

# I LOMBARD STREET

RESTAURANT · BAR · BRASSERIE

SPRING PACKAGES

2025





# BREAKFAST PACKAGE

## LOMBARD BREAKFAST PACKAGE

£45 PER PERSON

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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

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





# BUFFET BREAKFAST PACKAGES

## BALANCED BREAKFAST

£38 PER PERSON

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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 BREAKFAST

£40 PER PERSON

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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

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## HOT BREAKFAST BUFFET

£45 PER PERSON

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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

£70 per person

### STARTERS

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

La Latteria's' English Burrata,  
Wild Garlic Pesto, Hampshire Watercress, Hazelnuts

### MAINS

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Roasted Chicken Breast  
Mash, English Asparagus, Chicken Gravy

Fillet of Torbay Cod  
Spring Vegetables, Butter Sauce

Wild Mushroom Risotto (V)  
Shaved Spenwood

### DESSERTS

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Double Chocolate Cake  
Whipped Cream & Pistachio (V)

Vanilla Crème Brulé  
Pistachio & Almond Biscotti (V)

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

*PLEASE NOTE THAT GARNISHES ARE SUBJECT TO SEASONALITY*



# LUNCH AND DINNER PACKAGES

## GOLD PACKAGE £85 per person

### STARTER

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Grilled English Asparagus  
Brown Shrimp Butter

La Latteria's' English Burrata,  
Wild Garlic Pesto, Hampshire Watercress, Hazelnuts

### MAIN

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

Wild Mushroom Risotto (V)  
Shaved Spenwood

### DESSERT

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Yorkshire Rhubarb & Custard Trifle

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# LUNCH AND DINNER PACKAGES

## PLATINUM PACKAGE

£100 per person

### STARTER

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

La Latteria's' English Burrata,  
Wild Garlic Pesto, Hampshire Watercress, Hazelnuts

### MAIN

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Fillet of Halibut,  
Grilled English Asparagus, Lemon, Chive & Roe Butter Sauce

Wild Mushroom Risotto (V)  
Shaved Spenwood

### DESSERT

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Chocolate Tart  
Whipped Crème Fraiche

