

I LOMBARD STREET

RESTAURANT · BAR · BRASSERIE

OUR PACKAGES



BREAKFAST PACKAGES

FULL ENGLISH BREAKFAST

£45 PER PERSON

Unlimited Tea & Filtered Coffee
Fresh Orange or Apple Juice
Toasted Sourdough & Glastonbury Whey Butter

Plated Full English Breakfast;
Sausage, Bacon, Black Pudding, Mushroom, Tomato & Scrambled
Clarence Court Eggs
OR
Vegetarian Breakfast;
Vegan Sausage, Mushroom, Tomato, Spinach & Scrambled Clarence
Court Eggs

SMOKED SALMON BREAKFAST

£45 PER PERSON

Unlimited Tea & Filtered Coffee
Fresh Orange, Apple or Grapefruit Juice
Mimosa (£10 extra)

Eggs Royale with Severn & Wye Smoked Salmon
Marmalade & Jam with Sourdough Toast & Glastonbury Whey Butter





BREAKFAST PACKAGES

BALANCED BREAKFAST

£38 PER PERSON

ALL SERVED ON A BUFFET STATION ON ONE SIDE OF THE ROOM OR IN THE MIDDLE OF THE TABLE.

Unlimited Tea & Filtered Coffee
Fresh Orange, Apple or Green juice

Homemade Granola with Organic Yoghurt (Vegan Yoghurt Option)
Fresh Fruit Salad
Homemade Sourdough Rye Bread & Glastonbury Whey Butter

CONTINENTAL BREAKFAST

£40 PER PERSON

ALL SERVED ON A BUFFET STATION ON ONE SIDE OF THE ROOM OR IN THE MIDDLE OF THE TABLE.

Unlimited Tea & Filtered Coffee
Fresh Orange or Apple Juice

Assortment of Pastries
Organic Yoghurt
Fresh Fruit Salad
Marmalade & Jam with Sourdough Toast & Glastonbury Whey Butter

LUNCH AND DINNER PACKAGES

SILVER PACKAGE

£65 per person

STARTERS

Dingley Dell Ham Hock Terrine with Celeriac Remoulade

English Asparagus & Poached Burford Brown with Hollandaise (V)

MAINS

Roasted Chicken Breast
Whipped Potatoes & Spring Greens

Fillet of Torbay Cod
Seashore Vegetables & Jersey Royals

Spring Vegetable Risotto (V)
Shaved Spenwood & Wild Garlic

DESSERTS

Lemon Meringue Pie with Raspberry Sorbet (V)

Chocolate Cake with Whipped Cream & Pistachio (V)



LUNCH AND DINNER PACKAGES

GOLD PACKAGE £80 per person

STARTERS

Caesar Salad, Crispy Bacon, Anchovies & Lincolnshire Poacher
English Burrata with Heritage Beets, Spring Leaves & Hazelnuts (V)
Severn & Wye Smoked VAR Salmon with Capers, Dill & Rye

MAINS

Sirloin Steak
Chips, Watercress & Bearnaise
Seared Seabass
Leek, Brown Shrimp, Lemon & Jersey Royals
Spring Vegetable Risotto (V)
Shaved Spenwood & Wild Garlic

DESSERTS

Lemon Meringue Tart with Raspberry Sorbet (V)
Chocolate Cake with Whipped Cream & Pistachio (V)
Sticky Toffee Pudding with Vanilla Ice Cream & Salted Caramel (V)



LUNCH AND DINNER PACKAGES

PLATINUM PACKAGE

£100 per person

STARTERS

Caesar Salad, Crispy Bacon, Anchovies & Lincolnshire Poacher

Devon Crab on Sourdough Toast

Seared Scallops with Wild Garlic Butter

English Burrata with Heritage Beets, Spring Leaves & Hazelnuts (V)

MAINS

Rump of Lamb

Crushed Jersey Royals, Salsa Verde & Lamb Jus

Fillet of Beef

Spinach, Celeriac & Peppercorn Sauce

Fillet of Halibut

Whipped Potatoes, Spring Vegetables & Lemon Butter Sauce

Spring Vegetable Risotto (V)

