



## BREAKFAST PACKAGES

SMOKED SALMON BREAKFAST £ 45 PER PERSON

UnLimited TEA \& Filtered coffee fresh orange, apple or grapefruit juice MIMOSA (EIO EXTRA)
EgGS ROYALE With SEVERN \& WYE SMOKED
Marmalade \& Jam with sourdough toast \& glastonbury whey butter

BALANCED BREAKFAST £ 38 PER PERSON
all served on a buffet station on one side of the room or in the middle of the table
$\qquad$
UNLIMITED TEA \& COFFE
Fresh orange, apple or
Granoreen Juic
homemade granola with organic yoghurt
(VEGAN Yoghurt option)
omemade sourdough rye bread \& glastonbury WHEY BUTTER

DD a he of winosa with every breakfast for sso seryes 6


LUNCH AND DINNER PACKAGES

SILVER PACKAGE
£65 PER PERSON
STARTERS
ham hock terrine with celeriac remoulade
Devon blue, Pear \& Chicory salad with candid walnuts

## MAIN

oasted 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
double chocolate cake with whipped cream CARAMElised pistachios


LUNCH AND DINNER PACKAGES

GOLD PACKAGE
£8o PER PERSON
STARTERS

LA LATteria's english burrata with heritage beetroot \& toasted hazelnuts (Veg)

SEVERN \& WYE VAR SMOKED SALMON CAPERS, DILL, LEMON \& RYE BREAD

MAINS
‘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

Bakewell pudding With Hedgerow ripple ice cream

Lemon meringue tart with raspberry sorbe


LUNCH AND DINNER PACKAGES
PLATINUM PACKAGE £ioo PER PERSON

STARTERS
devon crab on sourdough toast
hand dived scallops with garlic butter

LA Latteria's english burrata with heritage beetroot \& toasted hazelnuts (Veg)
$\qquad$
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
chocolate dome with amarena cherry

## Selection of sorbets

Lemon meringue tart with raspberry sorbet Cheese

British farmhouse cheese from neals yard diary Chutney \& Crackers to share


LUNCH AND DINNER PACKAGES
EMRALD PACKAGE
£i25 PER PERSON
3 CANAPES PER PERSON
$\qquad$
Hand dived scallops with garlic butter
ba latteria's english burrata with heritage beetroot \& TOASTED HAZELNUTS (VEG)

MAINS
'peter hannan's' fillet of befe
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)
$\qquad$
Chocolate dome with amarena cherry
SElection of sorbets
Lemon meringue tart with raspberry sorbet Cheese
british farmhouse cheese from neals yard diary





|  | CANAPE PACKAGES $\begin{gathered} \text { DIAMOND PACKAGE } \\ \text { £45 PER PERSON } \\ \text { 3 CANAPES } \\ \text { 3 BOWL FOOD } \\ \text { 2 DESSERT CANAPES } \end{gathered}$ |
| :---: | :---: |
|  | SEVERN \& WYE SMOKED SALMON ON RYE COLSTON BASSETT STILTON \& ONION TART dingley dell ham hock with celeric remoulade <br> ethical butcher mini cheeseburgers FISH \& Chips, TARTARE SUCE \& MUSHY peas wild mushroom risotto <br> chocolate brownie <br> Lemon meringue tart |
|  | ```GRAZING TABLE &zo PER PERSON add to any of the above packages SEASONAL SHARING DISHES``` |
| $\square$ |  |



## Contact

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