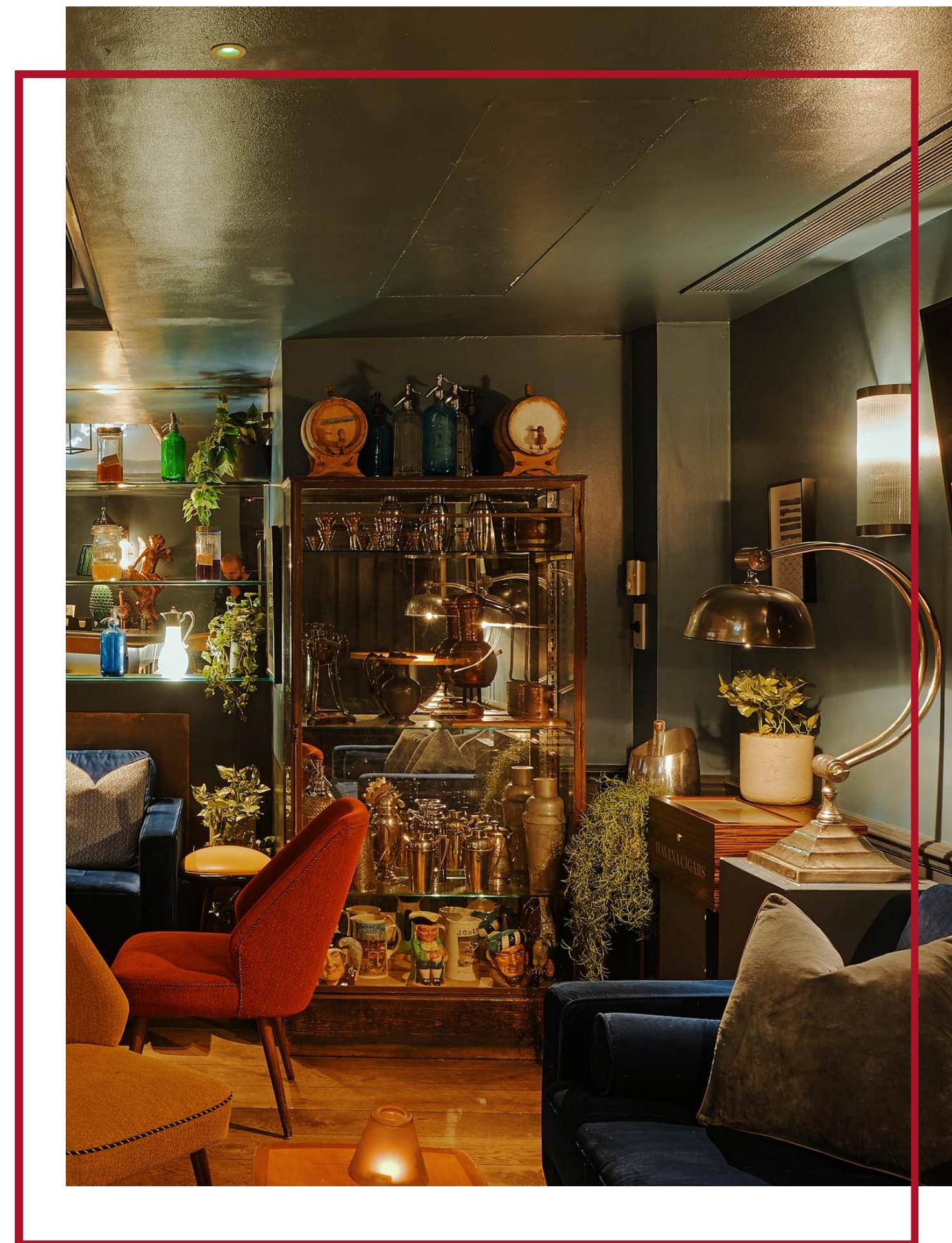
### CHEESE FOR THE TABLE

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

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

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# LUNCH AND DINNER PACKAGES

## EMERALD PACKAGE

£130 per person

### 3 CANAPES PER PERSON

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Severn & Wye Smoked Salmon, Rye, Lemon, Dill & Horseradish.  
Chicken Liver Parfait on Toast  
English Asparagus and Goats Cheese Tart

### STARTER

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Roasted Scallops, Butter Sauce, Bacon Crumb

### MAIN

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

### DESSERT

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Vanilla Crème Brulée  
Pistachio & Almond Biscotti (V)

