

# I LOMBARD STREET

RESTAURANT · BAR · BRASSERIE

OUR PACKAGES





# BREAKFAST PACKAGES

## FULL ENGLISH BREAKFAST

£45 PER PERSON

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Unlimited Tea & Filtered Coffee  
Fresh Orange or Apple Juice  
Toasted Sourdough & Glastonbury Whey Butter

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

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## SMOKED SALMON BREAKFAST

£45 PER PERSON

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Unlimited Tea & Filtered Coffee  
Fresh Orange, Apple or Grapefruit Juice  
*Mimosa (£10 extra)*

Eggs Royale with Severn & Wye Smoked Salmon  
Marmalade & Jam with Sourdough Toast & Glastonbury Whey Butter







## BREAKFAST PACKAGES

### BALANCED BREAKFAST

£38 PER PERSON

ALL SERVED ON A BUFFET STATION ON ONE SIDE OF THE ROOM OR IN THE MIDDLE OF THE TABLE.

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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

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### CONTINENTAL BUFFET

£40 PER PERSON

ALL SERVED ON A BUFFET STATION ON ONE SIDE OF THE ROOM OR IN THE MIDDLE OF THE TABLE.

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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



# LUNCH AND DINNER PACKAGES

## SILVER PACKAGE

£65 per person

### STARTERS

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Ham Hock Terrine with Celeriac Remoulade

Devon Blue, Pear & Chicory Salad with Candid Walnuts

### MAINS

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Roasted Chicken Breast  
Whipped Potatoes & Black Cabbage

Fillet of Torbay Cod  
Seashore Vegetables & Butter Sauce

Wild Mushroom Risotto  
(Vegetarian)

Roasted Cauliflower  
Romesco, Spinach & Sauteed Potatoes  
(Vegan)

### DESSERTS

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Double Chocolate Cake with Whipped Cream  
Caramelised Pistachios

Selection of Sorbets  
(Vegan)





# LUNCH AND DINNER PACKAGES

## GOLD PACKAGE £80 per person

### STARTERS

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La Latteria's English Burrata with Heritage Beetroot &  
Toasted Hazelnuts (Vegetarian)

Severn & Wye Var Smoked Salmon  
Capers, Dill, Lemon & Rye Bread

### MAINS

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'The Ethical Butchers' Salt-Aged Sirloin Steak  
Chips & Bearnaise Sauce

Seared Seabass  
Lemon Sea Herbs, Brown Shrimp & New Potatoes

Wild Mushroom Risotto  
(Vegetarian)

Roasted Cauliflower  
Romesco, Spinach & Sauteed Potatoes  
(Vegan)

### DESSERTS

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Bakewell Pudding with Hedgerow Ripple Ice Cream

Lemon Meringue Tart with Raspberry Sorbet

Selection of Sorbets  
(Vegan)





# LUNCH AND DINNER PACKAGES

## PLATINUM PACKAGE £100 per person

### STARTERS

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Devon Crab on Sourdough Toast

Hand Dived Scallops with Garlic Butter

La Latteria's English Burrata with Heritage Beetroot & Toasted  
Hazelnuts  
(Vegetarian)

### MAINS

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'Peter Hannan's' Fillet of Beef  
Sautéed Spinach, Celeriac & Peppercorn Sauce

Fillet of Halibut  
Whipped Potatoes, Leeks and Chive Butter Sauce

Wild Mushroom Risotto  
(Vegetarian)

Roasted Cauliflower  
Romesco, Spinach & Sautéed Potatoes  
(Vegan)

### DESSERTS

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Chocolate Dome with Amarena Cherry

