

I LOMBARD STREET  
RESTAURANT · BAR · BRASSERIE

LOMBARD  
STREET

SPRING PACKAGES

2026

# 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

## CONTINENTAL BREAKFAST

£45 PER PERSON

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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

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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

£80 per person

### STARTERS

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

La Latteria's' English Stracciatella,  
Pea, Mint & Bitter Leaf Salad  
*(Vegan Option available)*

### MAINS

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Roasted Chicken Breast  
Potato Rosti, Spring Greens & Wild Mushroom Sauce

Fillet of Torbay Cod  
Jersey Royals, Wild Garlic & Watercress Velouté

Pea & Asparagus Risotto  
*(Vegan Option available)*

### DESSERTS

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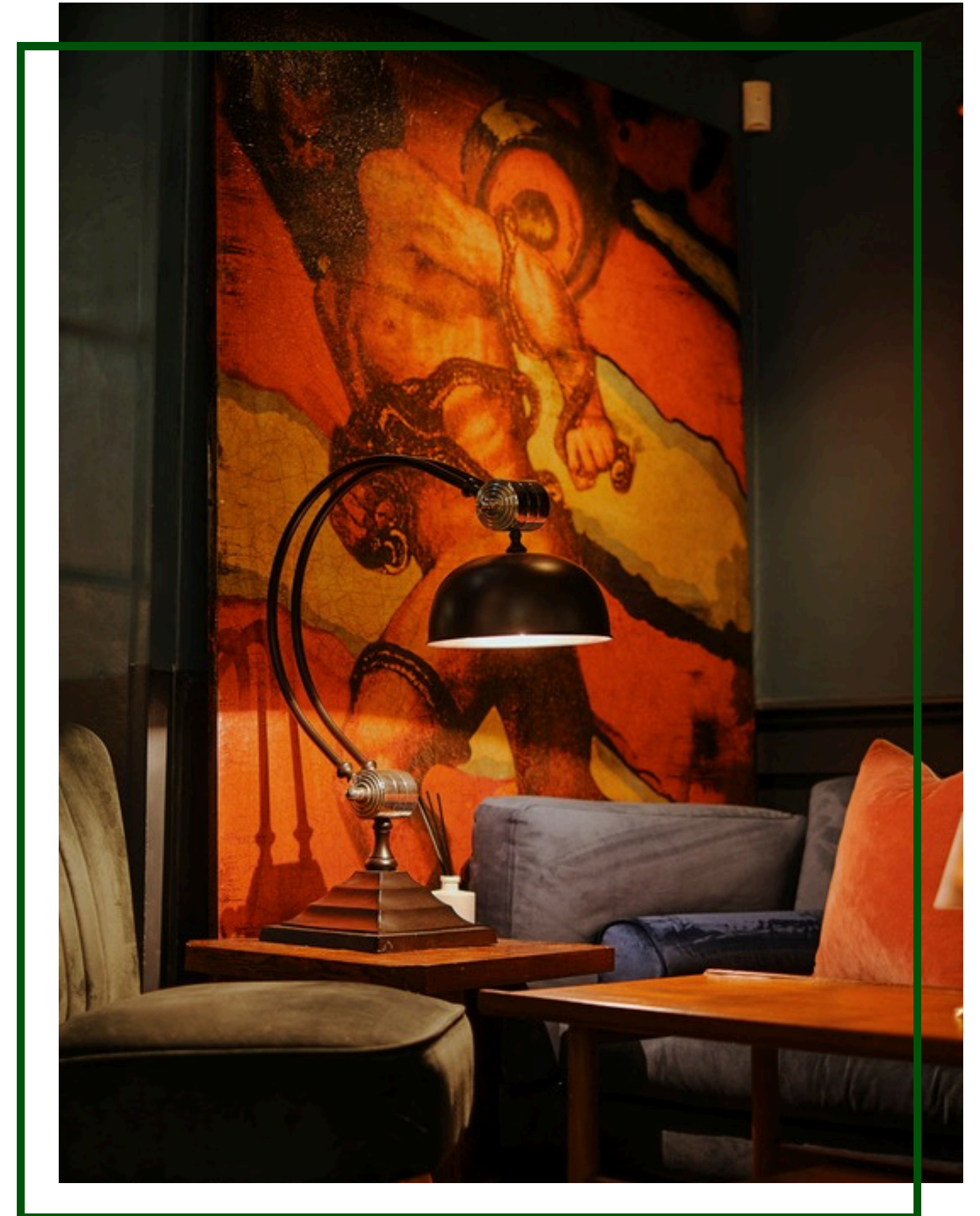
Sticky Toffee Pudding

