



1 Lombard Street, London EC3V 9AA / Social Media @1lombardstreet

1 Lombard Street has several different spaces available. We can accommodate a variety of events such as; breakfast; lunch; dinners and boardroom style as well as canapes & drinks reception. Large formal dinners, dazzling launches, premier parties, birthday celebrations and it's even where the City gets married.

Mark's Bar (for members only) our newly created private members bar is available for private hire.
Minimum number of 10 guests seated
Maximum number of 20 guests seated
30 guests standing reception.

1776 Restaurant is the ideal space for seated dinners or standing receptions.
A classic dining room, flooded in natural daylight, 1776 is located at the back of The Brasserie overlooking Mansion House Place.
Minimum number of 15 guests seated
Maximum number of 60 guests seated
90 guests standing reception.

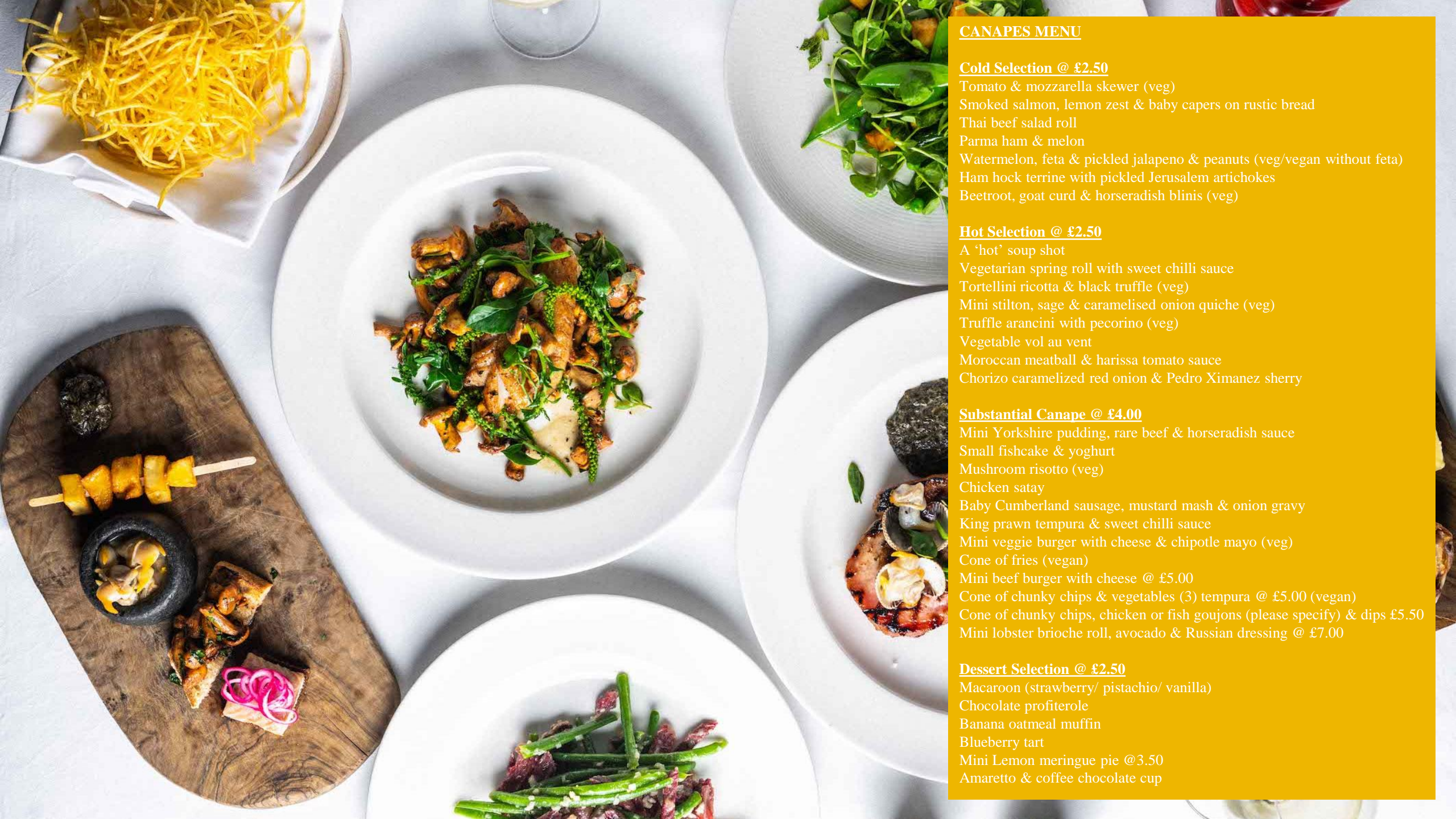
Whole Venue Exclusive, our Brasserie and Dome Bar will create the perfect backdrop for your events. Our team can work with you to craft unforgettable events.
Minimum number of 80 guests seated
Maximum number of 200 guests seated
Up to 450 guests standing reception

The set menu is modern European menu, featuring old fashioned classics and a feast of seasonal dishes. You can choose from a selection of seasonal set menus created by Mark Hix MBE and our Executive Chef Robin Freeman. All private dining can be tailored to your requirements.