Shaved Spenwood & Wild Garlic

DESSERTS

Lemon Meringue Tart with Raspberry Sorbet (V)

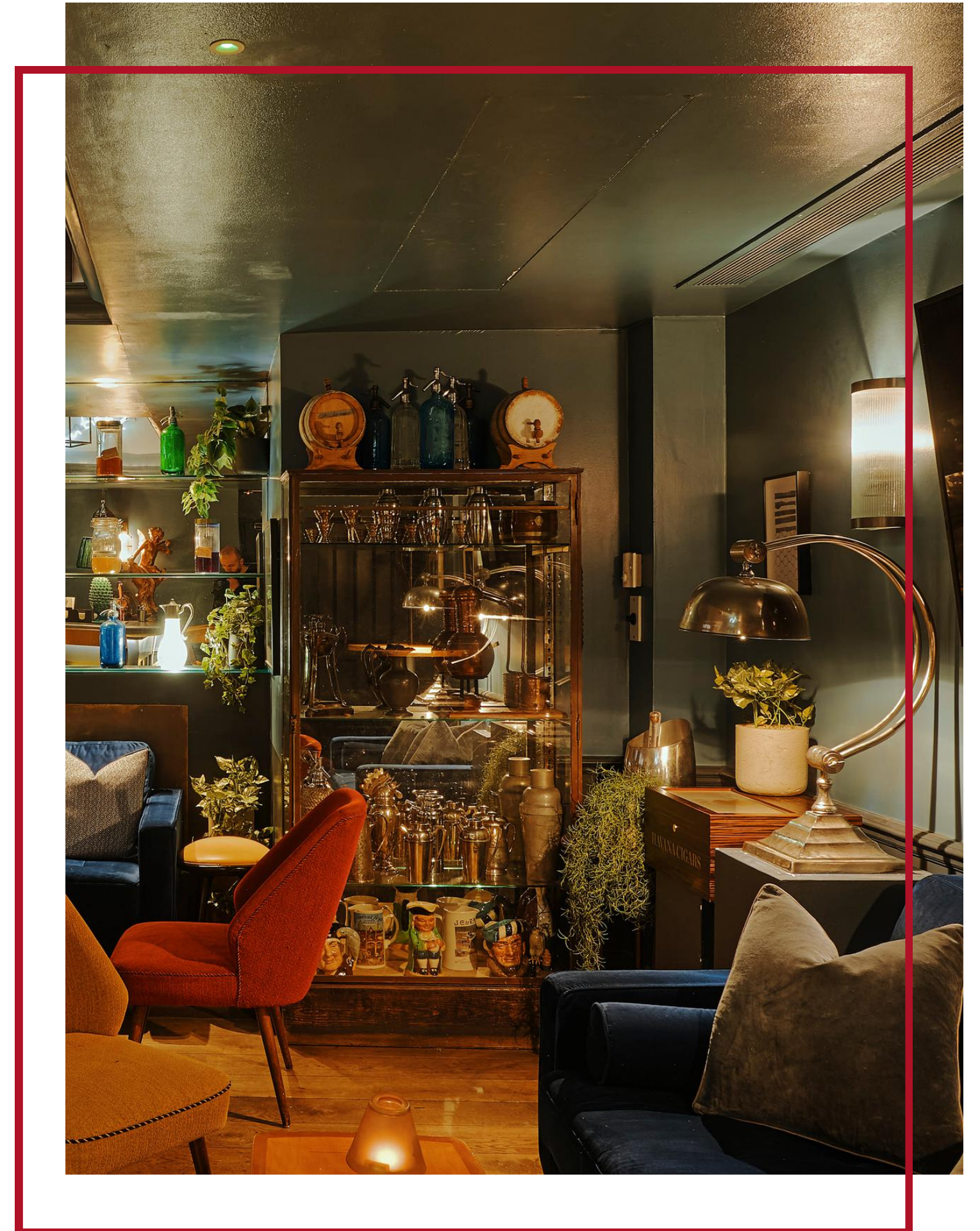
Sticky Toffee Pudding with Vanilla Ice Cream & Salted Caramel (V)

