

## BREAKFAST PACKAGE

## LOMBARD BREAKFAST PACKAGE £45 PER PERSON

Unlimited Tea & Filtered Coffee Fresh Orange or Apple Juice

Toasted Sourdough & Glastonbury Whey Butter

#### CHOOSE FROM:

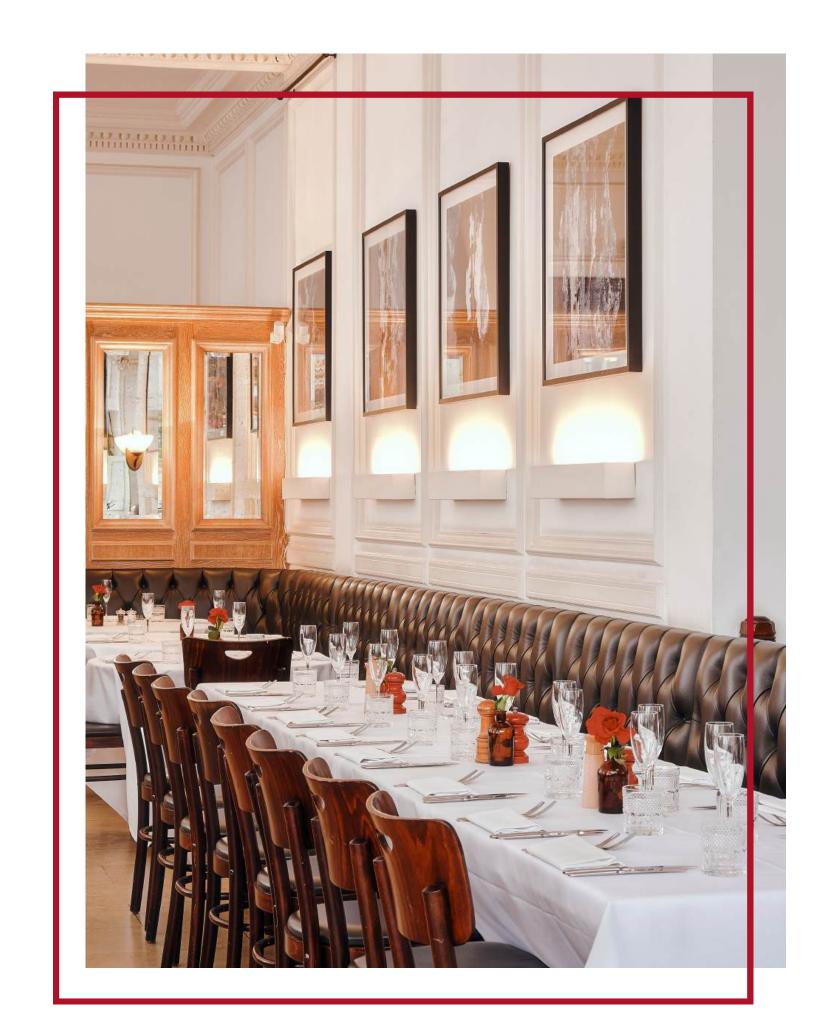
Plated Full English Breakfast; Sausage, Bacon, Black Pudding, Mushroom, Tomato & Scrambled Clarence Court Eggs

Vegetarian Breakfast; Mushroom, Tomato, Fried Potatoes, Spinach & Scrambled Clarence Court Eggs

Eggs Royale with Severn & Wye Smoked Salmon

Homemade Granola & Yoghurt Bowl with Seasonal Fruit

Add-Ons - £8.00 per portion Selection of Freshly Baked Pastries Seasonal Fruit Salad





## BUFFET BREAKFAST PACKAGES

## BALANCED BREAKFAST £38 PER PERSON

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

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

## HOT BREAKFAST BUFFET £45 PER PERSON

Unlimited Tea & Filtered Coffee Fresh Orange or Apple Juice

Marmalade & Jam with Sourdough Toast & Glastonbury Whey Butter Full English Breakfast; Sausage, Bacon, Black Pudding, Mushroom, Tomato & Scrambled Clarence Court Eggs