Apple Crumble

Seasonal Sorbet (VE)

**SEE PAGE 8 FOR OUR ADD-ON'S & SIDES**

*PLEASE NOTE THAT GARNISHES ARE SUBJECT TO SEASONALITY & PACKAGES CAN NOT BE ORDERED ON THE DAY*



# LUNCH AND DINNER PACKAGES

## CHEFS SEASONAL MENU £90 per person

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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.**

**SEE PAGE 8 FOR OUR ADD-ON'S & SIDES**



# LUNCH AND DINNER PACKAGES

## PLATINUM PACKAGE

£115 per person

### STARTER

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Prawn & Avocado Cocktail

La Latteria's' English Stracciatella,  
Pea, Mint & Bitter Leaf Salad  
*(Vegan Option available)*

### MAIN

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Fillet of Halibut,  
Sea Vegetables, Asparagus & Butter Sauce

Lamb Rump  
Spring Vegetables, Jersey Royals &  
Wild Garlic Salsa Verde

Roasted Cauliflower,  
Baba Ganoush, Spinach

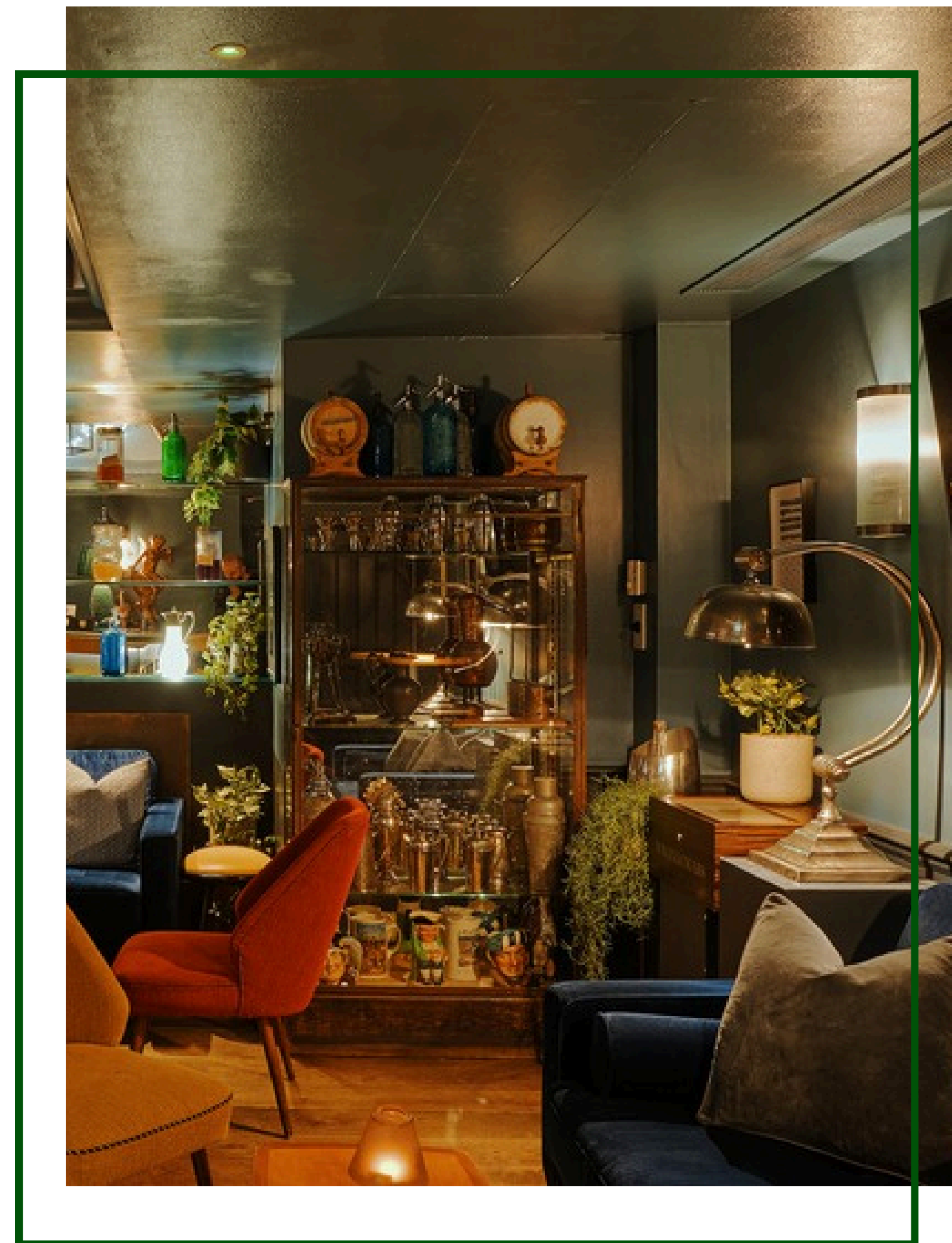
### DESSERT

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Tiramisu

SEE PAGE 8 FOR OUR ADD-ON'S & SIDES

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# LUNCH AND DINNER PACKAGES

## EMERALD PACKAGE

£140 per person

### CANAPES ON ARRIVAL

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

### STARTER

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Roasted Scallops, Butter Sauce, Bacon Crumb

La Latteria's' English Stracciatella,  
Pea, Mint & Bitter Leaf Salad  
*(Vegan Option available)*

### MAIN

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

Roasted Cauliflower,  
Baba Ganoush, Spinach

### DESSERT

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Crème Brulee

### CHEESE FOR THE TABLE

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

*Please note the Beef Wellington requires a Pre-order minimum of 8 to be placed*





## OUR SOMMELIER PAIRINGS

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

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**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

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Garden Salad £8

Seasonal Vegetables £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*



## OUR SOMMELIER PAIRINGS

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

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**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*