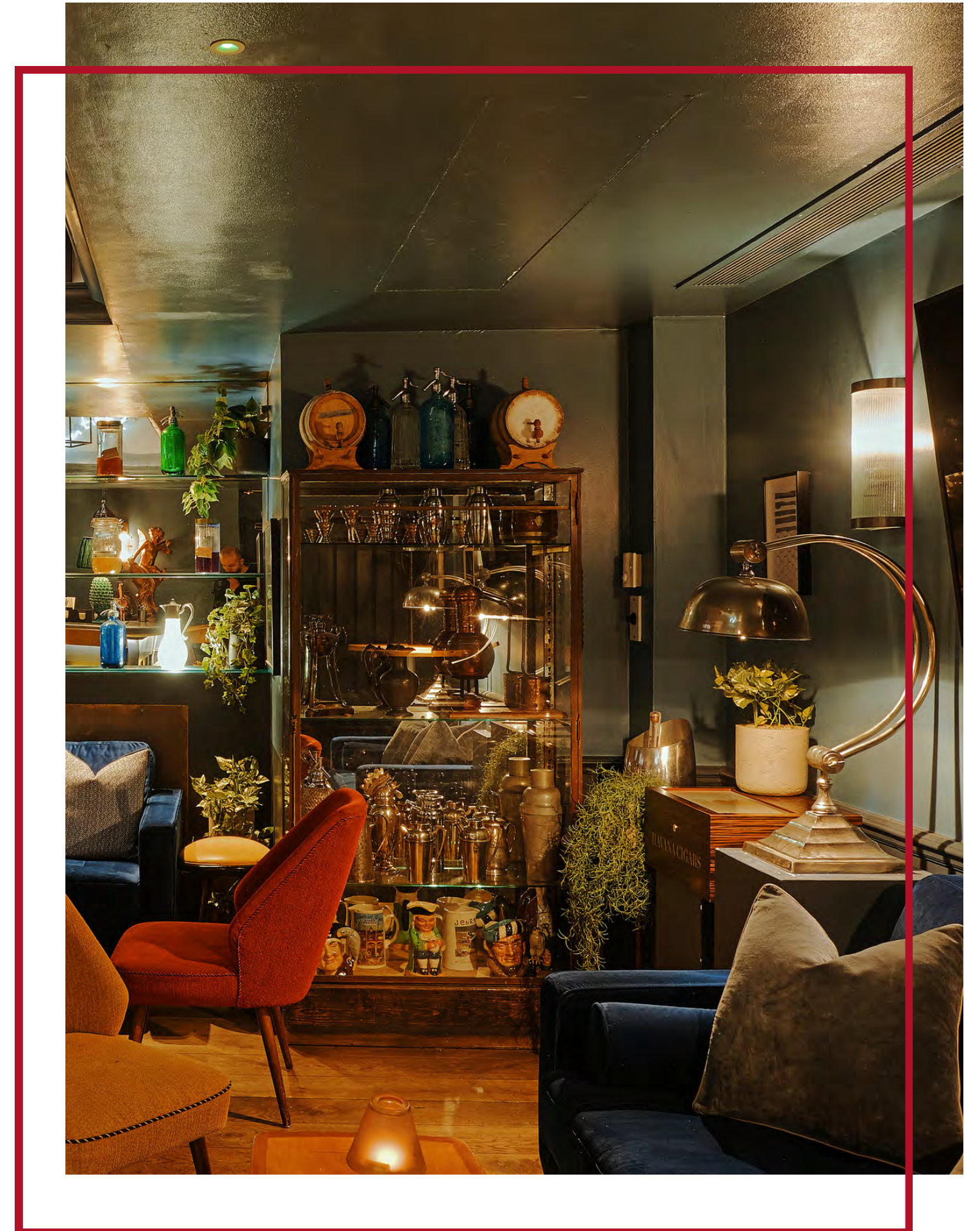
Selection of Sorbets

Lemon Meringue Tart with Raspberry Sorbet

### CHEESE

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





# LUNCH AND DINNER PACKAGES

## EMERALD PACKAGE

£125 per person

3 CANAPES PER PERSON

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### STARTERS

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Devon Crab on Sourdough Toast

Hand Dived Scallops with Garlic Butter

La Latteria's English Burrata with Heritage Beetroot & Toasted  
Hazelnuts (Vegetarian)

### MAINS

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'Peter Hannan's' Fillet of Beef

Sauteed Spinach, Celeriac & Peppercorn Sauce

Fillet of Halibut

Whipped Potatoes, Leeks and Chive Butter Sauce

Wild Mushroom Risotto

(Vegetarian)

Roasted Cauliflower

Romesco, Spinach & Sauteed Potatoes

(Vegan)

### DESSERTS

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Chocolate Dome with Amarena Cherry

