

LOMBARD STREET
RESTAURANT · BAR · BRASSERIE



LOMBARD
STREET

WINTER
PACKAGES
2026

BREAKFAST PACKAGE

LOMBARD BREAKFAST PACKAGE £45 PER PERSON

Unlimited Tea & Filtered Coffee
Fresh Orange or Apple Juice

Toasted Sourdough & Glastonbury Whey Butter

CHOOSE FROM:

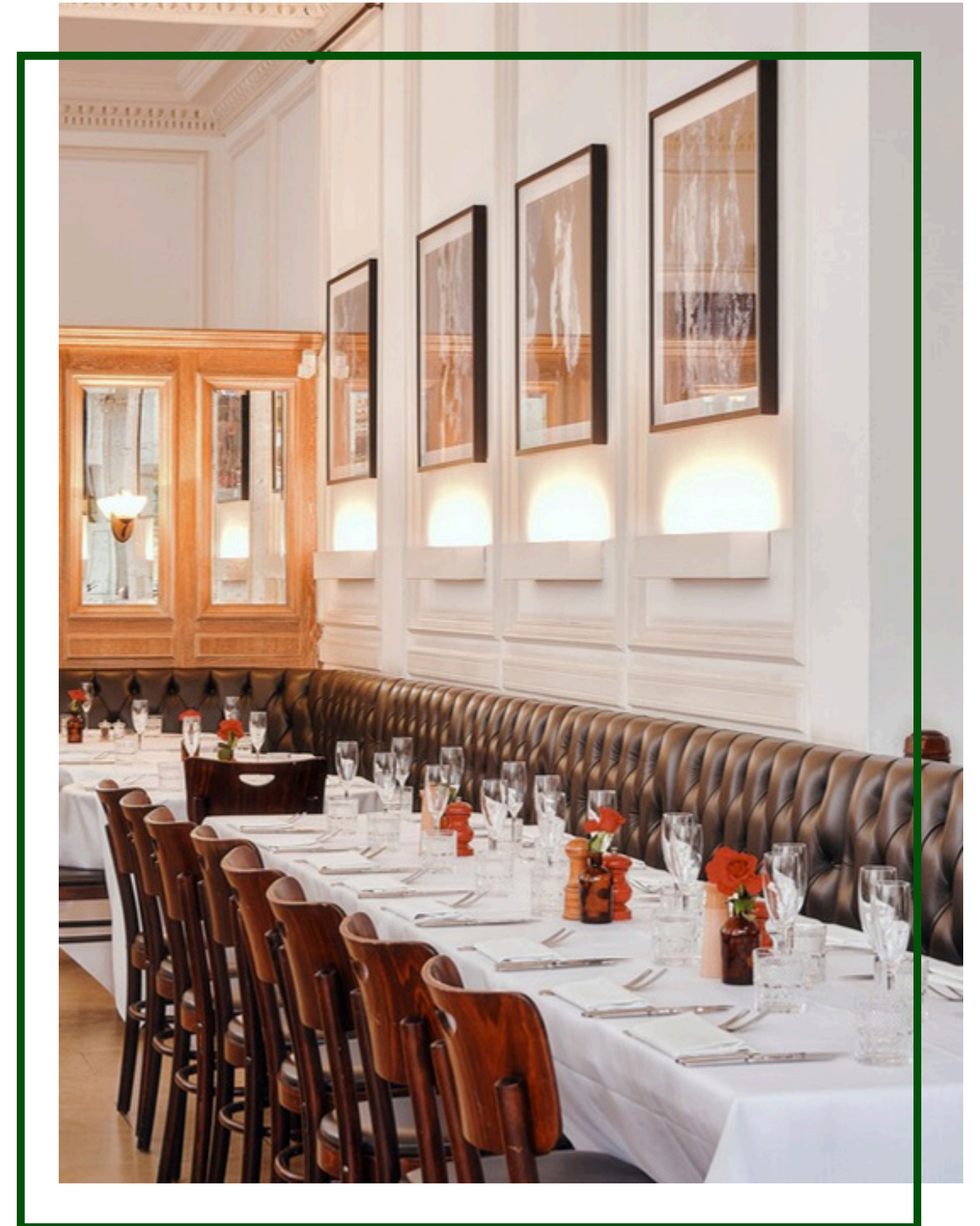
Plated Full English Breakfast; Sausage, Bacon, Black Pudding, Mushroom,
Tomato & Scrambled Clarence Court Eggs

