



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



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 suite 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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CANAPES MENU

Please note that a minimum of 10 canapés per person for the entire group booked must be chosen in order to guarantee an area at our bar or to hire out 1 Lombard Street exclusively. For sit down dinners canapés can also be pre-ordered.

COLD SELECTION

Mini Welsh rarebit
Crab, apple & gazpacho tartlet
Asparagus tips, parma ham & hollandaise
Wild mushroom bruschetta, herbs & parmesan
Sautéed artichoke, lemon & spring onion on rustic bread
Scotch beef tartar & quail egg
Peppered venison, beetroot salad & chives
Oriental tuna tartar, aubergine caviar, ginger & wasabi
Mini stilton, sage, & caramelised onion quiche
Smoked salmon, lemon zest & baby capers on rustic bread
Mixed vegetable vol-au-vent
Chicken liver terrine, apple puree & hazelnut
Prawn cocktail tartlet
Smoked eel & horseradish cream
Gravad lax flower & mustard cream on rye bread
Thai beef salad rolls
Mini Waldorf salad

1 ITEM @ 2.50 PER PERSON

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

HOT SELECTION

A 'HOT' soup in a shot glass
Spring rolls, sweet chilli sauce
Roulade of salmon in puff pastry lemon hollandaise
Quail eggs Florentine
Baby baked potato & smoked haddock
Seared foie gras & pickled walnut on brioche
Tortellini ricotta & summer truffle gratin
Duck croquette & lentil cream

DESSERT SELECTION

Lemon meringue tart
Strawberry profiteroles
Chocolate brownies with crème Chantilly
Fruit tartlets
Chilled seasonal fruit soup
Pavlova with raspberries
Coffee macarons
Ice cream lollypops dipped in chocolate

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SUBSTANTIAL CANAPE MENU

£3.50 per canapés

Seared scallops, pancetta, peas & mint purée
Baby smoked haddock Monte Carlo
Mini Yorkshire pudding, rare beef, foie gras & horseradish sauce
Summer truffle risotto
Grilled king prawns, lemon, herbs & capers on skewer
Deep fried corn fed chicken wing, herb mayonnaise
Baby Cumberland sausage, mustard mash & onion gravy
King Prawn tempura & sweet chilli sauce
Snail, garlic, parsley butter on potato crisp

Cone of chunky chips @ **£4.00**

Mini vegetable pizza @ **£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**

Baby lobster burger, avocado & mustard @ **£6.00**

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

The above stated prices are valid for 6 months, after this they will be 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 & gravad lax
Mustard & dill sauce, cucumber, cherry tomatoes & quail egg

Fresh pea & mint risotto
Lemon zest & herbs

Passion fruit curd
Exotic fruit salad & coconut sorbet

Coffee & petits fours

£42.00

Menu 2

Asparagus & Parma ham salad
Caramelised hazelnut & lemon butter sauce

Pan fried olive- crusted stone bass
Provençale vegetables, basil purée & pine nuts

Pineapple carpaccio
Chilli & coriander syrup with coconut sorbet

Coffee & petits fours

£44.00

Menu 3

Goat's cheese crottin
Pea shoots & cranberry sauce

Roasted guinea fowl supreme
Morels, foie gras & confit potato

Maple syrup bavarois
Caramelised banana & crème fraîche sorbet

Coffee & petits fours

£46.00

Menu 4

Pear & manchego salad
Walnut pesto

Roasted mint crusted rump of lamb
Pea purée, Enokitake mushroom & parmesan crisp

Apricot & ginger sponge
Rhubarb sorbet

Coffee & petits fours

£46.00

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Menu 5

Artichoke, wild mushroom & fine bean salad
Baby leaves & pumpkin seed dressing

Crispy confit duck leg
Sautéed potato, lemon, asparagus & black olive sauce

Almond cake with poached pear
Chai ice cream

Coffee & petits fours

£48.00

Menu 6

Thai beef salad
Oriental salad, mint & chilli

Roasted cod rarebit
Heritage carrots

Pear & custard tart
Lavender ice cream

Coffee & petits fours

£50.00

Menu 7

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

Sautéed hand dived scallops & prawns
Chilli jam & coconut salsa

Classic raspberry trifle

Coffee & petits fours

£52.00

Menu 8

Dressed Cornish crab salad
Cucumber & mango salsa

Roasted fillet of pork, wrapped in speck, stuffed with apple & sage
Spicy broccoli purée & potato salad

