

**LOMBARD STREET**  
RESTAURANT · BAR · BRASSERIE

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

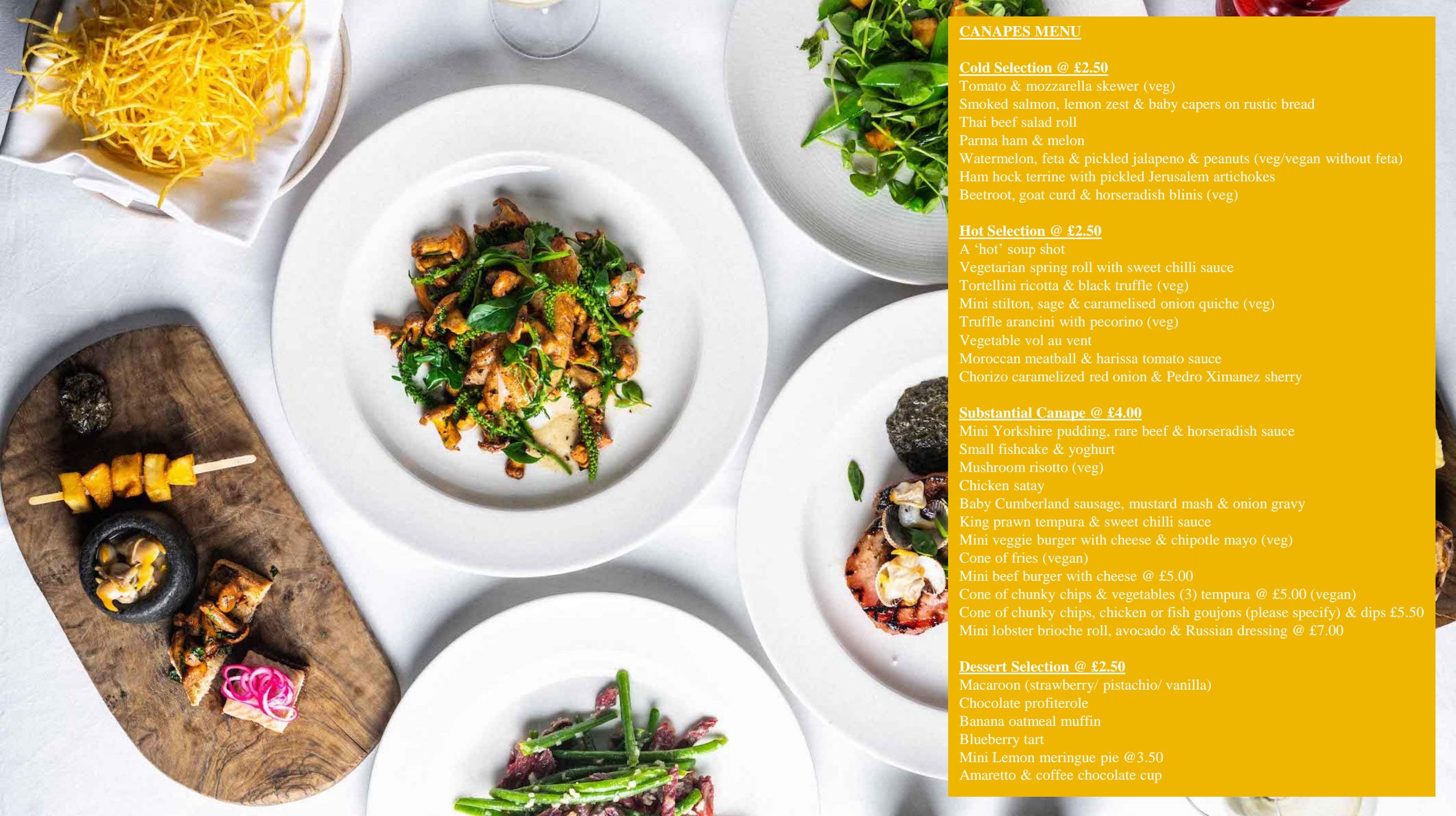
Up to 450 guests standing reception

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](mailto: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.



JESSEN & CO

**I** LOMBARD STREET  
RESTAURANT · BAR · BRASSERIE

**Ekte.**  
Nordic Kitchen



JESSEN & CO  
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 Soren 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](http://www.1lombardstreet.com)

#### Ekte. Nordic Kitchen

Restaurant / Bar / Café / Take away  
Terrace  
Private dining room  
Exclusive hire  
[www.ektelondon.co.uk](http://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](mailto:events@jessen.co.uk)

