

I LOMBARD STREET

RESTAURANT · BAR · BRASSERIE

OUR PACKAGES
SPRING



BREAKFAST PACKAGE

LOMBARD BREAKFAST PACKAGE

£45 PER PERSON

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

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



BUFFET BREAKFAST PACKAGES

BALANCED BREAKFAST

£38 PER PERSON

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

CONTINENTAL BREAKFAST

£40 PER PERSON

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

HOT BREAKFAST BUFFET

£45 PER PERSON

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

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

OR

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

MAINS

Roasted Chicken Breast
Mash, English Asparagus, Chicken Gravy

OR

Fillet of Torbay Cod
Spring Vegetables, Butter Sauce

DESSERTS

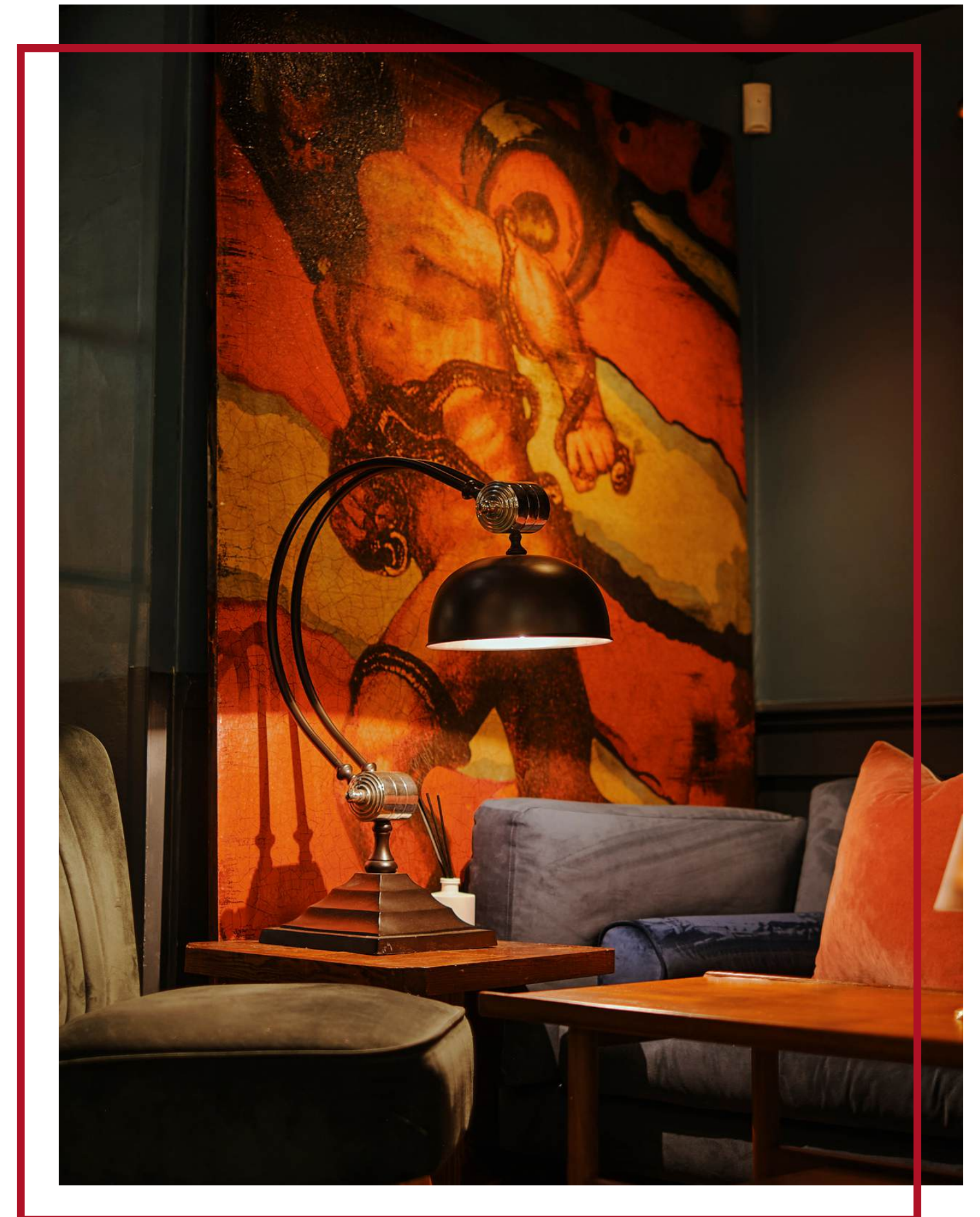
Double Chocolate Cake
Whipped Cream & Pistachio (V)