### FOR THE TABLE

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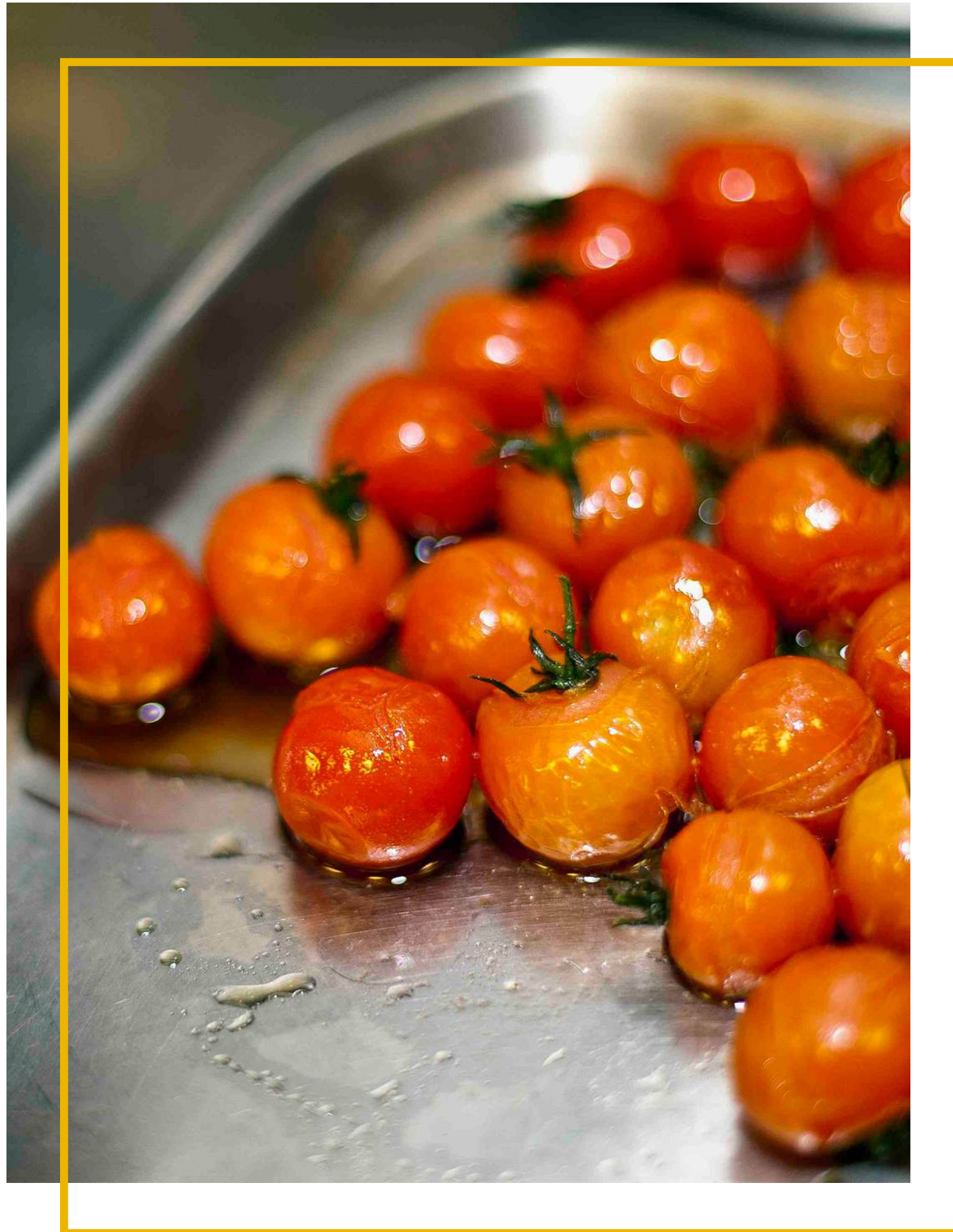
British Farmhouse Cheese from Neals Yard Dairy  
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## SIDES