## LOMBARD PACKAGE £75 per person

#### STARTERS

Severn & Wye Smoked Salmon Capers, Dill, Rye & Horseradish

La Latteria's' English Burrata, Isle of Wight Tomatoes, Pistachio Pesto, Basil

#### MAINS

Roasted Chicken Breast Mash, Summer Beans, Chicken Gravy

Fillet of Torbay Cod Artichokes, Tomatoes, Olives

Pea & Mint Risotto (V)

Devon Blue

#### **DESSERTS**

Strawberry Cheesecake Strawberry sorbet (V)

Morello Cherry Clafoutis Vanilla Ice Cream (V)

#### SEE PAGE 8 FOR OUR ADD-ON SIDES

PLEASE NOTE THAT GARNISHES ARE SUBJECT TO SEASONALITY





## GOLD PACKAGE £95 per person

#### STARTER

Shellfish Cocktail Atlantic Prawns, Devon Crab, Marie Rose

La Latteria's' English Burrata, Isle of Wight Tomatoes, Pistachio Pesto, Basil

#### MAIN

Ethical Butchers Sirloin Steak
Chips, Watercress Salad
Bearnaise, Peppercorn Sauce & Blue Cheese Butter

Pea & Mint Risotto (V)

Devon Blue

#### DESSERT

Coconut Parfait Pineapple compote, rum & raisin ice cream

#### SEE PAGE 8 FOR OUR ADD-ON SIDES

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## PLATINUM PACKAGE £110 per person

#### STARTER

'Peter Hannans' Himalayan Salt-Aged Beef Tartare Shaved Bone Marrow, Melba Toast

La Latteria's' English Burrata, Isle of Wight Tomatoes, Pistachio Pesto, Basil

#### MAIN

Fillet of Halibut, Summer Vegetables, Lemon Butter Sauce

Pea & Mint Risotto (V)