Selection of Sorbets

Lemon Meringue Tart with Raspberry Sorbet

### CHEESE

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





# DRINKS PACKAGES

## SILVER PACKAGE

£50 per person

2 Glasses of Prosecco

*Prosecco Brut Via Vai, Italy NV*

Half a Bottle of Wine

*Chenin Blanc, Paul Mas, Claude Val Blanc, Pays d'Oc, France*

*Merlot, Henri Nordoc, Pays D'Oc, France*

Half a Bottle of Water

*Still or Sparkling*

Tea & Coffee

## GOLD PACKAGE

£70 per person

2 Glasses of English Sparkling Wine

*Lyme Bay Brut, Devon NV*

Half a Bottle of Wine

*Picpoul de Pinet, Grange des Rocs, Languedoc, France*

*Cabernet Franc, Chateau Le Maine, Bordeaux, France*

Half a bottle of water

*Still or Sparkling*

Tea & Coffee

## PLATINUM PACKAGE

£90 per person

2 Glasses of Champagne

*Deutz Classic, Brut Champagne, France NV*

Half a Bottle of Wine

*Chablis, Tremblay-Marchive, France*

*Grenache, Chateau Paul Mas Clos des Mures, Languedoc, France*

Half a Bottle of Water

*Still or Sparkling*

Tea & Coffee

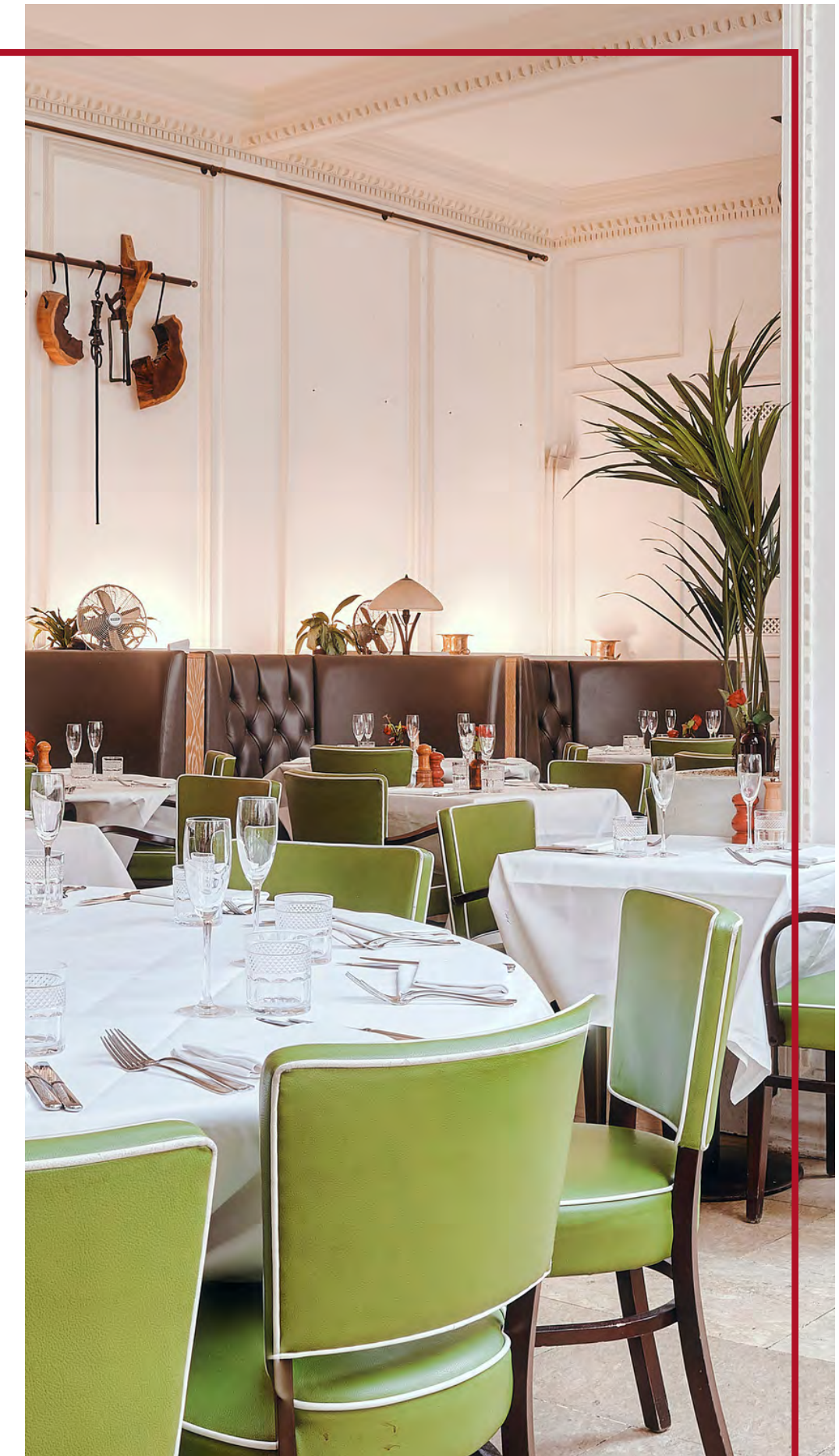
## UNLIMITED PACKAGE

£90 per person

MINIMUM 50 GUESTS

5 hours of Unlimited House Drinks

*Wine, Prosecco, Beer, Softs & Single Spirit Mixers*







## CANAPE PACKAGES

### RED PACKAGE

£25 per person

6 CANAPES

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Wild mushroom on toast  
Devon Blue, Pear & Walnut on Chicory  
Severn & Wye Smoked Salmon on Rye  
Devon Crab on Toast  
Dingley Dell Ham Hock with Celeriac Remoulade  
Steak Tartare on Melba

### RUBY PACKAGE

£35 per person

3 CANAPES, 2 BOWL FOOD & 1 DESSERT CANAPE

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Severn & Wye Smoked Salmon on Rye  
Colston Bassett Stilton & Onion Tart  
Dingley Dell Ham Hock with Celeriac Remoulade

Ethical Butcher Mini Cheeseburgers  
Wild Mushroom Risotto

Chocolate brownie

### DIAMOND PACKAGE

£45 per person

3 CANAPES, 3 BOWL FOOD & 2 DESSERT CANAPES

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Severn & Wye Smoked Salmon on Rye  
Colston Bassett Stilton & Onion Tart  
Dingley Dell Ham Hock with Celeriac Remoulade

Ethical Butcher Mini Cheeseburgers  
Fish & Chips, Tartare Sauce & Mushy Peas  
Wild Mushroom Risotto

Chocolate Brownie  
Lemon Meringue Tart

### GRAZING TABLE

£30 per person

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Add to any of the above packages  
Seasonal Sharing Dishes

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# I LOMBARD STREET

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