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Garden Salad £8

Roasted Hispi Cabbage £8

Heritage Carrots £8

Spinach Steamed or Creamed £8

Blue Cheese Salad £9.50

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

## 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

## 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

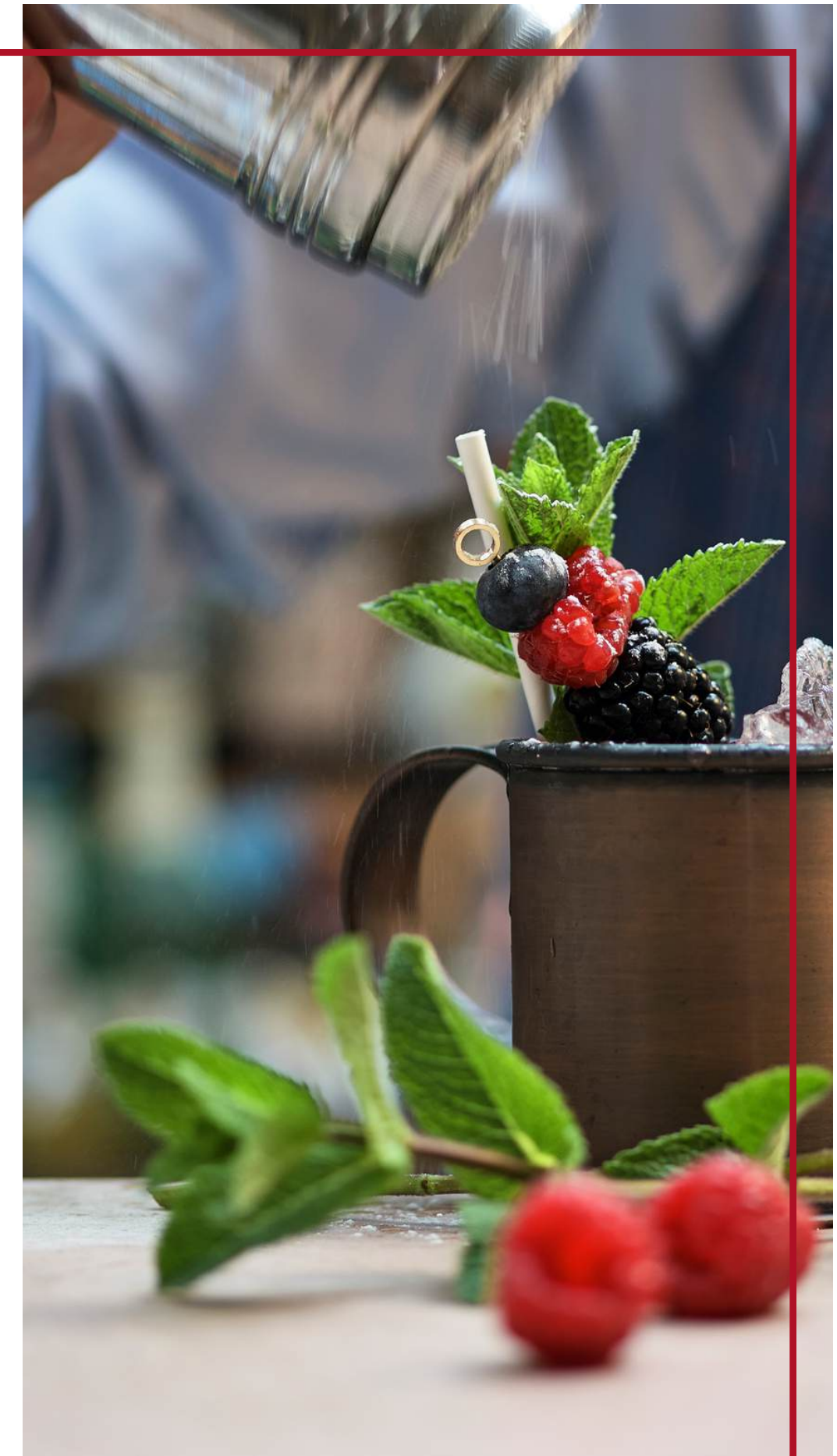
## UNLIMITED PACKAGE

£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

£30 per person

6 CANAPES

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Choose any six canapes from the selection

## RUBY PACKAGE

£40 per person

3 CANAPES, 2 BOWL FOOD & 1 DESSERT CANAPE

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Choose any four canapes and two bowl food options