# DRINKS PACKAGES

## SILVER PACKAGE

£55 per person

1 Glass of Prosecco

*Bella Giuliana - Prosecco D.O.C., IT*

Half a Bottle of Wine

*Claude Val Blanc, Pays d'Oc, France - Chenin Blanc*

*Claude Val Rouge, Pays d'Oc - Grenache, Carignan*

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, 2023*

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

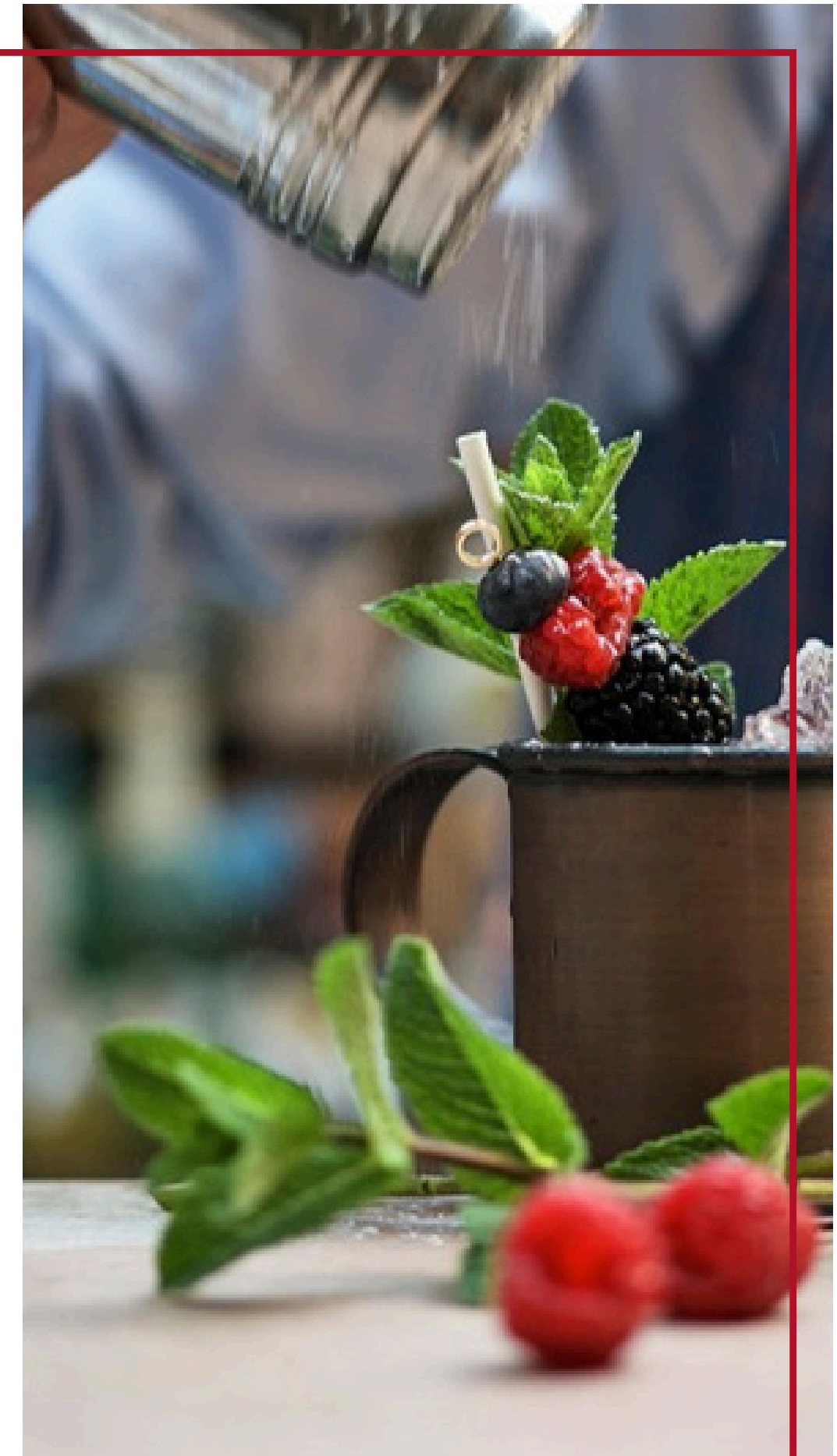
*Chablis, Tremblay-Marchive, France, 2022*

*PSI, Ribera del Duero - Tempranillo, 2022*

Half a Bottle of Water

*Still or Sparkling*

Tea & Coffee



# UNLIMITED DRINKS PACKAGES

(EXCLUSIVE HIRE ONLY | 5 HOURS)

## CLASSIC £95 per person

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### Wine

*Bella Giuliana - Prosecco D.O.C., IT*  
*Claude Val Blanc, Pays d'Oc, France*  
*Claude Val Rouge, Pays d'Oc, France*

### Beer

*Draught Lombard Lager and Pale Ale (gf)*

## SIGNATURE £100 per person

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### Wine

*Bella Giuliana - Prosecco D.O.C., IT*  
*Claude Val Blanc, Pays d'Oc, France*  
*Claude Val Rouge, Pays d'Oc, France*

### Beer

*Draught Lombard Lager and Pale Ale (gf)*

### Two House Spirits

*Selected in advance from vodka, gin, rum, whisky or tequila*

### Mixers

*Soda, Tonic, Lemonade, Coca-Cola, Coke Zero*

## OPTIONAL ADD-ONS

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### Guinness on Draught

*Due to the specialist pouring process and the fact that Guinness requires longer service time, it is offered separately from our standard unlimited drinks packages.*

