

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 <u>1776 EXCLUSIVE</u> 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@liombardstreet.com or 0207 929 9511

I LOMBARD STREET

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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

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-crusted 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

<u>menu 1</u>

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

<u>MENU 2</u>

CAESAR SALAD Parmesan, bacon & anchovies

*** CHICKEN SUPREME Mash potato, sprouting broccoli & chicken jus

> *** STICKY TOFFEE PUDDING Vanilla ice cream

*** Coffee & Petits Fours

£46.00

<u>MENU 4</u>

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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<u>MENU 3</u>

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

SET MENUS

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<u>MENU 5</u>

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

<u>MENU 6</u>

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

<u>MENU 7</u>

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

<u>menu 8</u>

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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SET MENUS

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<u>menu 9</u>

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

<u>menu 11</u>

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

<u>menu 10</u>

DRESSED CORNISH CRAB

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

> *** Paris brest eclair ***

COFFEE & PETITS FOURS

£65.00

<u>Menu 12</u>

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

<u>WHITE</u>

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

<u>red</u>

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-Valdenaire, Cote Chalonnaise, France, 2014	£57.00
703. Rioja, Gran Reserva, Vina Cerrada, Spain, 2009	£64.00
555. Chateau La Gasparde Cuvee Prestige J. Janoueix, 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

<u>SWEET & FORTIFIED</u>

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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