VEERASWAMY
1926
PRIVATE DINING &
SMALL PARTIES
IN LONDON

One Michelin Star Two AA Rosettes

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.

VEERASWAMY
1926

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

The Private Dining Room
set up with two tables.

The Private Dining Room
set up with one table.

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.

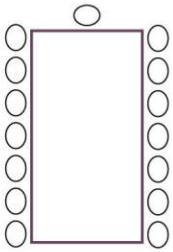


Table layout
for 15 guests

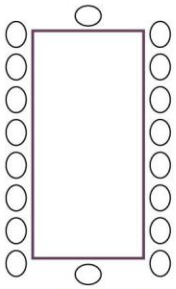


Table layout
for 18 guests

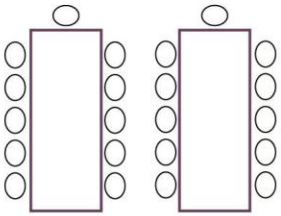


Table layout
for 22 guests

"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)

WITHIN THE MAIN RESTAURANT

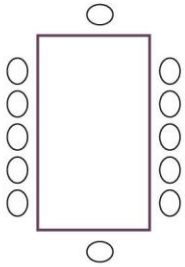
THE PAISLEY ROOM - PARTY AREAS

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

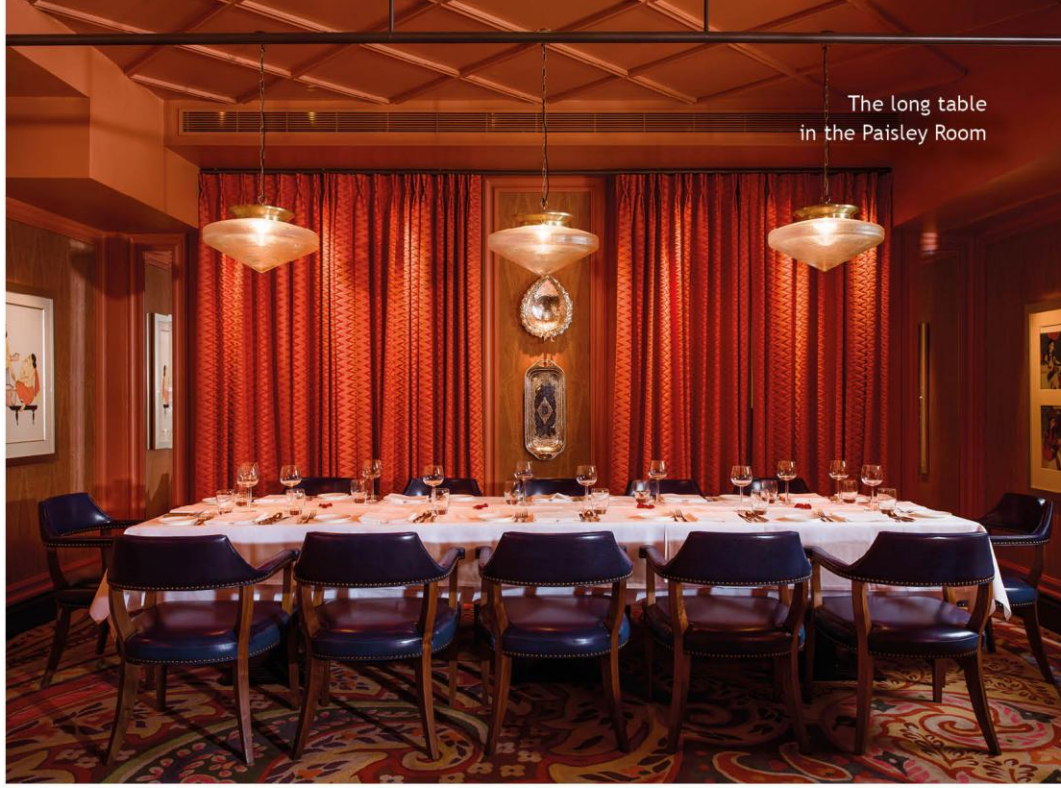
12 guests on a table table (Paisley Room)
6 guests on a round table (Paisley Room)
8 guests on a round table (Verandah Room)



"

"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
CHRISTMAS 2026

SPECIAL MENU
Lunch 3 courses: £75
Dinner 3 courses: £85

Amuse
MULLIGATAWNY SOUP

CRAB CAKE
fresh flaked crab, ginger, chilli, fresh lime

GRILL PLATTER

TANDOORI GREEN PRAWN
COUNTRY CAPTAIN TIKKA
BEGUM'S NOORANI LAMB CHOP
TANDOORI SWEET POTATO

With
caramelised tomato

ALMOND HALWA TART

FESTIVE PETIT FOURS

ROYAL MENU
Lunch 3 courses: £85
Dinner 3 courses: £95

Amuse
MULLIGATAWNY SOUP

CALCUTTA BEETROOT CROQUETTE
bhutanese chilli & stilton cheese

MURGH HAZRAT MAHAL
tender chicken breast tikka, *golden raisins, pistachio*

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

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

LEMON PULAO & NAAN

BLACK CARROT HALWA
orange rabri

FESTIVE PETIT FOURS

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
BEGUM'S NOORANI LAMB CHOP
PINEAPPLE CURRY

LEMON PULAO & NAAN

VATTALAPPAM ~ COCONUT & JAGGERY BRULEE

FESTIVE PETIT FOURS

WINE SUGGESTIONS
Please refer to page 6

WINE SUGGESTIONS
CHRISTMAS 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, Rheigau, Germany 2024 - £85
Condrieu, Invitare M Chapoutier, Northern Rhone, France 2023 - £135

RED

Shiraz, Heirloom Vineyards, Barosso Valley, South Australia 2022 - £65
Chateau Montaigullon, Montagne-Saint-Emilion, Bordeaux, France 2022 - £72
Crasto Tinto, Douro, Portugal 2023 - £75
Chateauneuf-du-Pape, Closerie 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

MENUS AND PRICES

To help us prepare for your event, we kindly ask that all parties select one menu for the entire group, with your choice confirmed at least 2 working days before the event.