Devon Blue

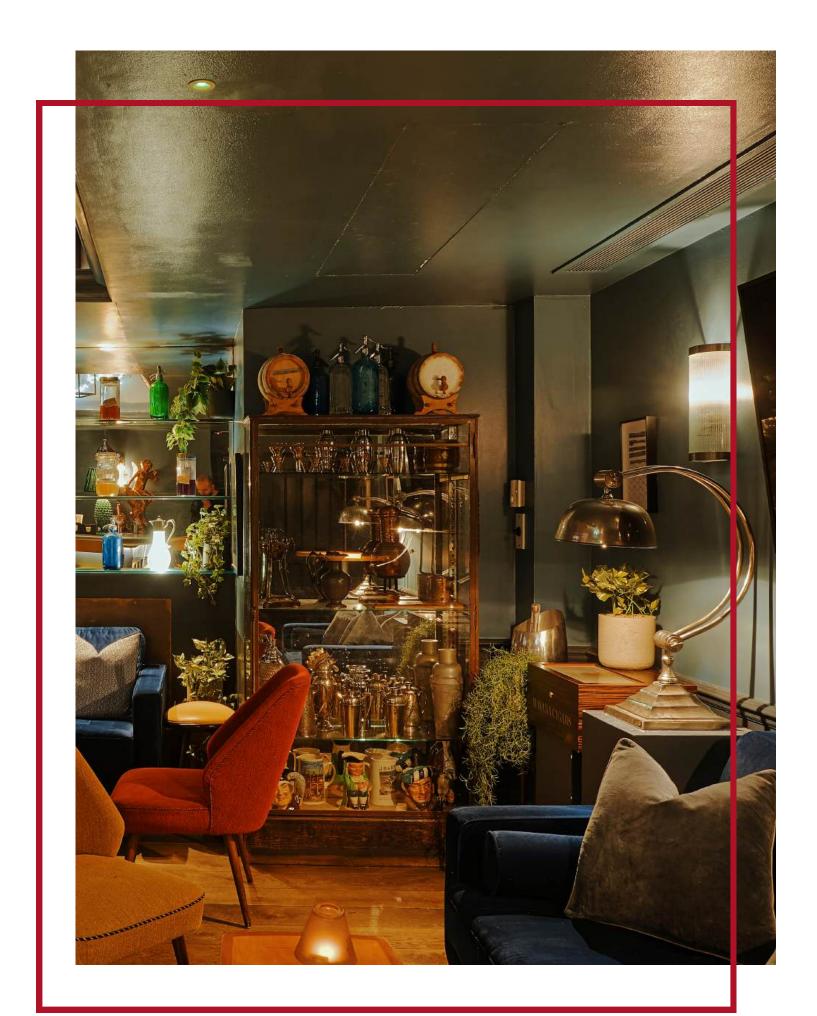
#### DESSERT

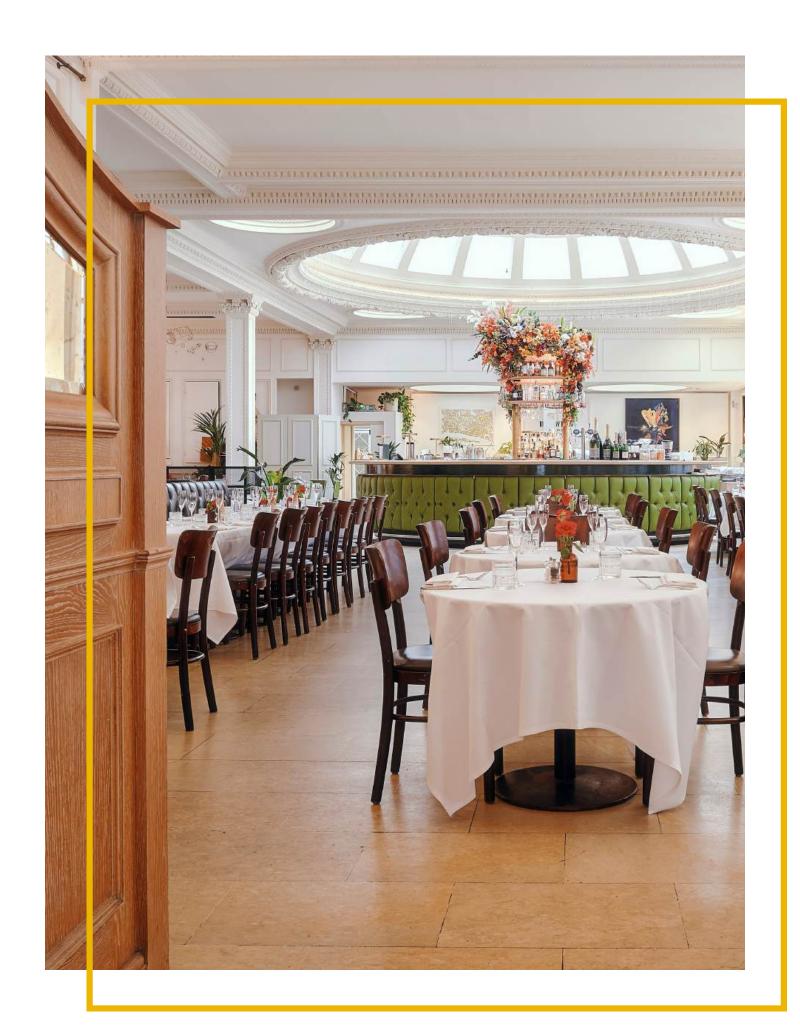
Chocolate Panacotta Caramel Ice Cream

#### CHEESE FOR THE TABLE

British Farmhouse Cheese from Neals Yard Dairy Chutney & Crackers to Share

#### SEE PAGE 8 FOR OUR ADD-ON SIDES





### EMERALD PACKAGE £150 per person

#### 3 CANAPES PER PERSON

Severn & Wye Smoked Salmon, Rye, Lemon, Dill & Horseradish.