**£720 per keg\* (~88 pints)**

### Welcome Cocktail

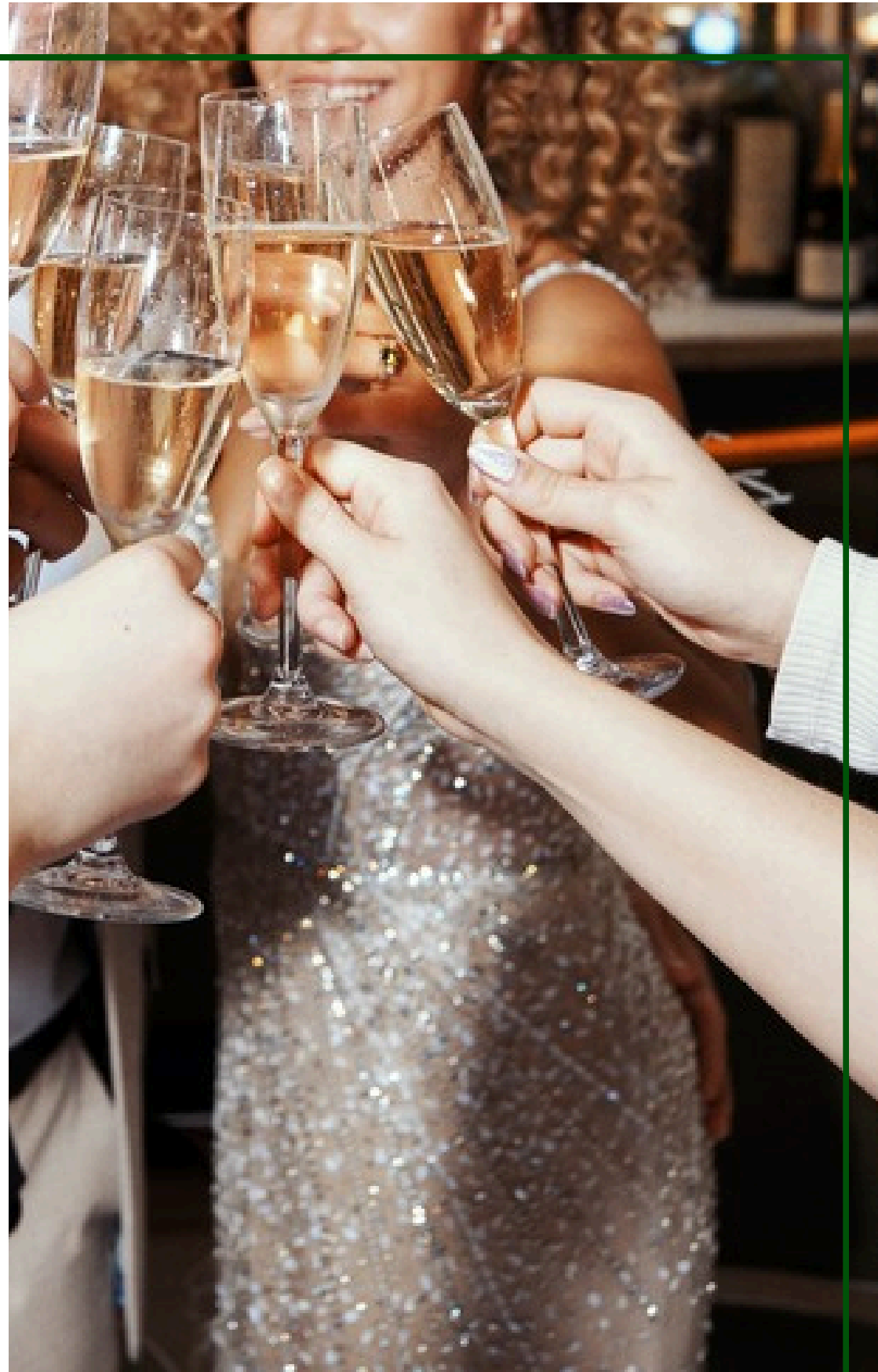
*Choose between Negroni, Old Fashioned, Paloma, Hugo or Aperol Spritz.*

**£12.50 per cocktail\***

*\*Quantities need to be pre-ordered*

### T&C's

*All drink selections must be confirmed in advance and cannot be changed on the night | Confirmed pre-orders must be paid for, regardless of consumption.  
Spirits are served as single measures | Management reserves the right to adjust service in line with responsible drinking guidelines*



# CANAPE & BOWL FOOD PACKAGES

## RED PACKAGE

£40 per person

6 CANAPES

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Choose any six canapes from the selection

## RUBY PACKAGE

£50 per person

3 CANAPES, 2 BOWL FOOD & 1 DESSERT CANAPE

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Choose any four canapes and two bowl food options