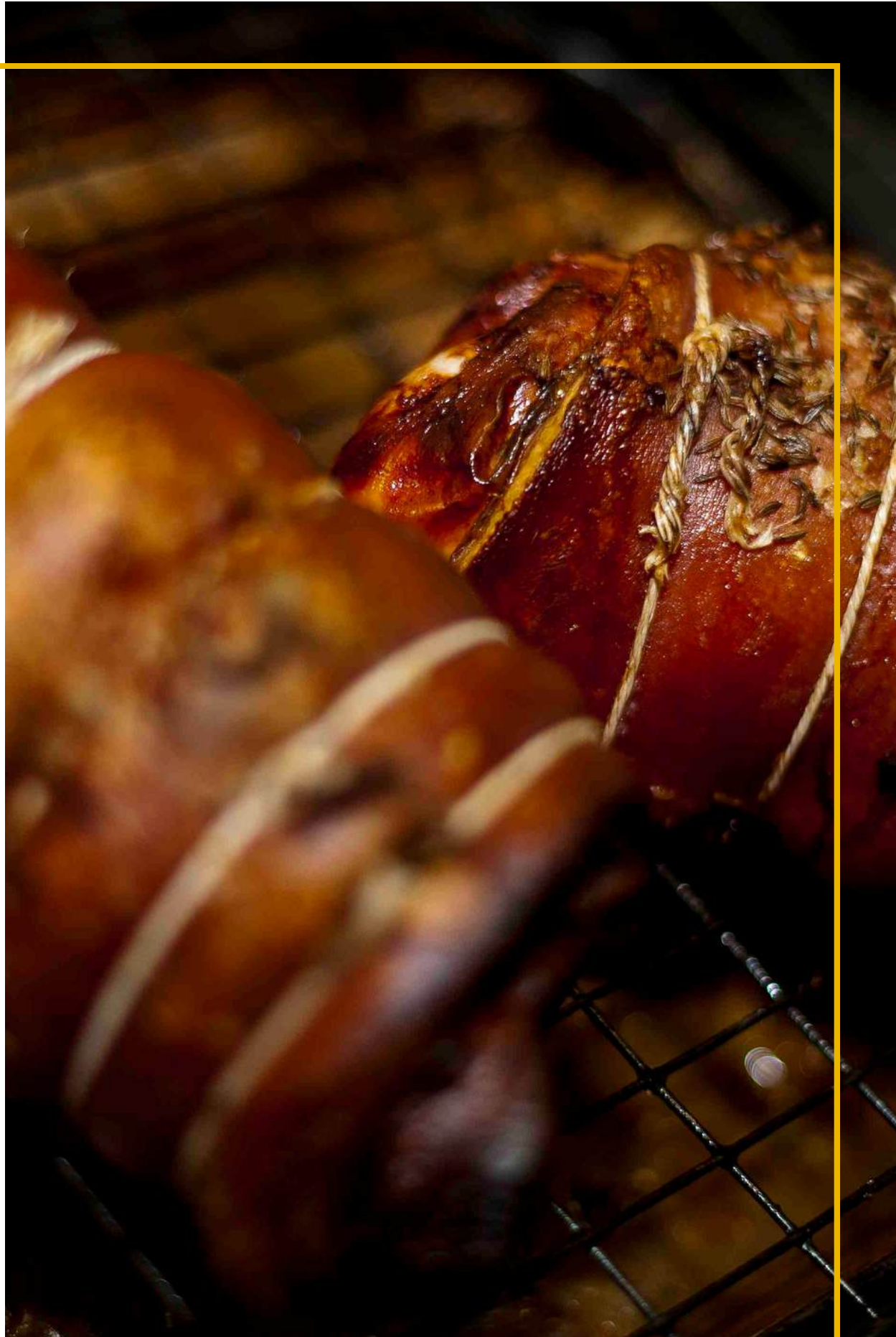
## DIAMOND PACKAGE

£50 per person

3 CANAPES, 3 BOWL FOOD & 2 DESSERT CANAPES

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Choose any five canapes and 3 bowl foods





# CANAPE OPTIONS

## MEAT CANAPES

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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

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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  
Smoked Haddock & Cheddar Rarebit

## VEGAN CANAPES

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Pear, Walnut & Vegan Feta on Chicory  
Whipped Squash, Pickled Walnut on Toast  
Onion Pakora with Coconut Raita  
Tempura Cauliflower, Gochujang Vegan Mayo