Our Party menus and wine selections are refreshed regularly to reflect seasonality and availability, so on occasion your chosen dish or wine may need to be substituted. We will always replace it with something of similar style and quality.

Menu prices may also be subject to change. Given the current climate of rising costs, we're regretfully unable to guarantee prices more than 1 month in advance of your event, but we will always keep you informed of any changes in good time.

MINIMUM SPEND

We have a minimum spend requirement is £2000 spend (food, beverage, service)

DEPOSIT – PAYMENT, CLAIM BACK, CANCELLATION CHARGE

A deposit of £800 is required to secure your Private Room reservation, payable within 48 hours of your provisional booking. We will send you a secure online payment link to make this easy.

Your deposit will either be deducted from your final bill on the day, or refunded to the card used to make the payment (please allow 3–5 working days for this to process). Please note the deposit becomes non-refundable if the event is cancelled within 5 clear working days of the reservation date. Should your final guest numbers be significantly lower than originally confirmed, we will charge for the originally guaranteed number, so we do ask that any changes to your numbers be advised at least 48 hours before the event.

GENERAL

We are happy to accept all major credit and debit cards, as well as cash. We are unable to accept company cheques or offer account facilities, and kindly ask that final payment be settled on the day of the event. All prices include VAT.

A service charge of 15% is added to your total bill.

The person signing to authorise the booking will act on behalf of the group and will be responsible for the conduct of all guests during their time with us.

We ask that guests take care of our space, as any damage to the property or fixtures will be chargeable. We're not able to permit food or drink brought in from outside, unless this has been agreed with management in advance.

Bottled water is charged as consumed; we're always happy to provide jugs of tap water free of charge on request, so please just let us know.

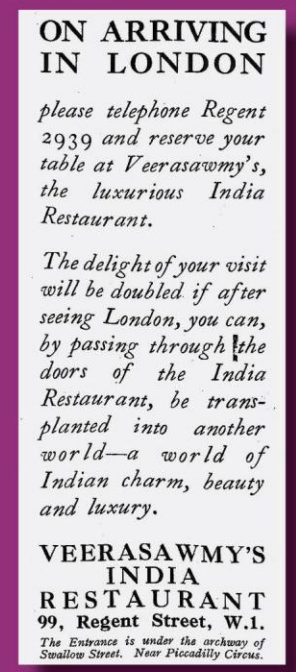
If you would like to bring a cake, please let us know in writing beforehand how you'd like any leftovers handled. We're unfortunately not able to pack away food due to last-minute guest changes or general leftovers.

ALLERGY POLICY

Please do let us know in advance of any food allergies or intolerances so we can best assist you.

We regret that we are unable to cater for guests with a peanut allergy or intolerance. As we cook extensively with nuts, there is a risk of cross-contamination, and we are therefore unable to guarantee any dish as nut-free.

Xmas 26 – V.2


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 Jun 25th 1937

LUNCHEONS

THE MAHARAJAH OF COOCH-BEHAR

The Maharajah of Cooch-Behar gave a cheon party yesterday at Veeraswamy's lia Restaurant.

The following were present:—

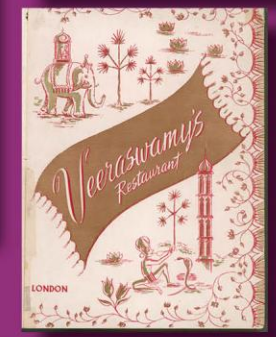
ne Duchess of Sutherland, the Dowager Maharani of ch-Behar, the Prince and Princess of Behar, Count Countess Hatzfeldt, Reventlow, Viscount and ountess Adare, Sir John and Lady Millbanke, the of Kimberley, the Earl of Dudley, Sir Anthony don, and Viscountess Long of Wraxall.

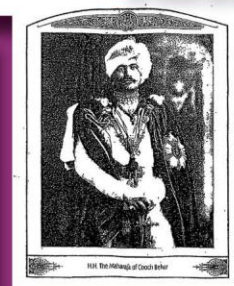
LADY BRITTAIN

ir Harry and Lady Brittain gave luncheon ties on Wednesday and yesterday at Cowley Street, Westminster. Among those o accepted invitations were:

he Turkish Ambassador and Mme. Okyar, the Greek ister and Mme. Simopoulos, the Estonian Minister Mme. Schmidt, Mme. Zarine, the Iraqi Minister, Iliffe, Lord McGowan, the Marchioness of

THE MAHARAJAH OF COOCH-BEHAR





THE TIMES, TUESDAY, MARCH 16, 1926

Visit Veeraswamy'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 W.1

Entrance in Swallow Street. Near Piccadilly Circus

VEERASWAMY, 1926

VEERASWAMY

1926

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