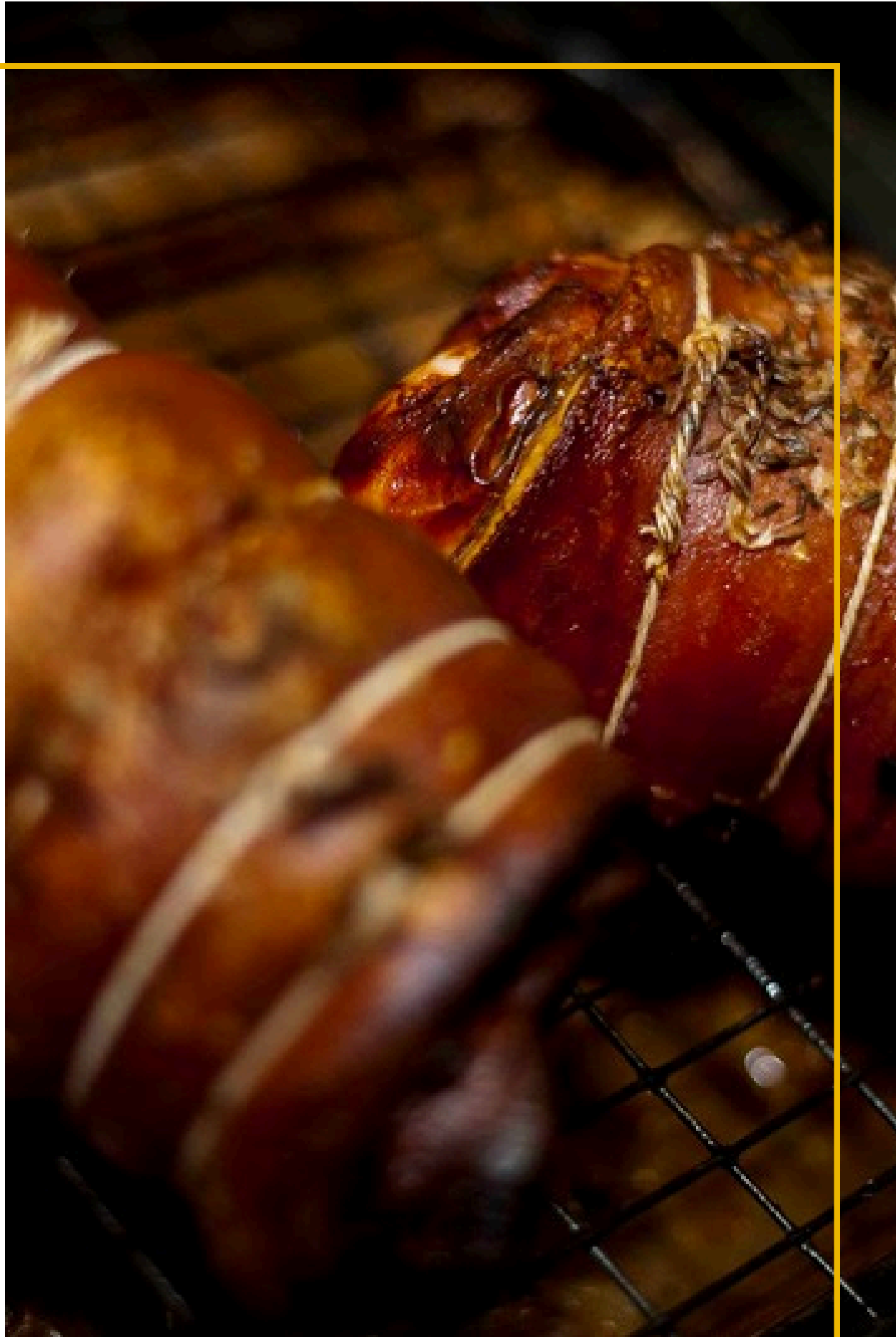
## DIAMOND PACKAGE

£60 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

Black Pudding Scotch Egg & Walnut Ketchup

Prosciutto, Fig & Goats Cheese Skewer

Sausage Roll & Walnut Ketchup

Chicken Liver Parfait, Hazelnuts

Ragu Vol Au Vent

## VEGGIE CANAPES

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Wild Mushroom & Tarragon Vol au Vent

Caramalised Onion & Stilton Tart

Mushroom Arancini

Tempura Vegetables & Aioli

## 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

Potato Rosti with Creme Fraiche & Caviar (£15 each)