## VEGGIE CANAPES

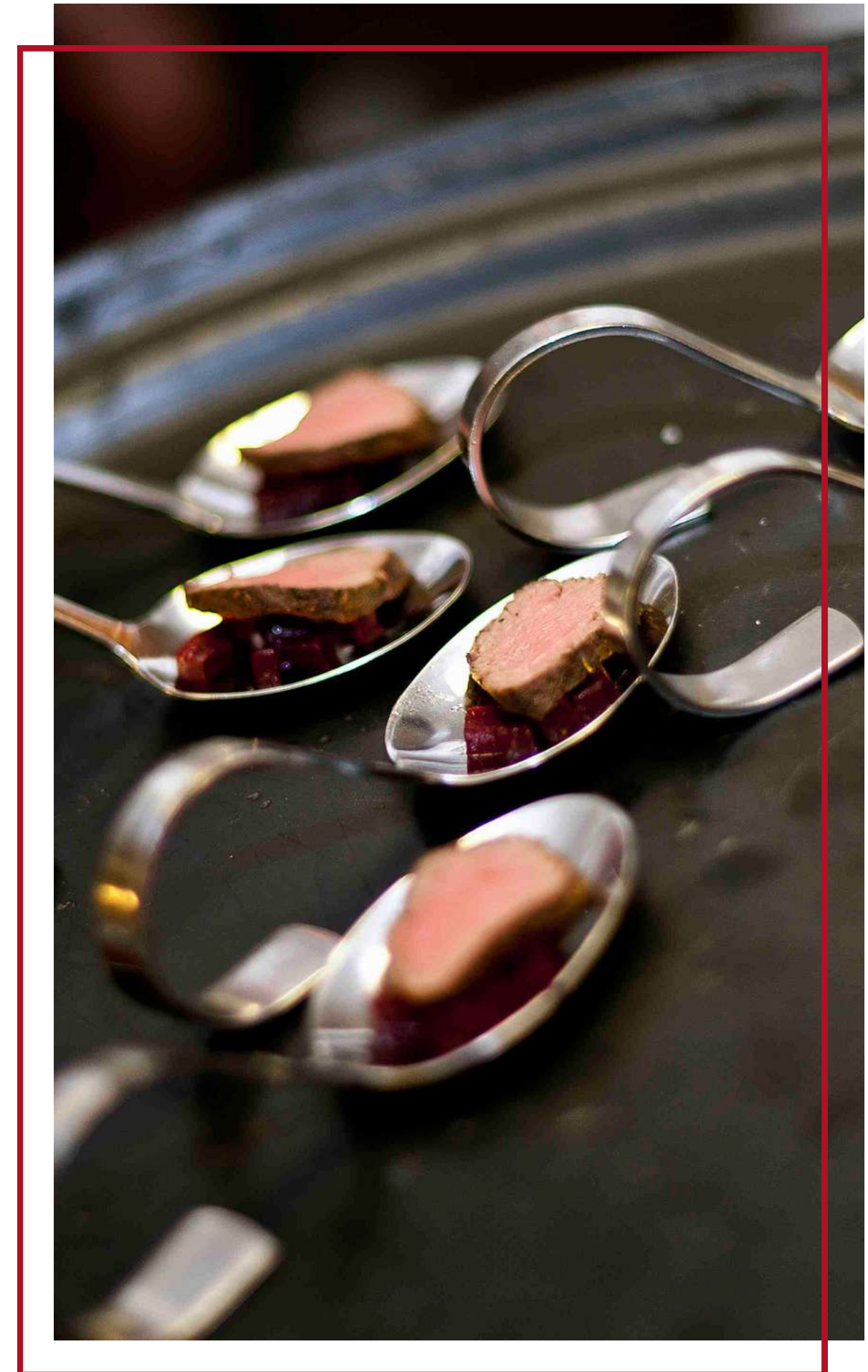
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Wild Mushroom & Tarragon Vol au Vent  
Caramalised Onion & Stilton Tart  
Fried Baron Bigod with Chilli Jam