Chicken Liver Parfait on Toast

Caramalised Onion & Stilton Tart

#### STARTER

Roasted Scallops, Butter Sauce, Bacon Crumb

#### MAIN

Fillet of Beef Wellington, Madeira Jus
Served with Mash and Summer Vegetables to share on the table

Minimum 8 guests

#### DESSERT

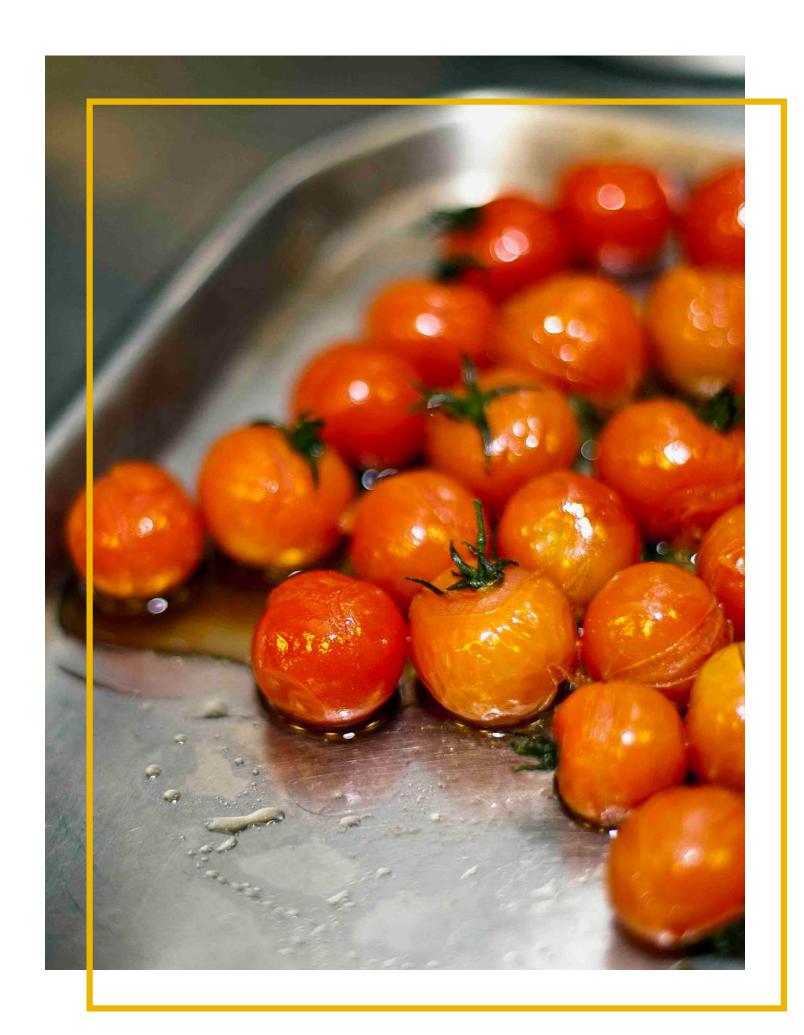
Dark Chocolate Mousse Mint Ice Cream (V)

#### FOR THE TABLE

British Farmhouse Cheese from Neals Yard Dairy Chutney & Crackers To Share

#### SEE PAGE 8 FOR OUR ADD-ON SIDES

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## SIDES

Garden Salad £8

Seasonal Vegetables £8

Heritage Carrots £8

Spinach Steamed or Creamed £8

Blue Cheese Salad £10

Chipped, Mashed or Parsley Potatoes £8

Lombard Caesar Salad £10

PRICES ARE PER PORTION - WE WOULD RECOMMEND ONE PORTION PER 2-3 GUESTS

## DRINKS PACKAGES

# SILVER PACKAGE £55 per person

2 Glasses of Prosecco Bella Giuliana - Prosecco D.O.C., IT

Half a Bottle of Wine Chenin Blanc, Paul Mas, Claude Val Blanc, Pays d'Oc, France Claude Val Rouge, Pays d'Oc - Grenache, Carignan, 2021

Half a Bottle of Water
Still or Sparkling

Tea & Coffee

### GOLD PACKAGE £70 per person

2 Glasses of English Sparkling Wine Silver Reign Brut NV, Kent

Half a Bottle of Wine Lombard Bordeaux Blanc, 2024 Lombard Claret, AOC Bordeaux, 2022

