

# I LOMBARD STREET

RESTAURANT · BAR · BRASSERIE

BANK STATION (EXIT 7)

LONDON EC3V 9AA

[WWW.1LOMBARDSTREET.COM](http://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](mailto:EVENTS@1LOMBARDSTREET.COM) OR 0207 929 9511

1 LOMBARD STREET LONDON EC3V 9AA TELEPHONE 020 7929 9511

# I LOMBARD STREET

RESTAURANT · BAR · BRASSERIE

## 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

1 ITEM @ £2.50 PER PERSON

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

## 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 mondegghini & spicy tomato sauce  
Teriyaki pork belly bite

## DESSERT SELECTION

Coconut macaroon  
Chocolate eclair  
Lemon meringue tart  
Opera cake

FOR FURTHER INFORMATION ON EVENTS PLEASE CONTACT US ON [EVENTS@1LOMBARDSTREET.COM](mailto:EVENTS@1LOMBARDSTREET.COM) OR 0207 929 9511

# I LOMBARD STREET

RESTAURANT · BAR · BRASSERIE

## SUBSTANTIAL CANAPES MENU

£3.50 PER CANAPÉ

Seared 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-crust 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.*

FOR FURTHER INFORMATION ON EVENTS PLEASE CONTACT US ON [EVENTS@1LOMBARDSTREET.COM](mailto:EVENTS@1LOMBARDSTREET.COM) OR 0207 929 9511

## 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

\*\*\*

WILD MUSHROOM RISOTTO  
Mixed herbs & Pecorino

\*\*\*

PEANUT BUTTER BROWNIE  
Vanilla ice cream

\*\*\*

COFFEE & PETITS FOURS

**£44.00**

### MENU 2

CAESAR SALAD  
Parmesan & anchovies

\*\*\*

CHICKEN SUPREME  
Mash potato, sprouting broccoli & chicken jus

\*\*\*

HONEY PARFAIT  
Crushed honeycomb & roasted figs

\*\*\*

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**

*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.*

## SET MENUS

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

### MENU 5

PEAR & MANCHEGO SALAD  
Walnut pesto & truffle honey

\*\*\*

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

\*\*\*

BREAD & BUTTER PUDDING

\*\*\*

COFFEE & PETITS FOURS

**£52.00**

### MENU 6

THAI BEEF SALAD  
Oriental salad, mint & chilli

\*\*\*

ROASTED COD  
Creamed leeks, saffron mussels & potato

\*\*\*

STICKY TOFFEE PUDDING  
Vanilla ice cream

\*\*\*

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**

*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.*



## SET MENUS

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

### 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**

*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.*

# I LOMBARD STREET

RESTAURANT • BAR • BRASSERIE

## VEGETARIAN OPTIONS

### STARTER COURSE

CAESAR SALAD  
Parmesan & anchovy

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

*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.*

# I LOMBARD STREET

RESTAURANT · BAR · BRASSERIE

## 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*

*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.*