



1 LOMBARD STREET

RESTAURANT · BAR · BRASSERIE

Bank (Exit 7)

LONDON EC3V 9AA

WWW.1LOMBARDSTREET.COM



Private Dining Room

Minimum number of 10 guests seated
Maximum number of 40 guests seated
60 guests standing



1776 Exclusive

Minimum number of 20 guests seated
Maximum number of 60 guests seated
90 guests standing



Whole Venue Exclusive

Minimum number of 60 guests seated
Maximum number of 200 guests seated
450 guests standing



1 Lombard Street has a number of different spaces available to suit your requirements and we can accommodate a variety of events; formal breakfast, lunch and dinners, boardroom style, as well as canapés & drinks receptions, large formal dinners, dazzling lunches, premiere parties and birthday celebrations. And it's even where the City gets married!!

For further information on Events please contact our office directly and speak to Filli Fält on filli@1lombardstreet.com or Natalie Cobb on events@1lombardstreet.com



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COLD SELECTION

Crab & gazpacho shot
Sautéed artichoke, lemon & spring onion on rustic bread
Scotch beef tartare & quail egg
Peppered venison, creamed celeriac & oregano
Oriental tuna tartare, avocado compote, wasabi & soya
Smoked salmon, lemon zest & baby capers on rustic bread
Chicken liver terrine, apple purée & hazelnut
Prawn cocktail tartlet
Serrano ham & caramelised fig
Smoked eel & horseradish cream
Gravadlax flower & mustard cream on rye bread
Thai beef salad roll
Mini Waldorf salad

1 ITEM @ £2.50 PER PERSON

10 ITEMS @ £25.00 PER PERSON ~ 15 ITEMS @ £30.00 PER PERSON

WARM/HOT SELECTION

A 'HOT' soup in a shot glass
Vegetarian spring roll with sweet chilli sauce
Radicchio, Pear & Gorgonzola Risotto
Quail eggs Florentine
Baby baked potato & smoked haddock
Seared foie gras on brioche
Tortellini ricotta & black truffle gratin
Duck croquette & lentil cream
Mini Welsh rarebit
Wild mushroom bruschetta, herbs & parmesan
Mini stilton, sage, & caramelised onion quiche
Mixed vegetable vol-au-vent

DESSERT SELECTION

Millionaire Shortbread
Chocolate brownie with crème fraiche
Key lime tartlet
Pavlova with winter berries
Mini Bakewell tart
Strawberries dipped in chocolate

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SUBSTANTIAL CANAPÉ MENU

£3.50 per canapé

Seared scallops, black pudding & roasted cauliflower purée
Baby smoked haddock Monte Carlo
Mini Yorkshire pudding, rare beef, foie gras & horseradish sauce
Roulade of salmon in puff pastry & lemon hollandaise
Grilled king prawn, lemon, herbs & capers on a skewer
Deep fried corn fed chicken wing, herb mayonnaise
Baby Cumberland sausage, mustard mash & onion gravy
King Prawn tempura & sweet chilli sauce
Scotch quail egg with mustard sauce

Cone of fries @ **£3.75**

Cone of chunky chips vegetables (3) tempura @ **£4.00**

Cone of chunky chips, goujons (**FISH or CHICKEN – please specify**) and dips @ **£5.50 per cone**

Mini beef Wellington @ **£6.00**

Pepper & mint crusted lamb noisette & asparagus velouté @ **£5.00**

Baby beef burger with cheese @ **£4.50**

Ballotine of foie gras, bitter cherry & almond @ **£6.00**

Baby lobster burger, avocado & mustard @ **£7.00**

The above stated prices are valid for 6 months, after this they will be a subject to review.

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.

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SET MENUS

Please note when choosing from these set menus we do require one menu for the entire group to be pre-ordered

Menu 1

Duo of smoked Salmon & gravadlax
Mustard & dill sauce, cucumber, cherry tomatoes & quail egg

Black truffle stuffed ballotine of Chicken
Sautéed wild mushrooms & berlotti bean fricassee

Salted caramel chocolate pot

Coffee & petits fours

£44.00

Menu 2

Pear & Manchego salad

Walnut pesto

Smoked Haddock

Colcannon, poached egg & mustard sauce

Vanilla crème brûlée

Shortbread biscuit

Coffee & petits fours

£46.00

Menu 3

Roasted couscous & ricotta stuffed pepper

Miso & soya marinated Pork Belly

Wild rice & vegetable stir fry

Apple pudding

Toffee sauce, pecans & clotted cream

Coffee & petits fours

£48.00

Menu 4

Goat's cheese crottin

Pea shoots & cranberry sauce

Mint crusted rump of Lamb

Creamed spinach, potato & vegetable cake

Pineapple carpaccio

Lemongrass syrup with coconut sorbet

Coffee & petits fours

£50.00

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SET MENUS

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Menu 5

Thai Duck salad
Oriental salad, mint & chilli

Roasted Cod
New potatoes, black olive cream, toasted sesame & Swiss chard

Sticky toffee pudding
Vanilla ice cream

Coffee & petits fours

£52.00

Menu 6

Beef carpaccio with black truffle
Sautéed wild mushrooms, wild rocket & pine nuts