Half a bottle of water
Still or Sparkling

Tea & Coffee

# PLATINUM PACKAGE £100 per person

2 Glasses of Champagne Lombard, Claude Baron, NV. Champagne, FR

Half a Bottle of Wine Chablis, Tremblay-Marchive, France Podere della Filandra, BucciaNera, Chianti DOCG -Sangiovese 2022

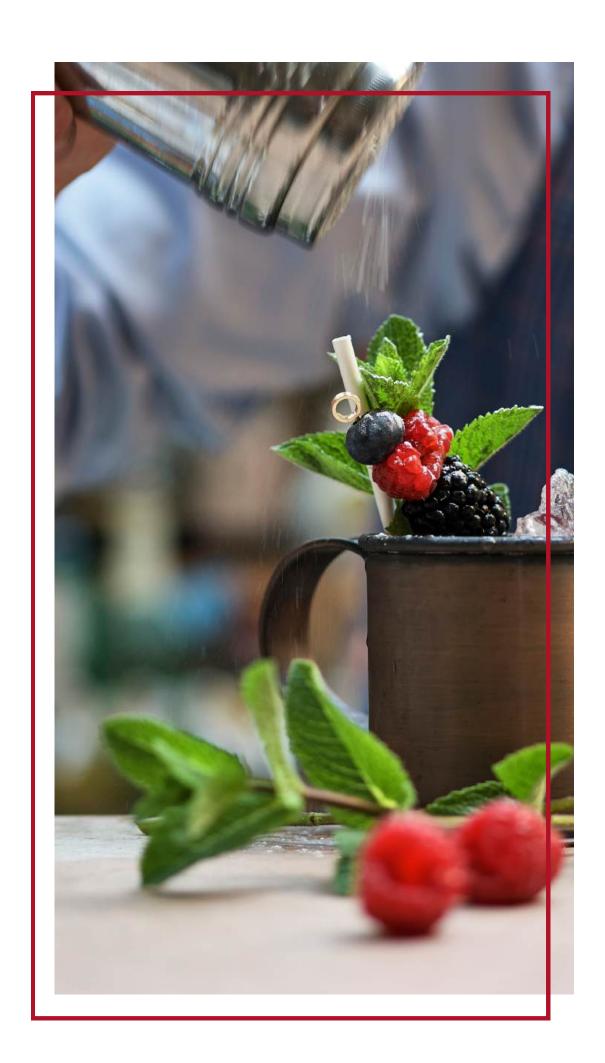
Half a Bottle of Water
Still or Sparkling