## DESSERT CANAPES

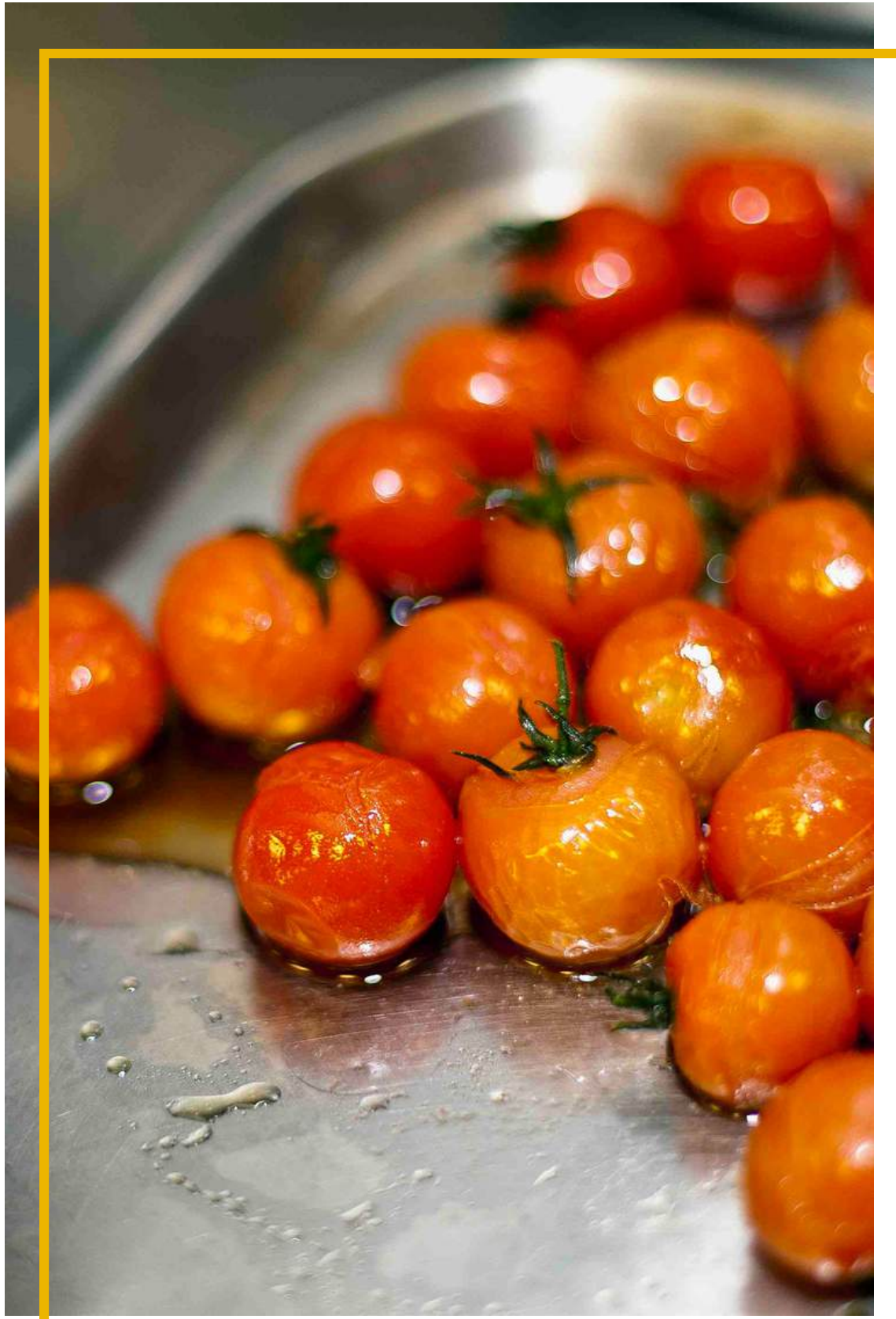
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Mini Carrot Cake  
Mini Lemon Meringue Tart  
Chocolate Brownie  
Mini Victoria Sandwich  
Coffee & Cream Profiterole





# BOWL FOOD OPTIONS



## MEAT BOWLS

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'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

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Mini Shrimp Burger, Chilli Jam

Fish & Chips, Tartare Sauce, Mushy Peas

Salmon Teriyaki, Spicy Salad, Coriander & Radish

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## VEGGIE BOWLS

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Wild Mushroom Risotto, Shaved Spenwood

## VEGAN BOWLS

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



# I LOMBARD STREET

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PHONE

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# CHILDREN'S MENU

£20pp

## MAINS

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Chicken Goujons with Chips & Baked Beans

Sausage with Chips & Baked Beans

Fish Fingers with Chips & Peas

Penne Pasta with Tomato & Basil

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## DESSERTS

Chocolate Brownie

Selection of Ice Cream