Chocolate Dome with Amarena Cherry (V)

CHEESE

British Farmhouse Cheese from Neals Yard Dairy

Chutney & Crackers to Share



LUNCH AND DINNER PACKAGES

EMERALD PACKAGE

£125 per person

3 Canapes per person

STARTERS

Devon Crab on Sourdough Toast

Seared Scallops with Wild Garlic Butter

Caesar Salad, Crispy Bacon, Anchovies & Lincolnshire Poacher

English Burrata with Heritage Beets, Spring Leaves & Hazelnuts (V)

MAINS

Rump of Lamb

Crushed Jersey Royals, Salsa Verde & Lamb Jus

Fillet of Halibut

Whipped Potatoes, Spring Vegetables & Lemon Butter Sauce

Spring Vegetable Risotto (V)

Shaved Spenwood & Wild Garlic

DESSERTS

Lemon Meringue Tart with Raspberry Sorbet (V)

Chocolate Dome with Amarena Cherry (V)

CHEESE

British Farmhouse Cheese from Neals Yard Dairy

Chutney & Crackers to Share



DRINKS PACKAGES

SILVER PACKAGE

£50 per person

2 Glasses of Prosecco

Prosecco Brut Via Vai, Italy NV

Half a Bottle of Wine

Chenin Blanc, Paul Mas, Claude Val Blanc, Pays d'Oc, France

Merlot, Henri Nordoc, Pays D'Oc, France

Half a Bottle of Water

Still or Sparkling

Tea & Coffee

GOLD PACKAGE

£70 per person

2 Glasses of English Sparkling Wine

Lyme Bay Brut, Devon NV

Half a Bottle of Wine

Picpoul de Pinet, Grange des Rocs, Languedoc, France

Cabernet Franc, Chateau Le Maine, Bordeaux, France

Half a bottle of water

Still or Sparkling

Tea & Coffee

PLATINUM PACKAGE

£90 per person

2 Glasses of Champagne