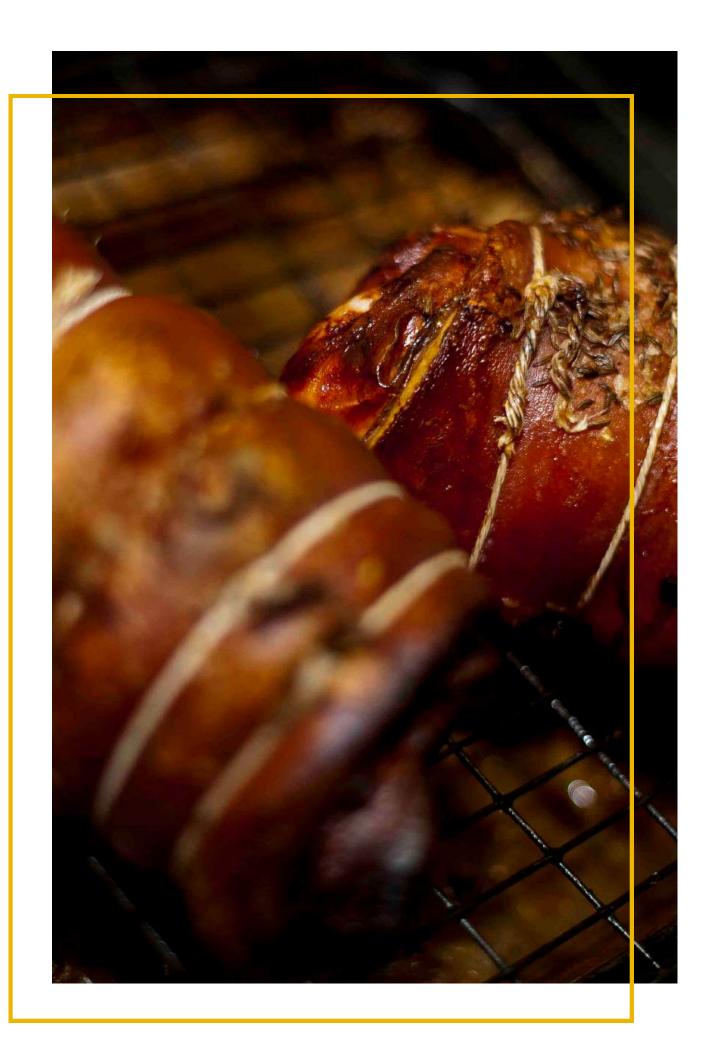
Tea & Coffee

# UNLIMITED PACKAGE £100 per person

MINIMUM 50 GUESTS
5 hours of Unlimited House Drinks

Wine, Prosecco, Beer, Softs & Single Spirit Mixers





## CANAPE & BOWL FOOD PACKAGES

RED PACKAGE £35 per person 6 CANAPES

Choose any six canapes from the selection

### **RUBY PACKAGE**

£45 per person

3 CANAPES, 2 BOWL FOOD & 1 DESSERT CANAPE

Choose any four canapes and two bowl food options

## DIAMOND PACKAGE

£55 per person

3 CANAPES, 3 BOWL FOOD & 2 DESSERT CANAPES

Choose any five canapes and 3 bowl foods

## CANAPE OPTIONS

#### **MEAT CANAPES**

Aged Beef Tartare, Shaved Bone Marrow on Melba Mini Yorkshire Pudding, Roast Beef, Horseradish and Gravy Sausage Roll & Walnut Ketchup Black Pudding Scotch Egg & Walnut Ketchup

#### FISH CANAPES

Smoked Mackerel, Lemon & Crème Fraiche on Cucumber

Anchovies on Toast with Whipped Goats Curd

Devon Crab on Toast with Brown Crab Mayo & Chives

Severn & Wye Smoked Salmon on Rye with Lemon and Horseradish

#### **VEGAN CANAPES**

Pear, Walnut & Vegan Feta on Chicory

Whipped Squash, Pickled Walnut on Toast

Onion Pakora with Coconut Raita

Tempura Cauliflower, Gochujang Vegan Mayo

Isle of Wight Tomato Bruschetta

#### **VEGGIE CANAPES**

Wild Mushroom & Tarragon Vol au Vent
Caramalised Onion & Stilton Tart
Fried Baron Bigod with Chilli Jam
Cheddar Rarebit