Natural yoghurt & coconut mousse

Coffee & petits fours

£56.00

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SET MENUS

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Menu 9

Foie gras terrine on brioche
Poached peach, pistachio nuts & summer truffle

Grilled lemon sole
Brown shrimp butter, asparagus, new potato & pea casserole

Pain perdu & morello cherries

Coffee & petits fours

£58.00

Menu 10

Cold lobster salad
Steamed summer vegetables, tarragon mayonnaise & chervil

Fillet of beef Wellington
Green beans, sautéed potato & creamy mushrooms

Bitter chocolate marquise
Raspberry coulis & pistachio velouté

Coffee & petits fours

£64.00

Menu 11

Snail & pancetta in a potato basket
Spring salad, garlic & herb butter

Caramelised black cod
Steamed baby vegetables, ginger & coriander salad

Apple tart tatin
Vanilla ice cream

Coffee & petits fours

£70.00

Menu 12

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 & salted praline fondant
Peanut butter ice cream

Coffee & petits fours

£75.00

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VEGETARIAN OPTIONS
TO BE CHOSEN AS STARTER OR MAIN COURSE

Tomato, mozzarella & avocado tournedos

Grilled aubergine, confit tomato & goat cheese tien
Wild rocket & balsamic vinegar

Grilled asparagus & soft boil egg
Béarnaise sauce

Fresh pea & mint risotto
Lemon zest & herbs

Mixed vegetable lasagne

Cajun spiced spring vegetables ratatouille on fried polenta

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

Green beans, asparagus ricotta & summer truffle in a parmesan basket

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

40. Prosecco, Botter, Italy	NV £30.00
1. Deutz	NV£50.00
2. Laurent Perrier	NV £75.00
31. Laurent Perrier, Rose	NV £85.00
14. Billecart- Salmon Rose	NV£83.00

White

318. Dona Javiera, Sauvignon Blanc, Chile	2012 £22.00
319. Pinot Gris, Pulenta Estate, Mendoza, Argentina	2013 £28.00
306. Chenin Blanc, The winery of Good Hope, Stellenbosch, RSA	2013 £33.00
683. Gavi, Camporosso, Italy	2012 £37.00
241. Gruner Veltliner, Rainer Wess, Austria	2012 £36.00
299. Riesling Nelson, Seifried Estate, New Zealand	2013 £36.00
300. Sauvignon Blanc, Two Rivers, Marlborough, New Zealand	2013 £39.00
146. Sancerre Domaine Gerrard Fiou, Loire, France	2012 £43.00
159. Chablis, Domaine Millet, France	2013 £48.00
304. Wild Boy , Chardonnay, California	2011 £55.00
195. Montagny 1er Cru, Le Vieux Chateau, Jean Marc Boillot, Burgundy France	2012 £64.00

Red

620. Sangiovese di Romagna DOC, Gruppo Cevico-Colle del Gelso	2012 £22.00
656. Merlot/Grenache, Domaine de Cessane, Languedoc, France	2012 £27.00
624. Côtes du Rhône, Mathilde, Frank and Olivier Mousset, France	2001 31.00
758. Shiraz, Sandford Estate, Murray River, Victoria, Australia	2010 £32.00
687. Valpolicella Ripasso "Pojega", Guerrieri Rizzardi, Veneto, Italy	2011 £41.00
438. Chateau Toulouze. Graves de Vayres, Bordeaux, France	2007 £43.00
786. Malbec, Bodega Ruca Malen, Argentina	2011 £52.00
516. Givry Vieilles, Vignes Parize, Burgundy, France	2012 £46.00
440. Chateau Peyrabon, Cru Bourgeois, Haut Medoc, France	2004 £50.00
762. Pinot Noir, Two Rivers, Marlborough, New Zealand	2010 £58.00
703. Rioja, Gran Reserva, Vina Cerrada, Spain	2007 £62.00
547. Gevrey Chambertin, Bouchard Pere et Fils, Burgundy, France	2011 £80.00

Sweet and Fortified

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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