

I LOMBARD STREET

RESTAURANT · BAR · BRASSERIE

BANK STATION (EXIT 7)

LONDON EC3V 9AA

WWW.1LOMBARDSTREET.COM



THE BOTANICAL ROOM

Minimum number of 10 guests seated
Maximum number of 40 guests seated
Oval table up to 23 guests
60 guests standing



1776 EXCLUSIVE

Minimum number of 20 guests seated
Maximum number of 60 guests seated
100 guests standing



WHOLE VENUE EXCLUSIVE

Minimum number of 70 guests seated
Maximum number of 200 guests seated
400 guests standing

1 LOMBARD STREET HAS A NUMBER OF DIFFERENT SPACES AVAILABLE TO SUIT YOUR REQUIREMENTS AND WE CAN ACCOMMODATE A VARIETY OF EVENTS; BREAKFAST, LUNCH AND DINNERS, BOARDROOM STYLE AS WELL AS CANAPÉS & DRINKS RECEPTIONS. LARGE FORMAL DINNERS, DAZZLING LAUNCHES, PREMIERE PARTIES AND BIRTHDAY CELEBRATIONS. AND IT'S EVEN WHERE THE CITY GETS MARRIED!!

FOR FURTHER INFORMATION ON EVENTS PLEASE CONTACT US ON EVENTS@1LOMBARDSTREET.COM OR 0207 929 9511

1 LOMBARD STREET LONDON EC3V 9AA TELEPHONE 020 7929 9511



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COLD SELECTION

Tomato & mozzarella skewer
Cucumber, gorgonzola mousse & walnuts
Smoked salmon, lemon zest & baby capers on rustic bread
Oriental tuna tartare, avocado compote, wasabi & soya
Prawn cocktail tartlet
Thai beef salad roll
Scotch beef tartare & quail egg
Peppered venison, creamed celeriac & oregano
Chicken liver terrine, apple purée & hazelnuts

WARM /HOT SELECTION

A 'HOT' soup shot
Vegetarian spring roll with sweet chilli sauce
Mushroom risotto
Tortellini ricotta & black truffle gratin
Mini stilton, sage & caramelised onion quiche
Arancini ball
Mini goat's cheese crottin & cranberry sauce
Mixed vegetable vol-au-vent
Baby baked potato & smoked haddock
Cod & rarebit tart
Veal mondeghini & spicy tomato sauce
Teriyaki pork belly bite

1 ITEM @ £2.50 PER PERSON

10 ITEMS @ £25.00 PER PERSON ~ 15 ITEMS @ £30.00 PER PERSON

DESSERT SELECTION

Coconut macaroon
Chocolate eclair
Lemon meringue tart
Opera cake

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SUBSTANTIAL CANAPES MENU

£3.50 PER CANAPÉ

Searred scallop, black pudding & roasted cauliflower purée
Baby smoked haddock Monte Carlo
Mini Yorkshire pudding, rare beef, foie gras & horseradish sauce
Grilled king prawn, lemon, herbs & capers on a skewer
Small fish cake & yoghurt
Baby Cumberland sausage, mustard mash & onion gravy
King prawn tempura & sweet chilli sauce
Scotch quail egg with mustard sauce

Puff pastry pizzette - **vegetarian @ £3.50, meat or fish @ £4.00**
Cone of fries **@ £3.75**
Cone of chunky chips & vegetables (3) tempura **@ £4.00**
Cone of chunky chips, **CHICKEN OR FISH goujons (PLEASE SPECIFY) and dips @ £5.50 per cone**
Beef yakitori & sesame seeds **@ £6.00**
Pepper & mint-crustéd lamb noisette & watercress velouté **@ £5.00**
Baby beef burger with cheese **@ £4.50**
Baby lobster burger, avocado & mustard **@ £7.00**

The above stated prices are valid for 6 months, after this they will be a subject to review.

An optional gratuity of 15% will be added to your final bill on departure. VAT is included on food and beverage only at the current rate.