Salmon Tartar with Wasabi

Pear, Walnut & Devon Blue on Chicory

Cheddar Rarebit

Onion Pakora with Coconut Raita

Seasonal Bruschetta

*Vegetarian Options Can Be Made Vegan Upon Request*

## DESSERT CANAPES

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Mini Carrot Cake

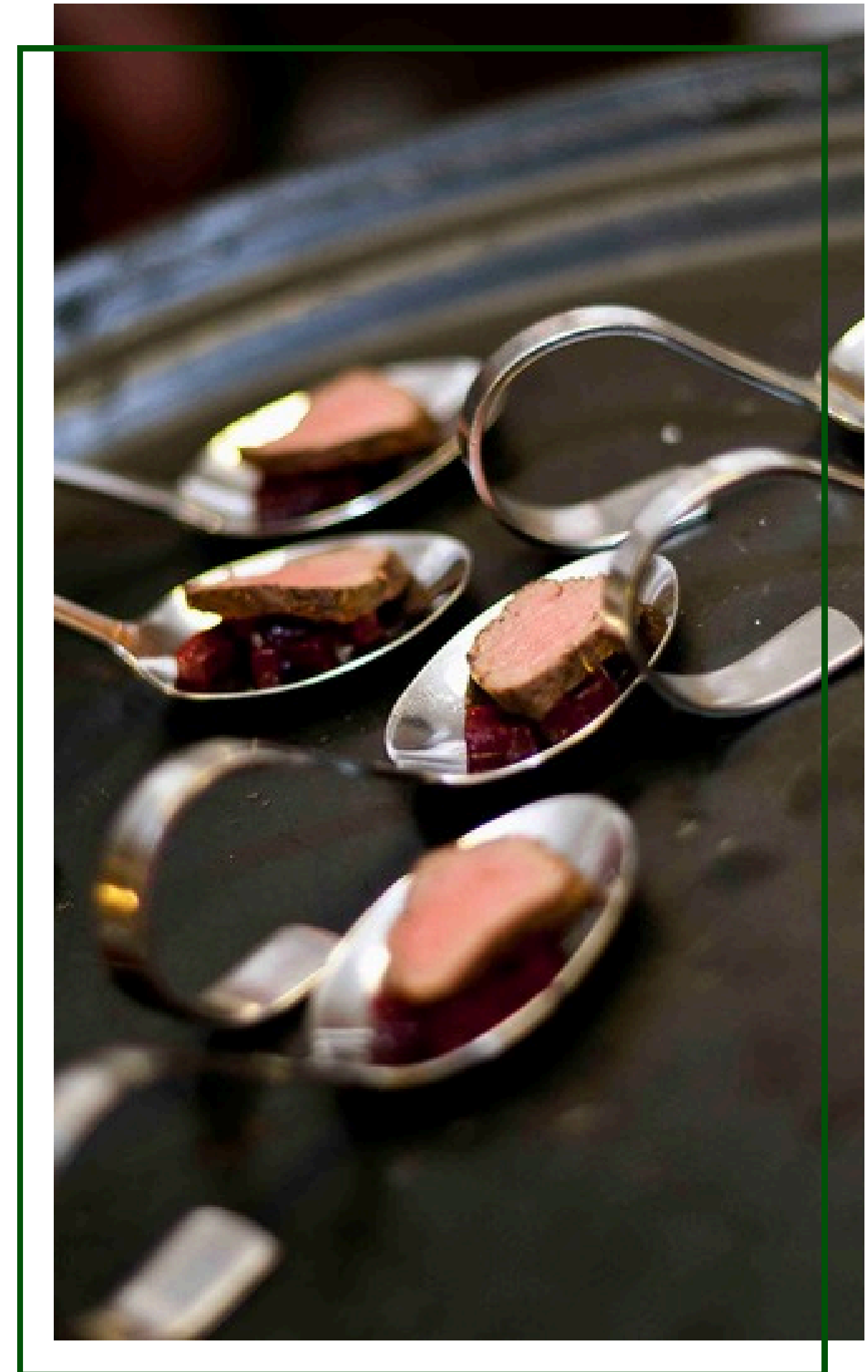
Vegan Brownie

Profiteroles

Mini Fruit Tart

Mini Coffee Cake

Victoria Sponge



# 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

Hot Smoked Salmon, Potato Salad

Mini Lobster & Crayfish Brioche

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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  
Harissa Roasted Vegetables Cous Cous Vegan Raita

# I LOMBARD STREET

RESTAURANT · BAR · BRASSERIE

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