#### **DESSERT CANAPES**

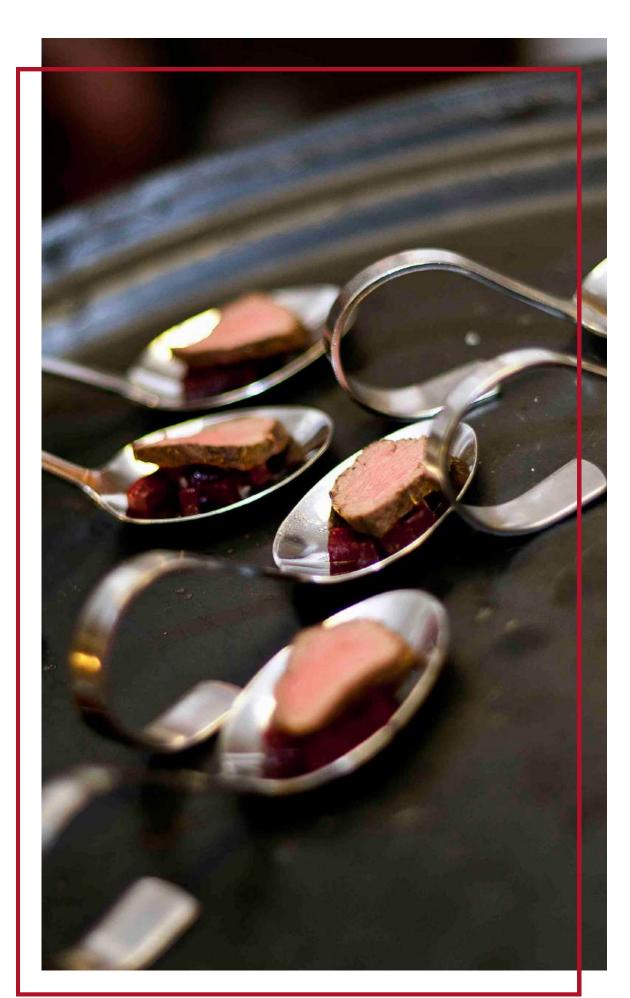
Salted Chocolate Tart

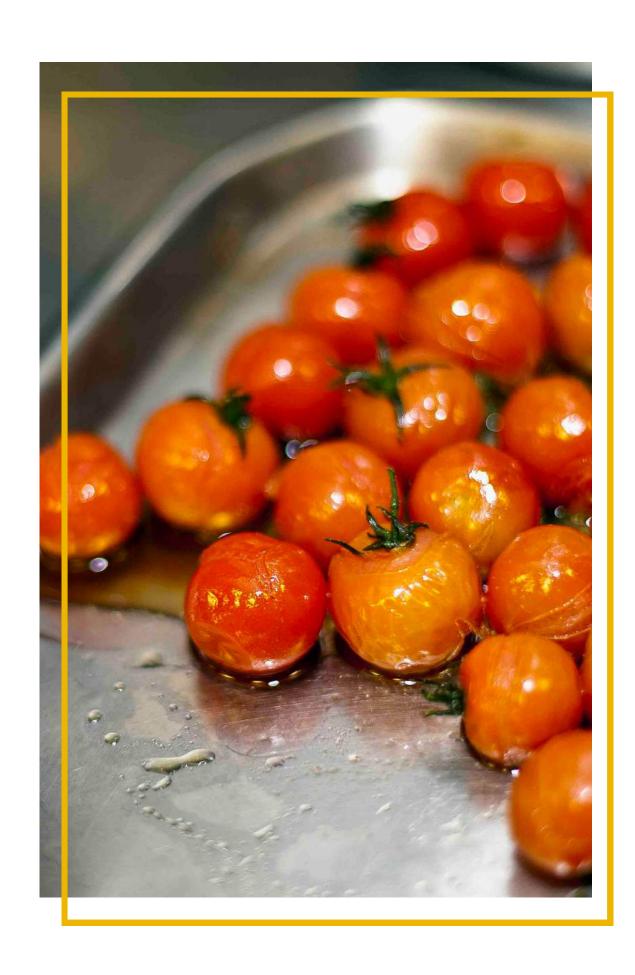
Mini Coconut Cake

Mini Fruit Tart

Mini Chocolate Mousse cake

Mini Coffee Cake





## BOWL FOOD OPTIONS

#### MEAT BOWLS

'The Ethical Butcher' Mini Burger, Cheddar & Caramelised Onions

Bangers and Mustard Mash, Caramelised Onion Gravy

Black Pudding Scotch Egg, Pickled Walnut Ketchup

Fried Chicken, Siracha Mayo, House Slaw

Caesar Salad, Bacon, Anchovy & Lincolnshire Poacher

(Add Grilled Chicken £3 each)

#### FISH BOWLS

Mini Shrimp Burger, Chilli Jam

Fish & Chips, Tartare Sauce, Mushy Peas

Salmon Teriyaki, Spicy Salad, Coriander & Radish

#### **VEGGIE BOWLS**

Wild Mushroom Risotto, Shaved Spenwood

#### **VEGAN BOWLS**

Superfood Salad, Coconut Yoghurt Dressing, Quinoa, Beetroot & Avocado

