the Earl of Kimberley, the Earl of Dudley, Sir Anthony Eden, and Viscountess Long of Wexhall.

LADY BRITAIN

Sir Harry and Lady Britain gave luncheon parties on Wednesday and yesterday at Cowley Street, Westminster. Among those who accepted invitations were:

the Turkish Ambassador and Mme. Okyar, the Greek Minister and Mme. Simopoulos, the Estonian Minister Mme. Schmidt, Mme. Zarine, the Iraqi Minister, Sir Liff, Lord McGowan, the Marchioness of

THE MAHARAJAH
OF COOCH-BEHAR



THE TIMES, TUESDAY, MARCH 16, 1926

**Visit
Veerasawmy's**

for Clean Indian and
English Food, Good Wines,
and Oriental Coffee

**TO-DAY IS
OPENING DAY**

Reserve your tables by telephone.
Regent 2939

**VEERASAWMY'S
INDIA RESTAURANT**
99 REGENT STREET LONDON W1

Entrance in Swallow Street. Near Piccadilly Circus

VEERASAWMY, 1926





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London W1B 4RS

privatedining@fineindianrestaurants.com

veeraswamy.com