OR

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

Grilled English Asparagus
Brown Shrimp Butter

MAIN

Ethical Butchers Sirloin Steak
Chips, Watercress Salad

Bearnaise, Peppercorn Sauce & Blue Cheese Butter

DESSERT

Yorkshire Rhubarb & Custard Trifle

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LUNCH AND DINNER PACKAGES

PLATINUM PACKAGE

£100 per person

STARTER

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

MAIN

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

DESSERT

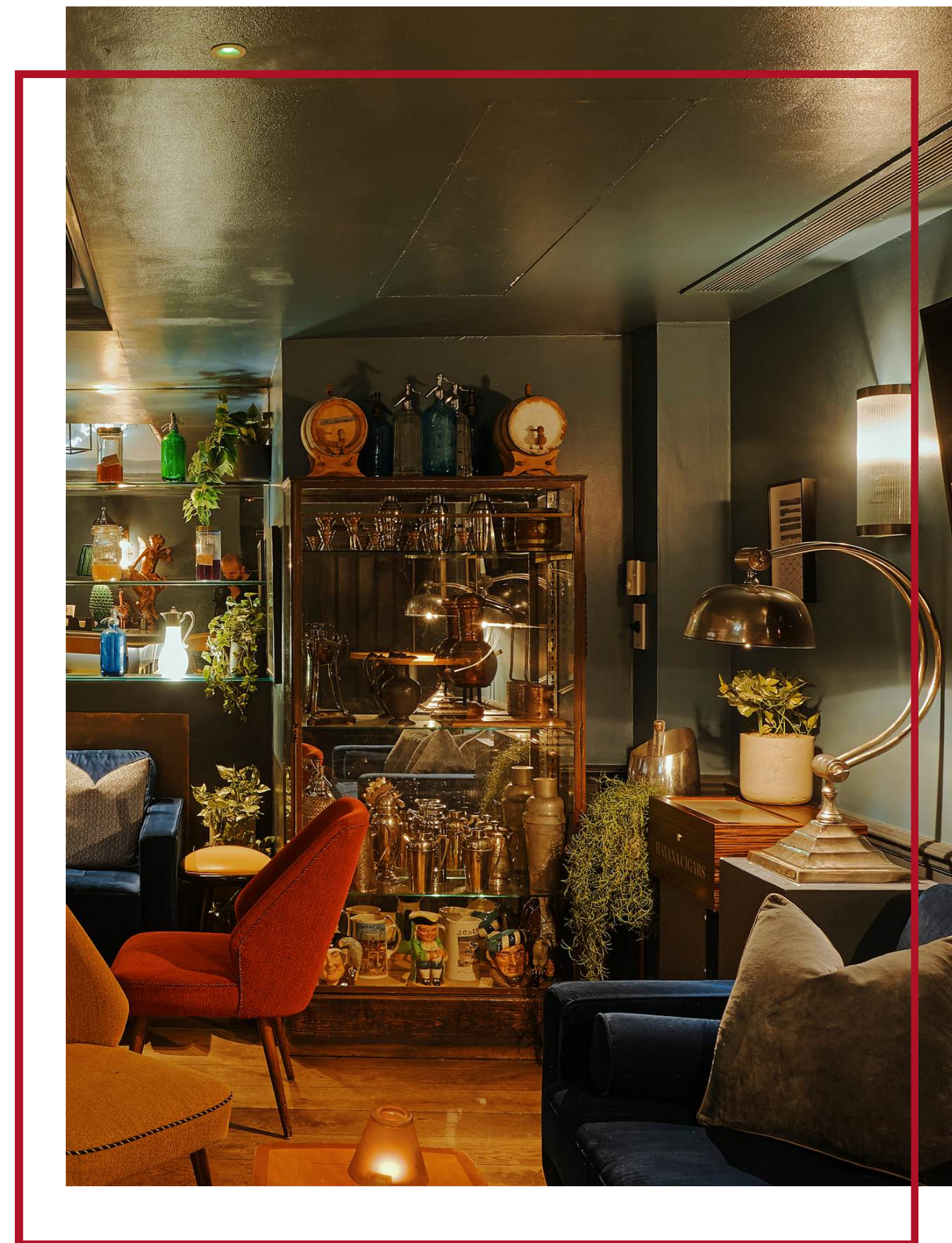
Chocolate Tart
Whipped Crème Fraiche

CHEESE FOR THE TABLE

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

£125 per person

3 CANAPES PER PERSON

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

STARTER

Roasted Scallops, Butter Sauce, Bacon Crumb

MAIN

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

DESSERT

Vanilla Crème Brulée
Pistachio & Almond Biscotti (V)