Deutz Classic, Brut Champagne, France NV

Half a Bottle of Wine

Chablis, Tremblay-Marchive, France

Grenache, Chateau Paul Mas Clos des Mures, Languedoc, France

Half a Bottle of Water

Still or Sparkling

Tea & Coffee

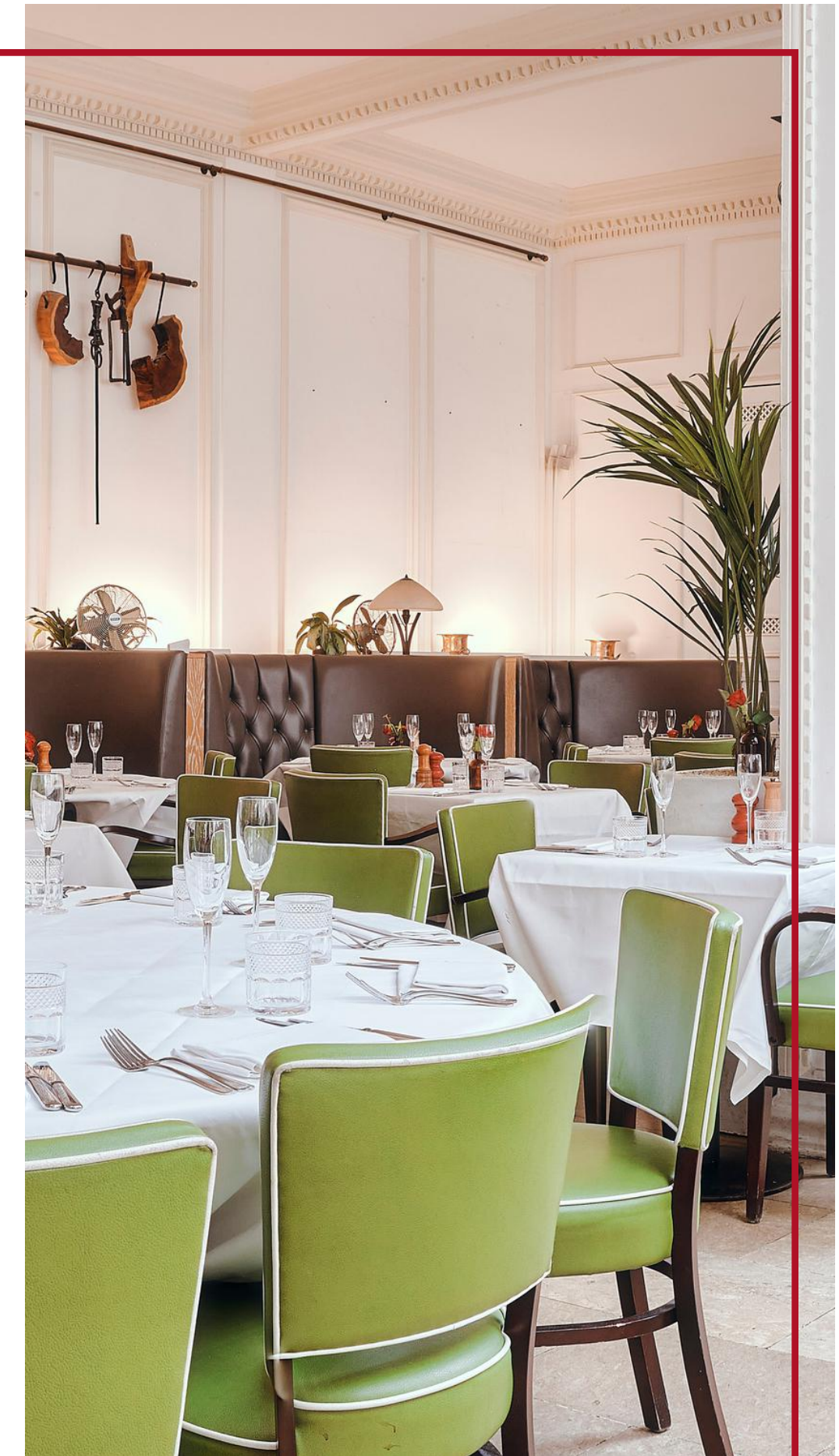
UNLIMITED PACKAGE

£90 per person

MINIMUM 50 GUESTS

5 hours of Unlimited House Drinks

Wine, Prosecco, Beer, Softs & Single Spirit Mixers





CANAPE PACKAGES

RED PACKAGE

£25 per person

6 CANAPES

Wild mushroom on toast
Devon Blue, Pear & Walnut on Chicory
Severn & Wye Smoked Salmon on Rye
Devon Crab on Toast
Dingley Dell Ham Hock with Celeriac Remoulade
Steak Tartare on Melba

RUBY PACKAGE

£35 per person

3 CANAPES, 2 BOWL FOOD & 1 DESSERT CANAPE

Severn & Wye Smoked Salmon on Rye
Colston Bassett Stilton & Onion Tart
Dingley Dell Ham Hock with Celeriac Remoulade

Ethical Butcher Mini Cheeseburgers
Wild Mushroom Risotto

Chocolate brownie

DIAMOND PACKAGE

£45 per person

3 CANAPES, 3 BOWL FOOD & 2 DESSERT CANAPES

Severn & Wye Smoked Salmon on Rye
Colston Bassett Stilton & Onion Tart
Dingley Dell Ham Hock with Celeriac Remoulade

Ethical Butcher Mini Cheeseburgers
Fish & Chips, Tartare Sauce & Mushy Peas
Wild Mushroom Risotto

Chocolate Brownie
Lemon Meringue Tart

GRAZING TABLE

£30 per person

Add to any of the above packages
Seasonal Sharing Dishes

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EMAIL ADDRESS

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