1 Lombard Street is situated by Bank station, exit 7.

For more information, please email us on events@1lombardstreet.com / call us on 0207 929 6611





CANAPES MENU

Cold Selection @ £2.50

Tomato & mozzarella skewer (veg)
Smoked salmon, lemon zest & baby capers on rustic bread
Thai beef salad roll
Parma ham & melon
Watermelon, feta & pickled jalapeno & peanuts (veg/vegan without feta)
Ham hock terrine with pickled Jerusalem artichokes
Beetroot, goat curd & horseradish blinis (veg)

Hot Selection @ £2.50

A 'hot' soup shot
Vegetarian spring roll with sweet chilli sauce
Tortellini ricotta & black truffle (veg)
Mini stilton, sage & caramelised onion quiche (veg)
Truffle arancini with pecorino (veg)
Vegetable vol au vent
Moroccan meatball & harissa tomato sauce
Chorizo caramelized red onion & Pedro Ximenez sherry

Substantial Canape @ £4.00

Mini Yorkshire pudding, rare beef & horseradish sauce
Small fishcake & yoghurt
Mushroom risotto (veg)
Chicken satay
Baby Cumberland sausage, mustard mash & onion gravy
King prawn tempura & sweet chilli sauce
Mini veggie burger with cheese & chipotle mayo (veg)
Cone of fries (vegan)
Mini beef burger with cheese @ £5.00
Cone of chunky chips & vegetables (3) tempura @ £5.00 (vegan)
Cone of chunky chips, chicken or fish goujons (please specify) & dips £5.50
Mini lobster brioche roll, avocado & Russian dressing @ £7.00

Dessert Selection @ £2.50

Macaroon (strawberry/ pistachio/ vanilla)
Chocolate profiterole
Banana oatmeal muffin
Blueberry tart
Mini Lemon meringue pie @3.50
Amaretto & coffee chocolate cup

Please note when choosing a set menu, we would require one set menu to be pre-ordered for the entire party
The prices below are for 3 courses and per person. Please choose your set menu of one starter, one main and one dessert.

STARTERS

Burrata

Isle of Wight tomatoes & basil

Roasted squash & goat cheese salad

Pickled walnuts

Summer pea salad

Kupros halloumi

Minted pea soup with a Berkswell scone

(Vegan)

Smoked De Beauvoir salmon HIX cure

Rye bread

Brixham crab on sourdough toast

Brown crab mayonnaise (supplement £8.00)

Half grilled Dorset blue lobster

Garlic butter & seashore vegetables (supplement £10.00)

Smoked eel & pickled onions

Butter fried rye, watercress & Dijon mustard

Sugar pit cured ox cheek

Green beans salad

Ham hock terrine & piccalilli

Glenarm Estate lamb croquettes

Green sauce

MAINS

Ishaan style warm mushroom salad (spicy)

Fresh herbs, shallots & jasmine rice (Vegan) **£49.00 per person**

Scrumpy fried courgette & seashore vegetables

Green sauce & grilled Isle of Wight tomatoes

£48.00 per person

Linguine with purple sprouting broccoli

Lemon, chili & Berkswellad breadcrumbs

£48.00 per person

Smoked haddock

Poached Burford brown egg on colcannon mash

£52.00 per person

Fillet of Torbay cod

Chanterelles & seashore vegetables **£56.00 per person**

Grilled Goosnargh corn-fed chicken breast

Roast garlic mash potato, chicken gravy & greens

£52.00 per person

Roasted pork loin

Apple sauce & crackling **£56.00 per person**

Glenarm Estate lamb loin

Cavallo Nero, lamb shoulder croquette & sherry jus

£58.00 per person

Peter Hannan's mighty marbled 400g club steak

Fries, green peppercorn sauce & garden salad **£60.00 per person**

DESSERTS

Bakewell pudding

Cream

Venezuelan dark chocolate mousse

Honeycomb

Victoria plum tart

Bay leaf cream anglaise

Dorset apple pudding

Clotted cream ice cream

Strawberry parfait & coconut sponge (Vegan)

Sorbets & ice creams

Credit crunch ice cream

Hot chocolate sauce

Gooseberry meringue tart

Lemon posset and blueberry compote

Shortbread

Coffee / Tea

Madeleines

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.



J E S S E N & C O

I LOMBARD STREET
RESTAURANT • BAR • BRASSERIE

Ekte.
Nordic Kitchen



J E S S E N & C O
CATERING

Jessen & Co began in 1998 when Søren Jessen entered the London hospitality sector and 1 Lombard Street is arguably the most established restaurant in London's Square Mile serving the best of British seasonal food. In April 2018 Søren launched Ekte Nordic Kitchen in the Bloomberg Arcade in the City of London, offering an all - day mix of informal, modern and traditional nordic dishes in both the restaurant area and for take away.

1 Lombard Street

Restaurant / Bar / Brasserie

Private dining room

Exclusive hire

Filming

1 Lombard Club (members only)

www.1lombardstreet.com

Ekte. Nordic Kitchen

Restaurant / Bar / Café / Take away

Terrace

Private dining room

Exclusive hire

www.ektelondon.co.uk

Jessen & Co Catering

With the increased demand from our clients to have our food at their corporate or private events, we decided it was time to take our services to homes and venues in and around London.

For more details please email us on
events@jessen.co.uk