FOR THE TABLE

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

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SIDES

Garden Salad £7.50

Roasted Hispi Cabbage £7.50

Heritage Carrots £7.50

Spinach Steamed or Creamed £7.50

Blue Cheese Salad £9.50

Chipped, Mashed or Parsley Potatoes £7.50

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

Lyme Bay Brut, Devon NV

Half a Bottle of Wine

Lusco. Rías Baixas, SP - Albariño, 2023

Cabernet Franc, Chateau Le Maine, Bordeaux, France

Half a bottle of water

Still or Sparkling

Tea & Coffee

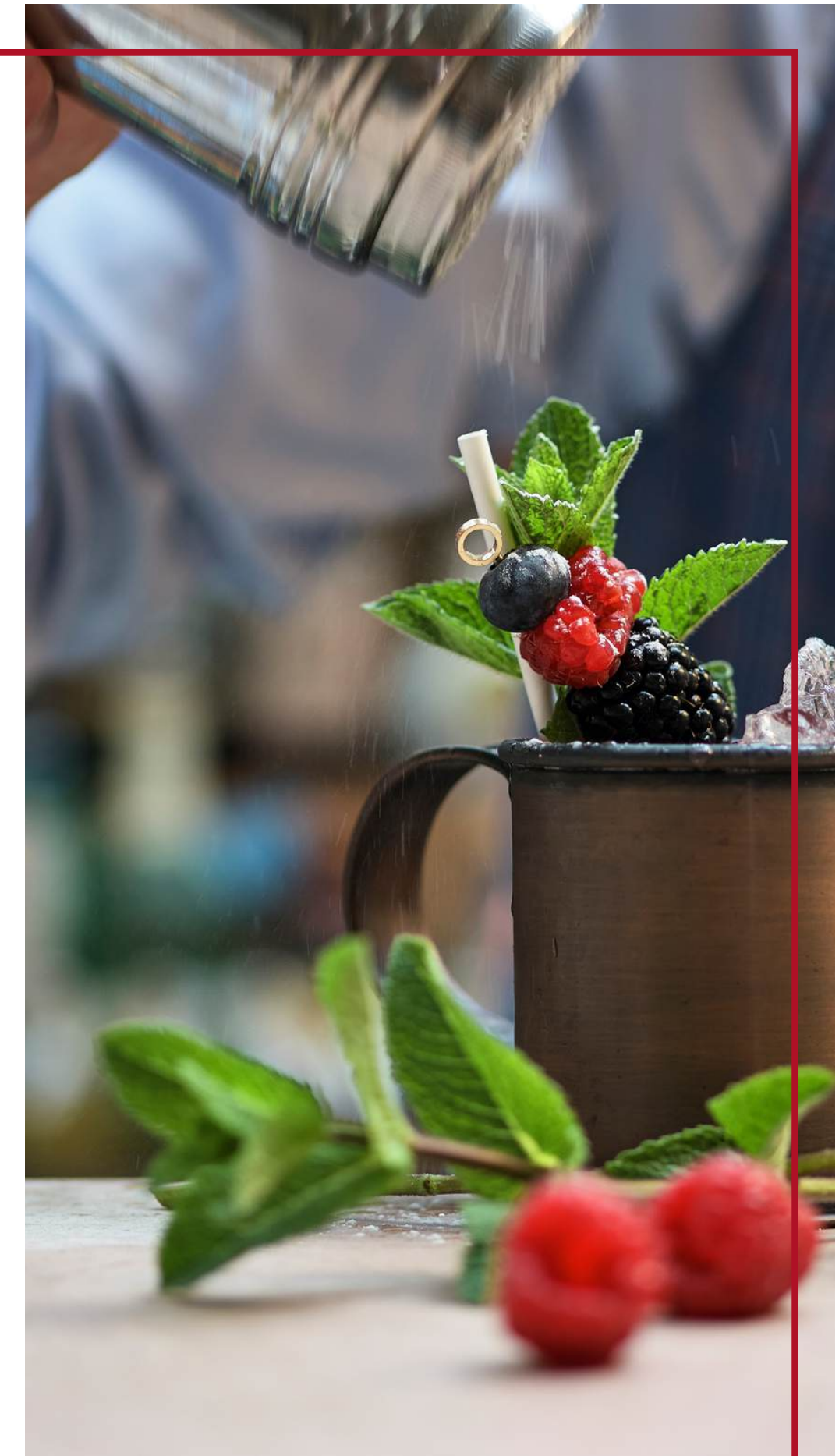
UNLIMITED PACKAGE

£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

£25 per person

6 CANAPES

Choose any six canapes from the selection

RUBY PACKAGE

£35 per person

3 CANAPES, 2 BOWL FOOD & 1 DESSERT CANAPE

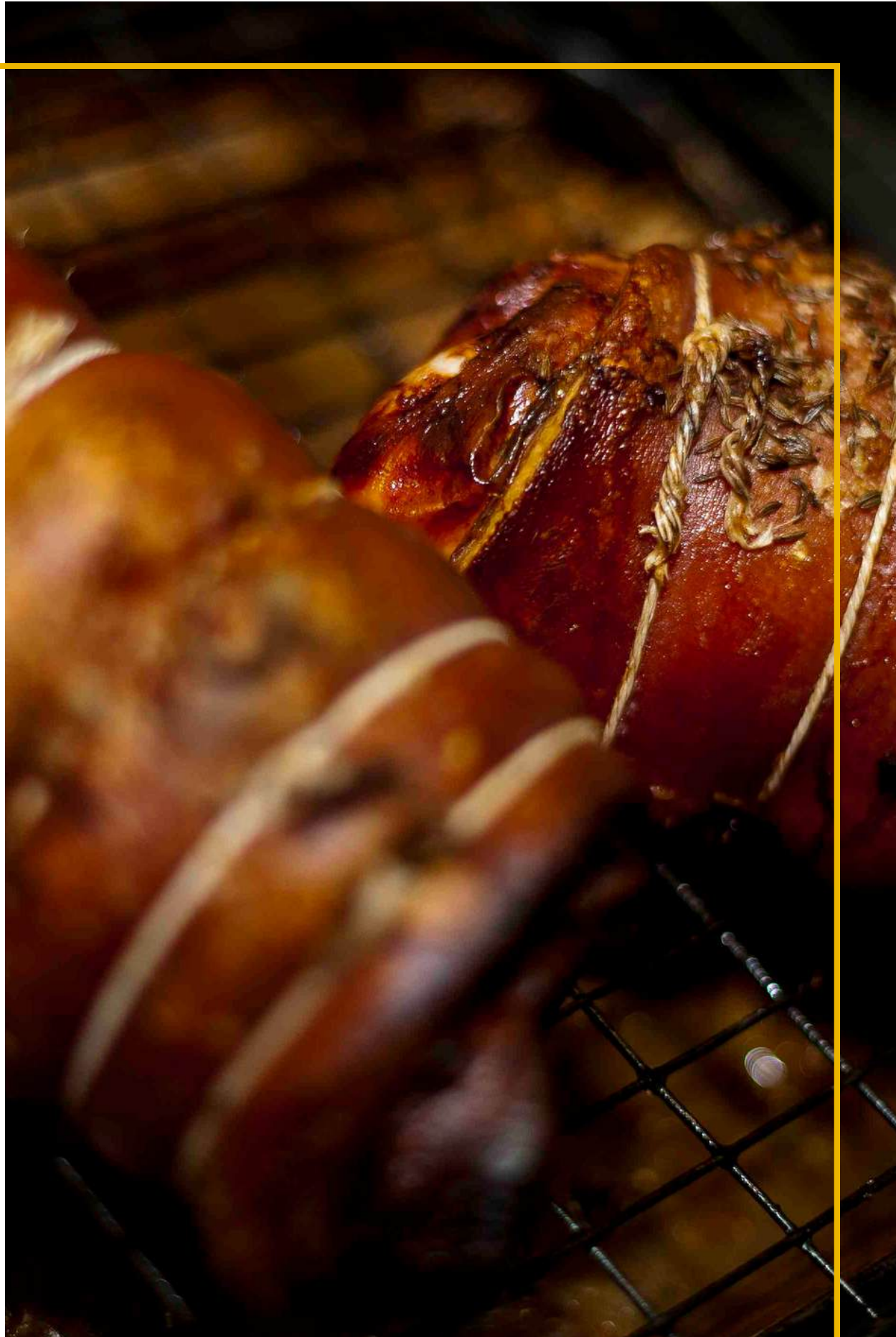
Choose any four canapes and two bowl food options

