



I LOMBARD STREET

RESTAURANT · BAR · BRASSERIE

EVENT MENU 2023

CANAPES

PRICE £3.50 PER CANAPÉ

COLD SELECTION

- SMOKED SALMON ON RYE WITH LEMON & CAPERS
- DINGLEY DELL HAM HOCK TERRINE WITH PICCALILLI
- WILD MUSHROOM BRUSCHETTA (VEGAN)
- STEAK TARTARE ON MELBA TOAST
- BRIXHAM CRAB ON TOAST

HOT SELECTION

- STILTON & CARAMELISED ONION MINI TART (VEG)
- HALLOUMI SKEWERS WITH SPICED TOMATO DIP (VEG)
- MINI CHORIZO WITH RED ONION & SWEET SHERRY
- WILD MUSHROOM & BERKSWELL RISOTTO
- WILD MUSHROOM ARANCINI (VEG)
- ONION PAKORA WITH RAITA (VEG/VEGAN OPTION)
- DEEP FRIED OGLESHIELD MAC N CHEESE WITH SPICED TOMATO SAUCE (VEG)

DESSERT SELECTION

- LEMON MERINGUE TARTS
- DARK CHOCOLATE BROWNIE
- VICTORIA SPONGE CAKE
- CARROT CAKE
- CHOCOLATE CHOUX BUNS



SILVER PACKAGE

£100 PER PERSON

STARTERS

HAM HOCK TERRINE WITH CELERIAC REMOULADE

or

DEVON BLUE, PEAR & CHICORY SALAD, WITH CANDIED WALNUTS

MAINS

ROASTED CHICKEN BREAST, WHIPPED POTATOES & BLACK CABBAGE

or

FILLET OF TORBAY COD, SEASHORE VEGETABLES & BUTTER SAUCE

or

ROASTED CAULIFLOWER, ROMESCO, SPINACH & SAUTEED POTATOES

DESSERTS

DOUBLE CHOCOLATE CAKE WITH WHIPPED CREAM & CARAMELISED PISTACHIOS

or

SELECTION OF SORBETS

HALF BOTTLE OF HOUSE WINE + HALF BOTTLE OF WATER PER PERSON
FILTER COFFEE AND TEA AVAILABLE ON REQUEST

Domaine de Ménard, Colombar, Gascogne, France/ Henri Nordoc, Merlot, Pays D'Oc, France

£110 WITH AN ADDED 1.5 GLASSES OF PROSECCO ON ARRIVAL



GOLD PACKAGE

£125 PER PERSON

ARRIVAL DRINKS: LYME BAY BRUT, DEVON NV (1.5 GLASSES/PERSON)

STARTERS

LA LATTERIA’S ENGLISH BURRATA WITH HERITAGE BEETROOTS

or

SEVERN & WYE VAR SMOKED SALMON, WITH PICKLED CUCUMBERS & RYE BREAD

MAINS

‘PETER HANNAN’S’ SALT-AGED SIRLOIN STEAK, CHIPS & BEARNAISE SAUCE

or

SEARED SEABASS, LEMON, SEA PURSLANE & BROWN SHRIMP

or

WILD MUSHROOM RISOTTO (VEGETARIAN)
(ROASTED CAULIFLOWER, ROMESCO, SPINACH & SAUTEED POTATOES- VEGAN OPTION)

DESSERTS

BAKEWELL PUDDING WITH HEDGEROW RIPPLE ICE CREAM

or

LEMON MERINGUE TART WITH RASPBERRY SORBET

or

SELECTION OF SORBET (VEGAN)

HALF BOTTLE OF HOUSE WINE + HALF BOTTLE OF WATER PER PERSON
FILTER COFFEE AND TEA AVAILABLE ON REQUEST
Domaine de Ménard, Colombar, Gascogne, France/ Henri Nordoc, Merlot, Pays D'Oc,France
£110 WITH AN ADDED 1.5 GLASSES OF PROSECCO ON ARRIVAL



PLATINUM PACKAGE

£150 PER PERSON

CHAMPAGNE ON ARRIVAL:

Taittinger, Brut Champagne, France NV (1.5 glasses per person)

3 CANAPES PER PERSON

STARTERS

DEVON CRAB ON SOURDOUGH TOAST

or

LULWORTH SCALLOPS WITH CRISPY CHORIZO & GARLIC BUTTER

or

LA LATTERIA'S ENGLISH BURRATA WITH HERITAGE BEETROOT

MAINS

'PETER HANNAN'S' FILLET OF BEEF, SAUTEED SPINACH, CELERIAC & PEPPERCORN SAUCE

or

FILLET OF HALIBUT WITH WHIPPED POTATOES, LEEKS & CHIVE BUTTER SAUCE

or

WILD MUSHROOM RISOTTO (VEGETARIAN)

(ROASTED CAULIFLOWER, ROMESCO, SPINACH & SAUTEED POTATOES- VEGAN OPTION)

DESSERTS

BAKEWELL PUDDING WITH HEDGEROW RIPPLE ICE CREAM

or

LEMON MERINGUE TART WITH RASPBERRY SORBET

or

DOUBLE CHOCOLATE CAKE WITH WHIPPED CREAM & CARAMELISED PISTACHIOS

or

SELECTION OF SORBET (VEGAN)

or

CHEESE

British farmhouse cheese from Neals Yard diary, with chutney & crackers

HALF BOTTLE OF HOUSE WINE + HALF BOTTLE OF WATER PER PERSON

Domaine Gérard Fiou, Sancerre, Loire, France / Domaine Belle, Les Plerrelles, Crozes-Hermitage, Rhone, France





We use fresh, seasonal ingredients to create
mouthwatering dishes with your teams
health in mind

Contact

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