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

CONTINENTAL BREAKFAST

£45 PER PERSON

Unlimited Tea & Filtered Coffee
Fresh Orange or Apple Juice

Assortment of Pastries
Homemade Granola with Organic Yoghurt (Vegan Yoghurt Option)
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



LUNCH AND DINNER PACKAGES

LOMBARD PACKAGE

£80 per person

STARTERS

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

La Latteria's' English Mozzarella,
Honey Roasted Heritage Beetroot & Candied Walnuts
(Vegan Option available)

MAINS

Roasted Chicken Breast
Potato Rosti, Hipsi Cabbage & Chicken Gravy

Fillet of Torbay Cod
Creamed Leeks, Mussels & Chorizo

Radicchio and Goats Cheese Risotto
(Vegan Option available)

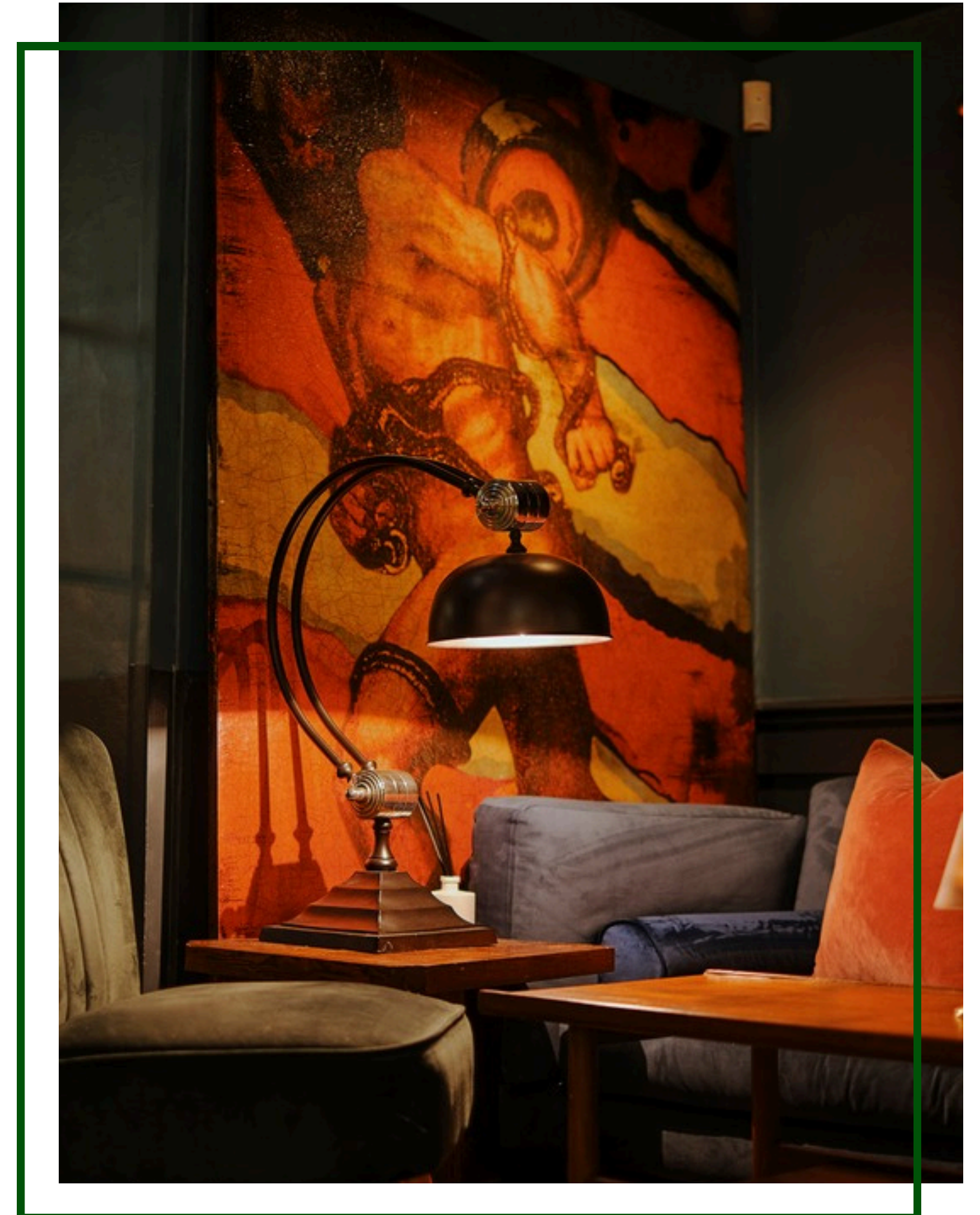
DESSERTS

Sticky Toffee Pudding

Apple Tart

SEE PAGE 8 FOR OUR ADD-ON SIDES

PLEASE NOTE THAT GARNISHES ARE SUBJECT TO SEASONALITY



LUNCH AND DINNER PACKAGES

Chefs Seasonal Menu £90 per person

The Chef's Seasonal Menu will change month on month, to deliver you the best seasonal culinary experience.

For £90 you and your guests will have a 4 course meal containing:

STARTER
MAIN
DESSERT
CHEESE COURSE

Each month the style can change from a family sharing to individual plated.

Dietaries will always be taken into consideration and accommodated where needed.

Menu is available upon request.

Please note as these are seasonal, we may not be able to offer you a menu to this a few months out

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LUNCH AND DINNER PACKAGES

PLATINUM PACKAGE

£115 per person

STARTER

Prawn & Avocado Cocktail

La Latteria's' English Mozzarella,
Honey Roasted Heritage Beetroot & Candied Walnuts
(Vegan Option available)

MAIN

Fillet of Halibut,
Sea Vegetables, Crushed New Patatoes & Butter Sauce

The Ethical Butchers' Sirloin Steak, Fries, Watercress Salad
Bearnaise, Peppercorn Sauce to share on the table