DIAMOND PACKAGE

£45 per person

3 CANAPES, 3 BOWL FOOD & 2 DESSERT CANAPES

Choose any five canapes and 3 bowl foods



CANAPE OPTIONS

MEAT CANAPES

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

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

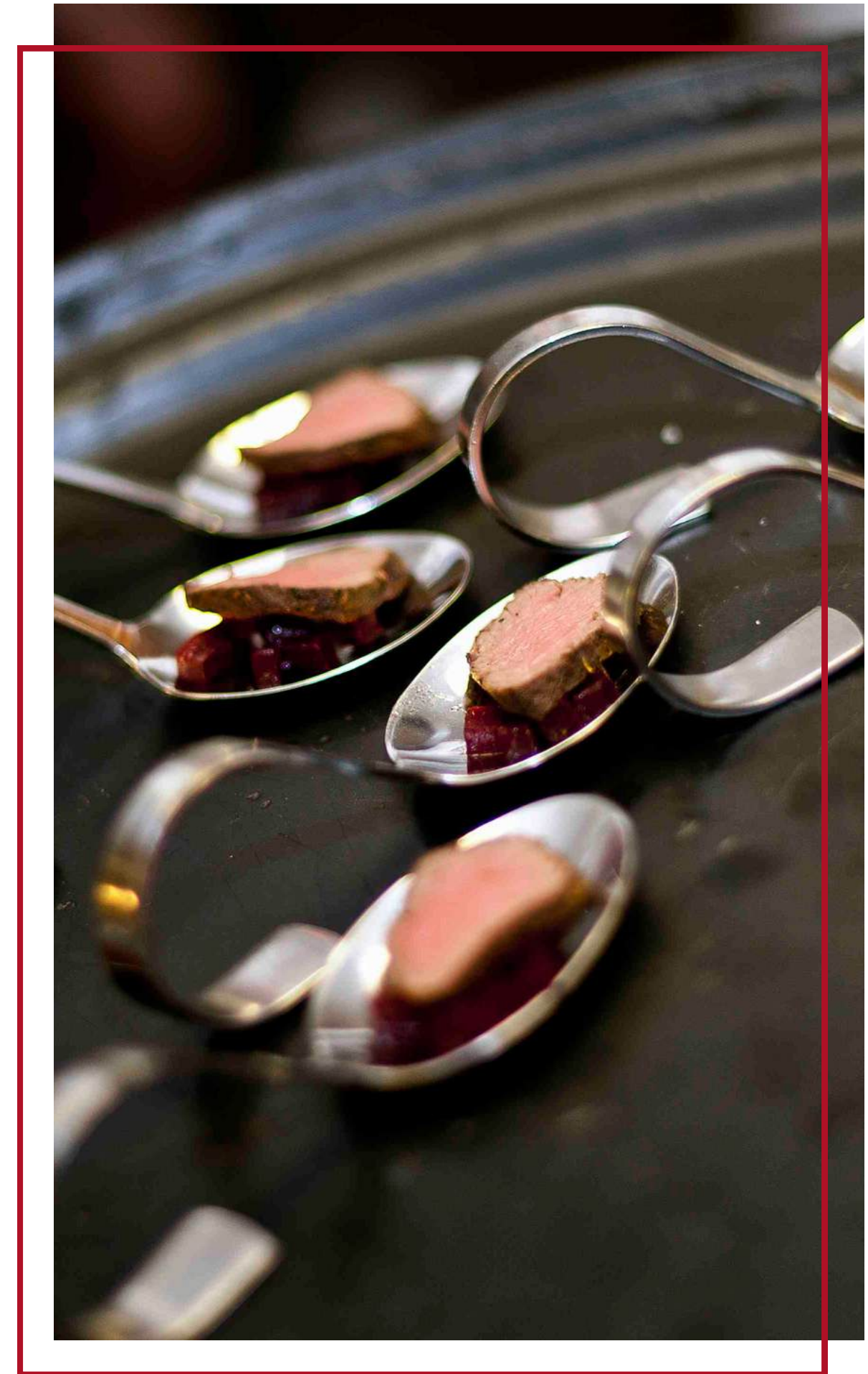
Pear, Walnut & Vegan Feta on Chicory
Whipped Squash, Pickled Walnut on Toast
Onion Pakora with Coconut Raita
Tempura Cauliflower, Gochujang Vegan Mayo