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SET MENUS

Please note when choosing from these set menus we do require one menu for the entire group to be pre-ordered

MENU 1

DUO OF SMOKED SALMON & GRAVADLAX
Mustard & dill sauce, cucumber, cherry tomatoes & quail egg

STUFFED TURKEY ROULADE WITH ALL THE TRIMMINGS
Cranberry sauce

CHRISTMAS PUDDING
Brandy sauce

COFFEE & PETITS FOURS

£44.00

MENU 2

CAESAR SALAD
Parmesan, bacon & anchovies

CHICKEN SUPREME
Mash potato, sprouting broccoli & chicken jus

STICKY TOFFEE PUDDING
Vanilla ice cream

COFFEE & PETITS FOURS

£46.00

MENU 3

GOAT'S CHEESE CROTTIN
Truffle honey & cranberry sauce

PAN FRIED FILLET OF SEA BASS
Mash potato & Provençale vegetables

VANILLA CRÈME BRÛLÉE
Shortbread biscuit

COFFEE & PETITS FOURS

£48.00

MENU 4

RED MULLET BOUDIN
Celeriac remoulade

ROASTED PORK BELLY
Creamy cabbage, bacon, sautéed potato & apple sauce

GRAND MARNIER MILLE FEUILLE

COFFEE & PETITS FOURS

£50.00

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MENU 5

PEAR & MANCHEGO SALAD
Walnut pesto & truffle honey

HERB CRUSTED RUMP OF LAMB
Borlotti beans, rosemary mash & wild mushrooms

BREAD & BUTTER PUDDING

COFFEE & PETITS FOURS

£52.00

MENU 6

THAI BEEF SALAD
Oriental salad, mint & chilli

ROASTED COD
Creamed leeks, saffron mussels & potato

HONEY PARFAIT
Crushed honeycomb & roasted figs

COFFEE & PETITS FOURS

£56.00

MENU 7

SCOTCH BEEF CARPACCIO
Pomegranate, rocket, flaked almonds & blue cheese

PARMA HAM WRAPPED FILLET OF MONKFISH
Cauliflower purée, wild mushrooms, mint & black truffle

PEAR PUDDING
Chocolate sauce

COFFEE & PETITS FOURS

£56.00

MENU 8

SPINACH & RICOTTA RAVIOLI
Tomato & basil sauce

GRILLED TUNA STEAK
Wasabi mayo & coriander oil

MULLED WINE TRIFLE

COFFEE & PETITS FOURS

£58.00

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MENU 9

SWORDFISH CEVICHE
Avocado, coriander & chilli

SPICED GRESSINGHAM DUCK BREAST
Black olive mash, pickled red cabbage & watercress sauce

LEMON CHIBOUST
Red currant sorbet

COFFEE & PETITS FOURS

£60.00

MENU 10

DRESSED CORNISH CRAB

FILLET OF BEEF WELLINGTON
Green beans, sautéed potatoes & creamy mushrooms

PARIS BREST ECLAIR

COFFEE & PETITS FOURS

£65.00

MENU 11

GARLIC SNAILS & PANCETTA IN A POTATO BASKET
Baby leaf salad, garlic & veal juice

CARAMELISED BLACK COD
Steamed baby vegetables, ginger & coriander salad

PUMPKIN TART

COFFEE & PETITS FOURS

£70.00

MENU 12

OCTOPUS SALAD
Romanesco broccoli & coriander

FALLOW DEER TARTARE
Melba toast

LOBSTER THERMIDOR
Root vegetables & crunchy salad

ASHANTI CHOCOLATE FONDANT
Hazelnut ice cream

COFFEE & PETITS FOURS

£75.00

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VEGETARIAN OPTIONS

STARTER COURSE

CAESAR SALAD
Parmesan & anchovy (No Bacon)

GOAT CHEESE CROTTIN
Truffle honey & cranberry sauce

MOZZARELLA & TOMATO TORNADO
Fresh herbs

PEAR & MANCHEGO SALAD
Walnut pesto

MAIN COURSE

WILD MUSHROOM RISOTTO
Mixed herbs & Pecorino

MIXED VEGETABLE LASAGNA

SPINACH & RICOTTA RAVIOLI
Tomato & basil sauce

ROASTED BUTTERNUT SQUASH
Feta salad

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CHAMPAGNE & SPARKLING

40. PROSECCO, ITALY, NV	£33.00
1. DEUTZ, NV	£55.00
2. LAURENT PERRIER, NV	£75.00
31. LAURENT PERRIER, ROSE, NV	£85.00
14. BILLECART-SALMON ROSE, NV	£88.00