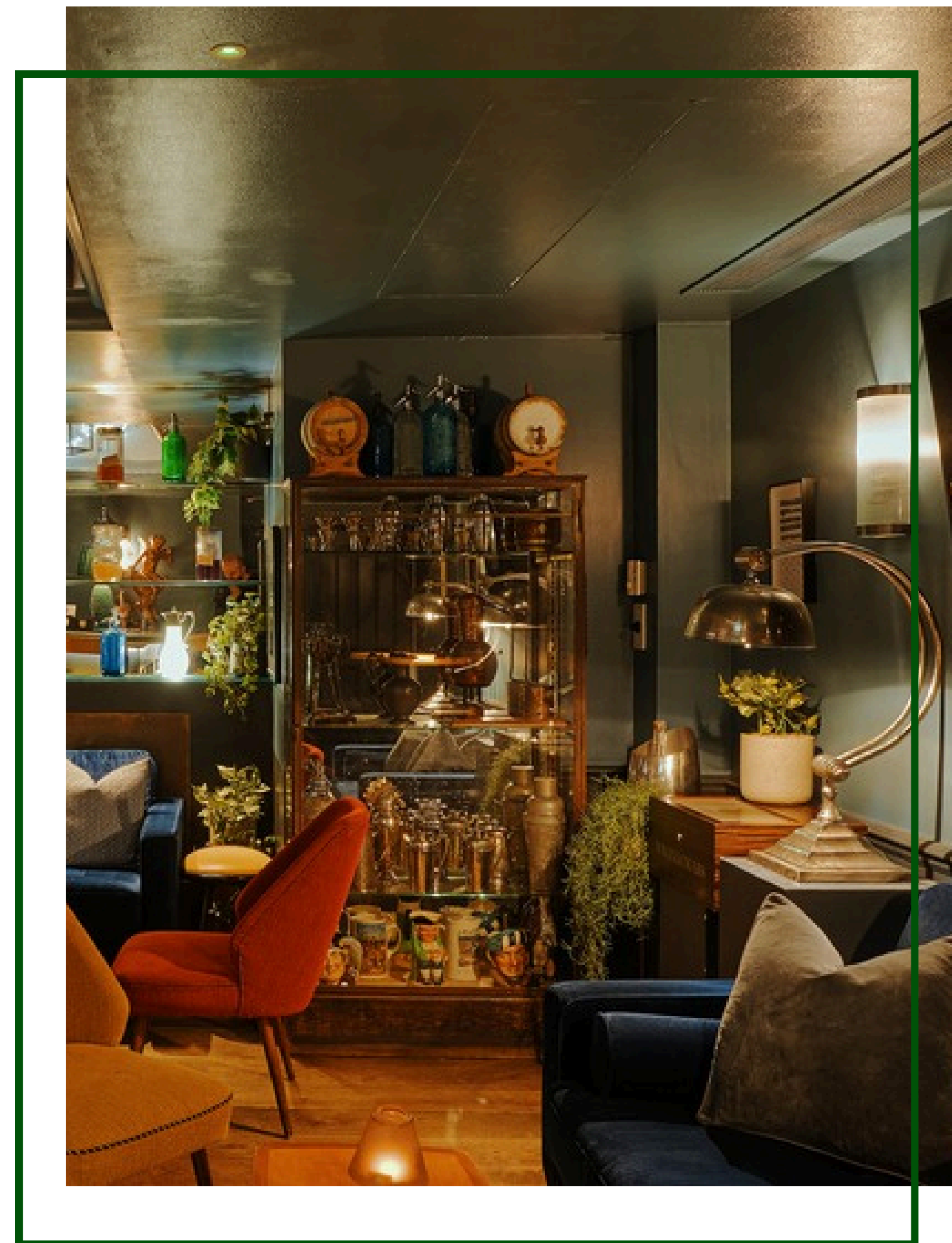
Radicchio and Goats Cheese Risotto
(Vegan Option available)

DESSERT

Tiramisu

SEE PAGE 8 FOR OUR ADD-ON SIDES

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LUNCH AND DINNER PACKAGES

EMERALD PACKAGE

£140 per person

CANAPES ON ARRIVAL

Severn & Wye Smoked Salmon, Rye, Lemon, Dill & Horseradish.
Onion and Stilton Tart
Welsh Rarebit

STARTER

Roasted Scallops, Butter Sauce, Bacon Crumb

La Latteria's' English Mozzarella,
Honey Roasted Heritage Beetroot & Candied Walnuts
(Vegan Option available)