VEGGIE CANAPES

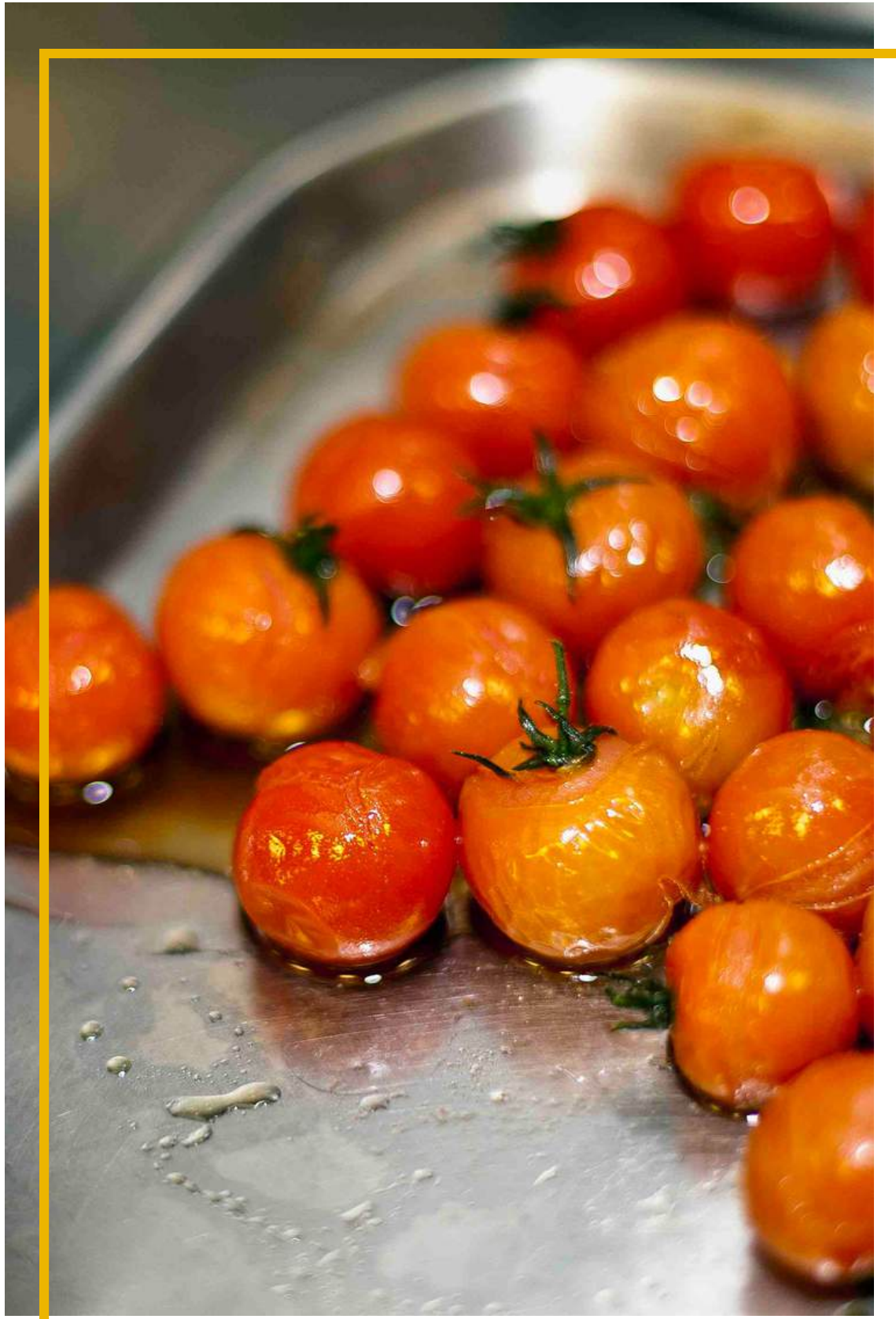
Wild Mushroom & Tarragon Vol au Vent
Caramalised Onion & Stilton Tart
Fried Baron Bigod with Chilli Jam

DESSERT CANAPES

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



BOWL FOOD OPTIONS



MEAT BOWLS

'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

Mini Shrimp Burger, Chilli Jam

Fish & Chips, Tartare Sauce, Mushy Peas

Salmon Teriyaki, Spicy Salad, Coriander & Radish

VEGGIE BOWLS

Wild Mushroom Risotto, Shaved Spenwood

VEGAN BOWLS

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

Mini Vegan Burger, Vegan Applewood Cheese & Caramelised
Onions

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