WHITE

318. SAUVIGNON BLANC, ALIWEN RESERVA, CURICO VALLEY, CHILE, 2014	£22.00
319. PINOT GRIS, PULENTA ESTATE MENDOZA 2015	£28.00
306. CHENIN BLANC, THE WINERY OF GOOD HOPE, STELLENBOSCH, RSA, 2014	£33.00
241. GRUNER-VELTLINER, WEINGUT TÜRK, WACHAU, AUSTRIA 2014	£35.00
299. RIESLING NELSON, SEIFRIED ESTATE, NEW ZEALAND, 2014	£36.00
683. GAVI, CAMPOROSSO, ITALY, 2014	£38.00
300. SAUVIGNON BLANC, HUIA, MARLBOROUGH, NEW ZEALAND, 2015	£40.00
146. SANCERRE DOMAINE GERRARD FIOU, LOIRE, FRANCE, 2013	£49.00
161. CHABLIS, DOMAINE DU COLOMBIER, BURGUNDY, FRANCE, 2014	£48.00
304. WILD BOY, CHARDONNAY, CALIFORNIA, 2014	£55.00
156. PUILLY FUISSÉ, LES CRAYS, DOMAINE DES VIELLES PIERRE, FRANCE, 2014	£69.00
198. RULLY BLANC 1ER CRU MONT PALAIS, VINCENT DUREUIL-JANTHIAL, 2012	£81.00

RED

656. MERLOT, DOMAINE, MONTROSE, CÔTES DE THONGUE, FRANCE, 2014	£22.00
620. RIOJA, CASTILLO CLAVIJO, RIOJA ALTA, SPAIN, NV	£28.00
624. CÔTES DU RHÔNE, MATHILDE, FRANK AND OLIVIER MOUSSET, FRANCE, 2013	£34.00
525. CABERNET SAUVIGNON, C. M. ANTIGUAS RESERVAS, MAIPO VALEY, CHILE, 2012	£37.00
687. VALPOLICELLA CLASSICO SUPERIORE, 'TERRE DI CARIANO', CECILIA BERETTA ITALY, 2013	£41.00
438. CHATEAU TOULOUZE, GRAVES DE VAYRES, BORDEAUX, FRANCE, 2010	£43.00
545. SHIRAZ RESERVE, VERGELEGEN, SOUTH AFRICA, 2012	£46.00
765. PINOT NOIR, FOX, NEW ZEALAND, 2014	£48.00
786. MALBEC, BODEGA RUCA MALEN, ARGENTINA, 2013	£52.00
685. MONTEPULCIANO D'ABRUZZO, VALLE REALE, 2010	£53.00
618. CROZES-HERMITAGE, E. GUIGAL, 2012	£56.00
521. GIVRY ROUGE, DOMAINE, CHOFFLET-VALDENNAIRE, COTE CHALONNAISE, FRANCE, 2014	£57.00
703. RIOJA, GRAN RESERVA, VINA CERRADA, SPAIN, 2009	£64.00
555. CHATEAU LA GASPARDE CUVÉE PRESTIGE J. JANOUÉIX, COTES DE CASTILLON, 2011	£66.00
520. MERCUREY ROUGE 1ER CRU, DOMAINE TUPINIER-BAUTISTA, EN SAZENAY, 2011	£76.00
547. GEVREY CHAMBERTIN, BOUCHARD PERE ET FILS, BURGUNDY, FRANCE, 2013	£88.00

SWEET & FORTIFIED

843. SWEET AGNES RIESLING, SEIFRIED, NELSON, NEW ZEALAND, (37.5CL), 2013	£37.00
873. GRAHAMS 10 YEAR OLD TAWNY, NV	£50.00

Vintages are subject to change

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