MAIN

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

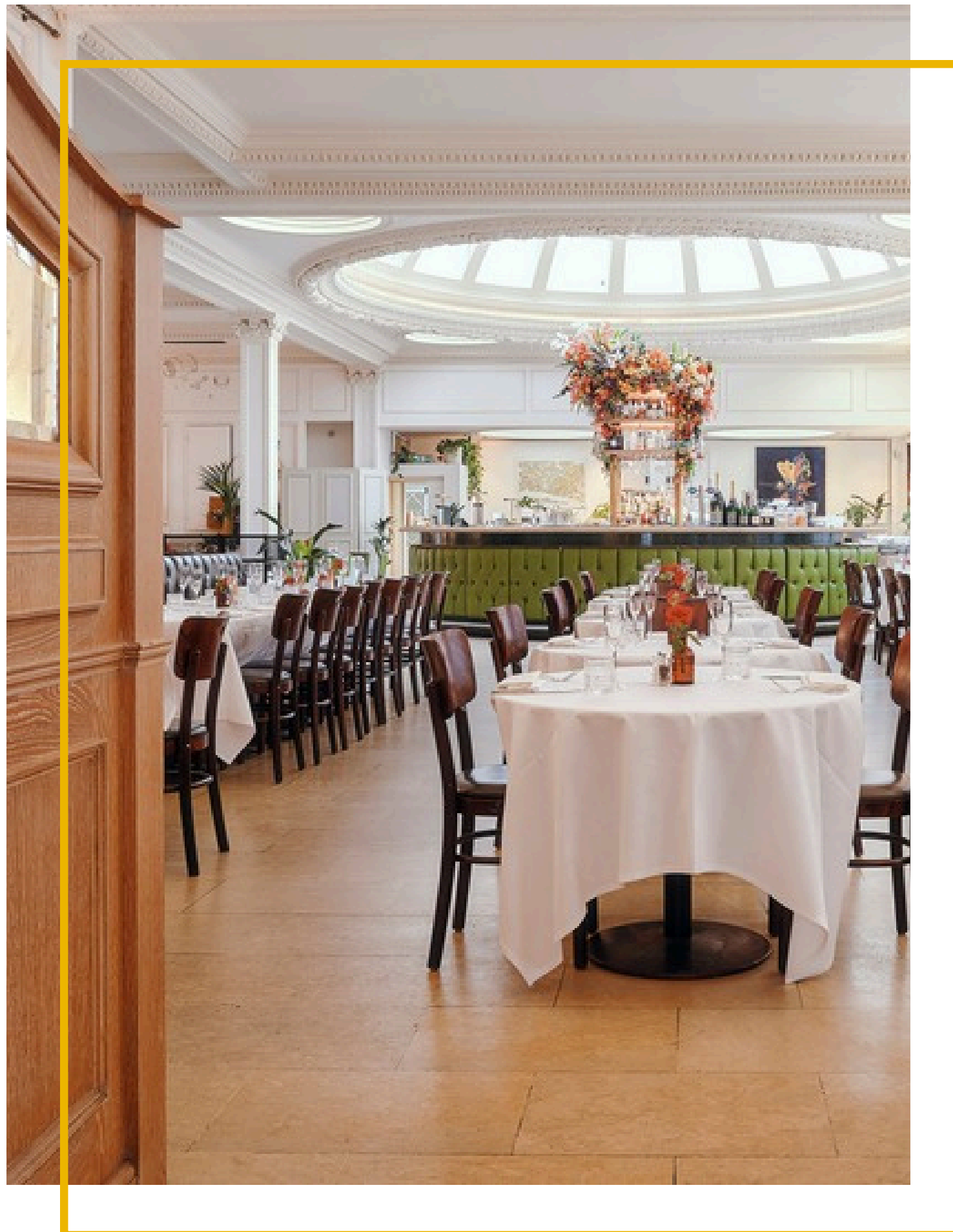
Radicchio and Goats Cheese Risotto
(Vegan Option available)