Spiced Monkfish
Grilled bok choy, mango, papaya & pomegranate salsa

Winter fruit trifle

Coffee & petits fours

£54.00

Menu 7

Black truffle Risotto

Grilled lemon Sole meunière
French beans & new potatoes

Custard Tart
Blackberries & honeycomb

Coffee & petits fours

£56.00

Menu 8

Pink peppercorn crusted Tuna carpaccio
Pomegranate & Endive salad

Honey roasted Gressingham Duck breast
Boulangier potatoes, red cabbage & currant jelly

Spiced Winter Fruits
Filo pastry & buttermilk ice cream

Coffee & petits fours

£58.00

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SET MENUS

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Menu 9

Dressed Cornish crab

Fillet of Beef Wellington

Green beans, sautéed potatoes & creamy mushrooms

Lemon meringue tart

Raspberry sorbet

Coffee & petits fours

£65.00

Menu 10

Snail & pancetta in a potato basket

Baby leaf salad, garlic & herb butter

Caramelised Black Cod

Steamed baby vegetables, ginger & coriander salad

Genoise chocolate sponge cake

Cranberries & milk ice cream

Coffee & petits fours

£70.00

Menu 11

Fallow Deer tartare

Carasau bread

Cornish Crab, cucumber & apple ravioli

Spring onion, raw asparagus & sweet lemon zest

Grilled Lobster & lardo di colonnata

Tomato & cucumber salsa

Dark chocolate fondant

Violet ice cream

Coffee & petits fours

£75.00

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VEGETARIAN OPTIONS
TO BE CHOSEN AS STARTER OR MAIN COURSE

Roasted couscous & ricotta stuffed pepper

Burrata, grilled Provençale vegetables & fresh herbs

Radicchio, Pear & Gorgonzola Risotto

Mixed vegetable lasagne

Baked artichoke with new potatoes & wild rocket in a filo pastry basket

Goat's cheese crottin
Pea shoots & cranberry sauce

Pear & Manchego salad Walnut pesto

*Please be advised that one starter and one main course must be pre-selected for all vegetarian guests.
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Champagne & Sparkling

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|-----------------------------|-----------|
| 40. Prosecco, Botter, Italy | NV £33.00 |
| 1. Deutz | NV£52.50 |
| 2. Laurent Perrier | NV £75.00 |
| 31. Laurent Perrier, Rose | NV £85.00 |
| 14. Billecart-Salmon Rose | NV£88.00 |

White

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| 318. Dona Javiera, Sauvignon Blanc, Chile | 2014 £22.00 |
| 319. Pinot Gris, Santa Selina, Mendoza, Argentina | 2015 £28.00 |
| 306. Chenin Blanc, The winery of Good Hope, Stellenbosch, RSA | 2014 £33.00 |
| 241. Gruner Veltliner, Rainer Wess, Austria | 2014 £35.00 |
| 299. Riesling Nelson, Seifried Estate, New Zealand | 2013 £36.00 |
| 683. Gavi, Camporosso, Italy | 2014 £37.00 |
| 300. Sauvignon Blanc, Huia, Marlborough, New Zealand | 2014 £39.00 |
| 146. Sancerre Domaine Gerrard Fiou, Loire, France | 2013 £45.00 |
| 161. Chablis, Domaine du Colombier, Burgundy, France | 2013 £48.00 |
| 304. Wild Boy , Chardonnay, California | 2012 £55.00 |
| 195. Montagny 1er Cru, Le Vieux Chateau, Jean Marc Boillot, Burgundy France | 2013 £70.00 |

Red

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| 620. Sangiovese di Romagna DOC, Gruppo Cevico-Colle del Gelso | 2012 £22.00 |
| 656. Merlot, Domaine, Montrose, Côtes de Thongue 2013, France | 2014 £27.00 |
| 624. Côtes du Rhône, Mathilde, Frank and Olivier Mousset, France | 2012 £31.00 |
| 525. Cabernet Sauvignon, C. M. Antiguas Reservas, Maipo Valey, Chile | 2012 £37.00 |
| 687. Valpolicella Ripasso "Pojega", Guerrieri Rizzardi, Veneto, Italy | 2012 £41.00 |
| 438. Chateau Toulouze. Graves de Vayres, Bordeaux, France | 2007 £43.00 |
| 786. Malbec, Bodega Ruca Malen, Argentina | 2012 £52.00 |
| 516. Givry Vieilles, Vignes Parize, Burgundy, France | 2013 £49.00 |
| 685. Montepulciano d'Abruzzo, Valle Reale | 2009 £49.00 |
| 703. Rioja, Gran Reserva, Vina Cerrada, Spain | 2005 £64.00 |
| 762. Pinot Noir, Two Rivers, Marlborough, New Zealand | 2011 £66.00 |
| 547. Gevrey Chambertin, Bouchard Pere et Fils, Burgundy, France | 2012 £86.00 |

Sweet and Fortified

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| 843. Sweet Agnes Riesling, Seifried, Nelson, New Zealand, (37.5cl) | 2010 £37.00 |
| 873. Grahams 10 Year Old Tawny | NV £50.00 |

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