DESSERT

Crème Brulee

CHEESE FOR THE TABLE

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





OUR SOMMELIER PAIRINGS

Add on a range of Wine Pairing hand selected by our Sommelier

3 Course Pairing - £40 per person

1 Glass of Sparkling, Red & White Wine

4 Course Pairing - £50 per person

1 Glass of Sparkling, Red , White & Dessert Wine

SIDES

Garden Salad £8

Seasonal Vegetables £8

Honey Roasted Parsnip & Carrot £8

Spinach Steamed or Creamed £8

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

1 Glass 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

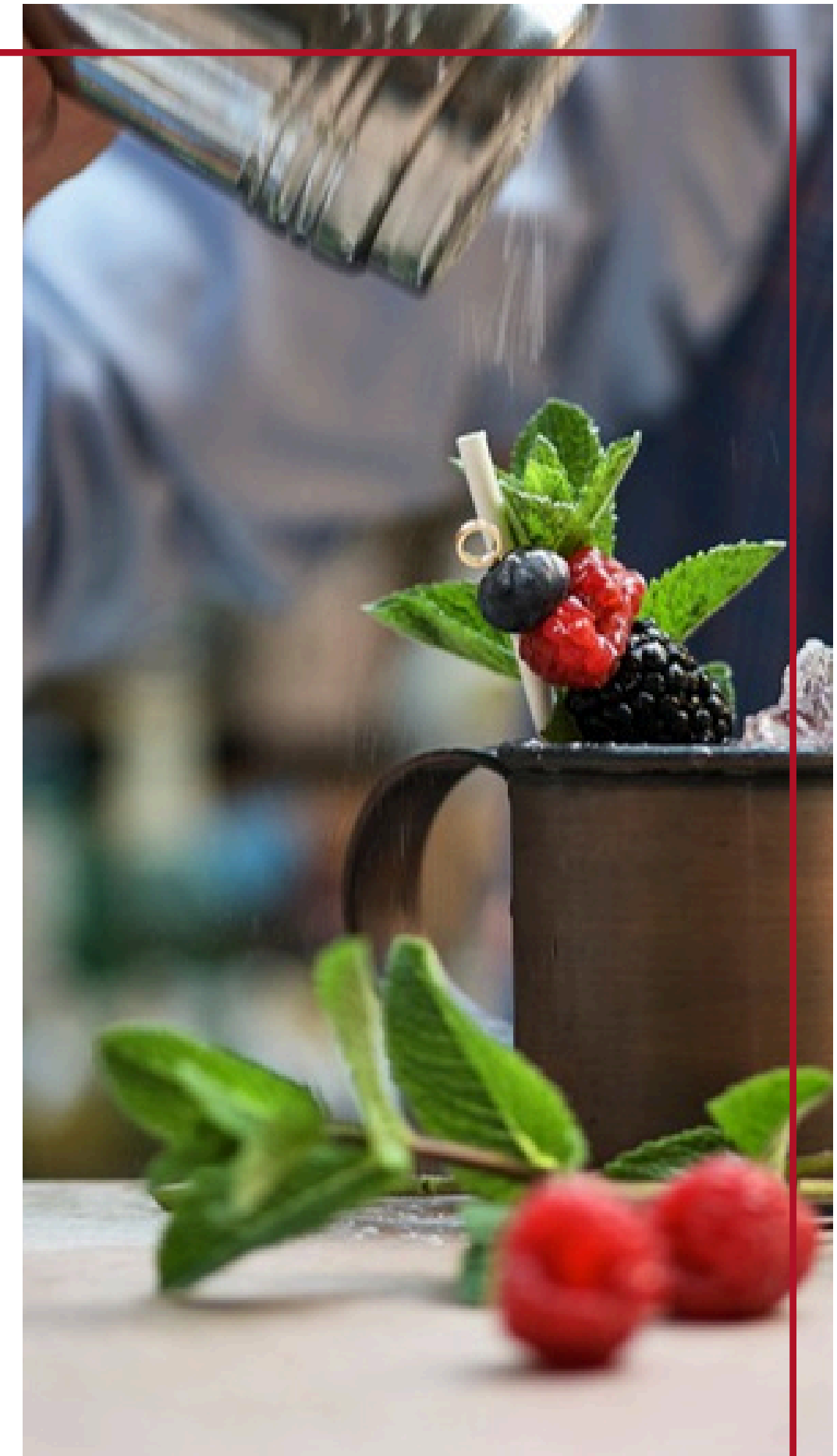
Chablis, Tremblay-Marchive, France

PSI, Ribera del Duero - Tempranillo, 2022

Half a Bottle of Water

Still or Sparkling

Tea & Coffee



CANAPE & BOWL FOOD PACKAGES

RED PACKAGE

£40 per person

6 CANAPES

Choose any six canapes from the selection

RUBY PACKAGE

£50 per person

3 CANAPES, 2 BOWL FOOD & 1 DESSERT CANAPE

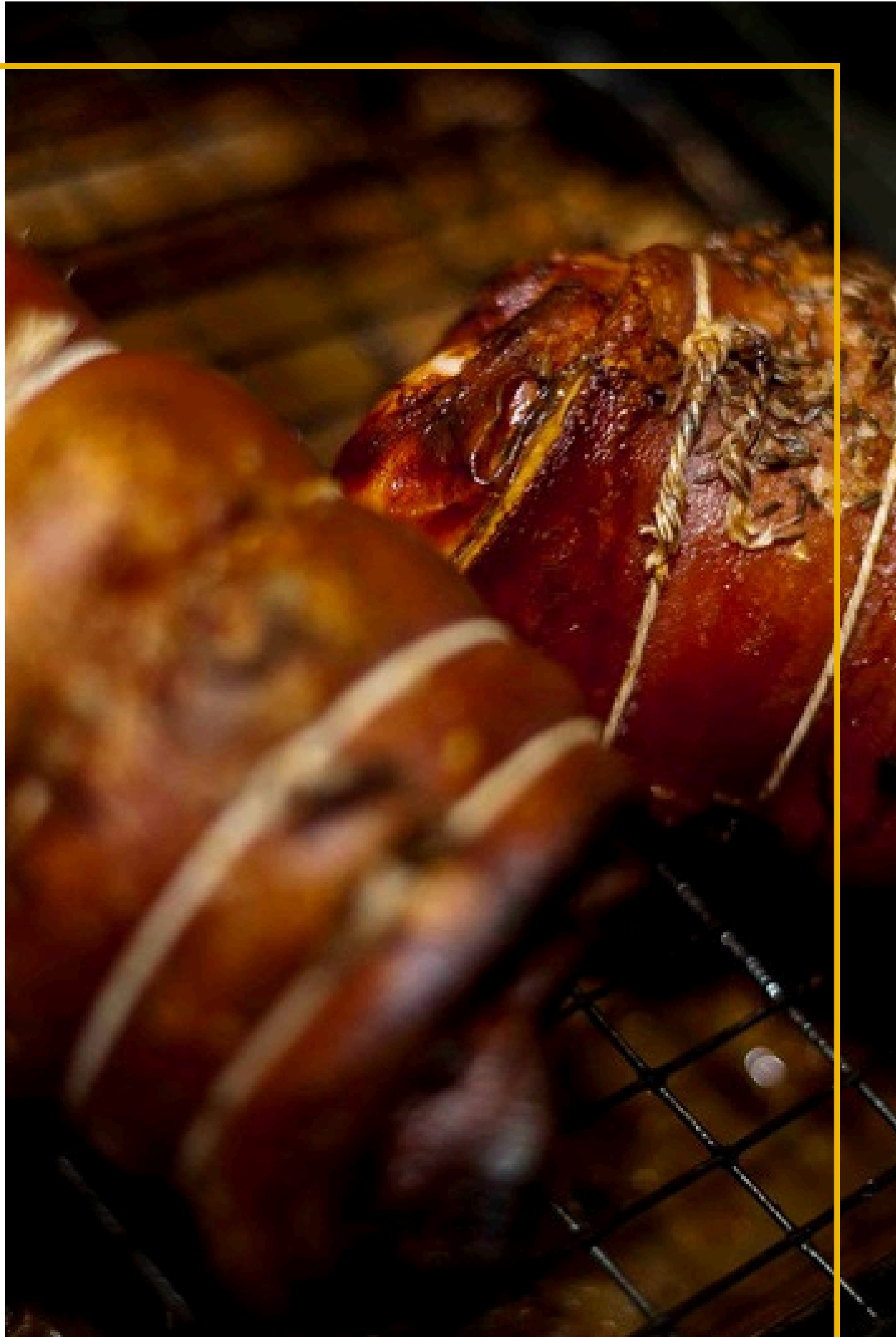
Choose any four canapes and two bowl food options

DIAMOND PACKAGE

£60 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

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

Caramelised Onion & Stilton Tart

Fried Baron Bigod with Chilli Jam

Cheddar Rarebit

DESSERT CANAPES

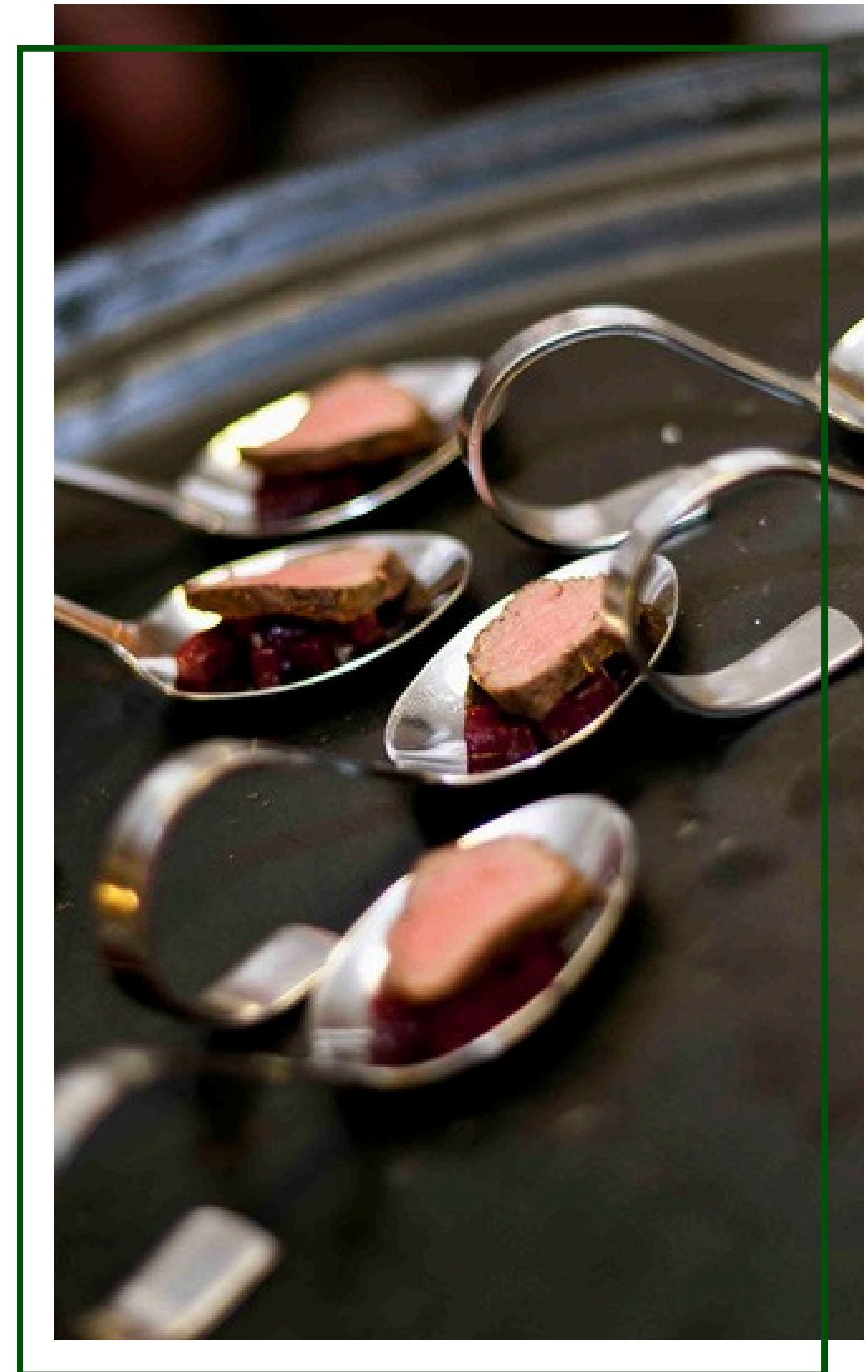
Mini Coconut Cake

Mini Fruit Tart

Mini Chocolate Mousse cake

Mini Coffee Cake

Salted Chocolate Tart



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

I LOMBARD STREET

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PHONE

0207 929 6611

EMAIL ADDRESS

events@ilombardstreet.com