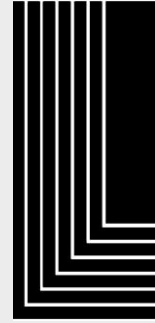




LASOON

AT THE NATIONAL THEATRE



FEASTING & EVENTS

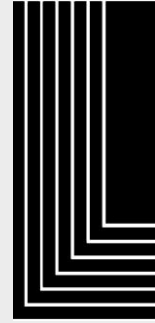
Seated within the iconic walls of the National Theatre on London’s South Bank, Lasdun Restaurant is a modern British restaurant from the team behind the Marksman Public House.

Our restaurant offers the perfect setting for birthdays, celebrations, corporate events and special occasions, with the option for both seated or standing parties, up to 200 guests.

We offer a number of event options, including full or partial venue hire, or for groups of up to 10, our private dining room.

Our chefs have created wonderful seasonal menus inspired by the rich and diverse culinary history of the British Isles. We can offer canape and bowl food for standing receptions, or plated dishes for seated lunches or dinners.

To enquire about availability and packages, please email events@nationaltheatre.org.uk.



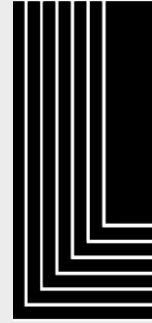
PRIVATE DINING ROOM

Our private dining room is situated to the rear of the restaurant and offers a private space for up to 10 guests.

This flexible room is perfect for intimate dining, wine tastings or any kind of special event.



LASDUN RESTAURANT · NATIONAL THEATRE

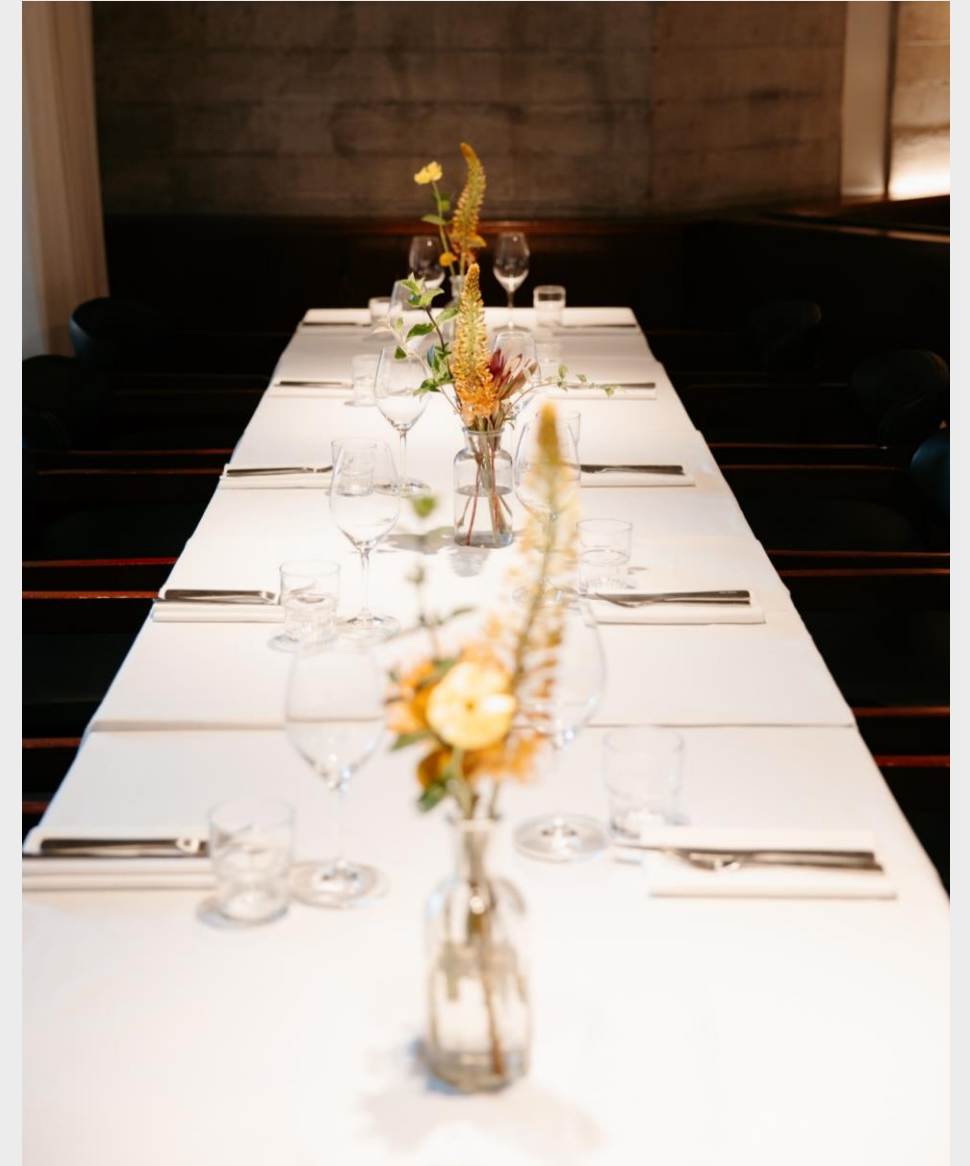


LARGE GROUPS

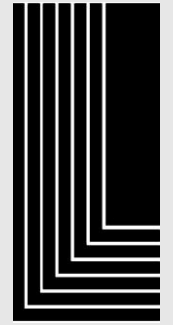
Celebrating a birthday, special occasion or looking to feast with colleagues, clients, friends or family?

We are able to accommodate larger groups of up to 50 people in the main restaurant.

Enjoy our three-course menu of modern British classics, along with a bespoke drinks selection in our wonderful dining room.



LASDUN RESTAURANT · NATIONAL THEATRE



THREE-COURSE MENU

£60PP

Please select a starter, main and dessert per guest. Dietary requirements and allergies can be catered for separately

STARTER

Chicory, pear, walnut, Harbourne blue (v)

Cornish fish soup, crab toast

Pressed ham, celeriac remoulade and tarragon

Clams, cider butter and chervil
(+£4 supplement)

MAIN

Roscoff onion tart, Spenwood and watercress (v)

Smoked haddock and cod fishcake, parsley sauce

Halibut, white beans, girolles and sea purslane

Braised duck leg, squash and prunes

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Beef and cep pie (for two)

DESSERT

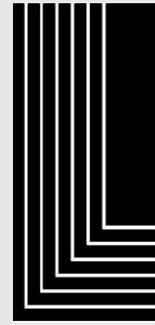
Chocolate and preserved cherry tart

Apple and blackberry pie, vanilla custard

Strawberry and chamomile tart

Earl Grey soft serve, candied orange, vanilla
water

Three British cheeses (+£4 supplement)



ENHANCEMENTS

BREAD + £2.50PP

ADDITIONAL CHEESE COURSE + £5PP

SIDES + £3PP PER SIDE

Your choice of:

Chips

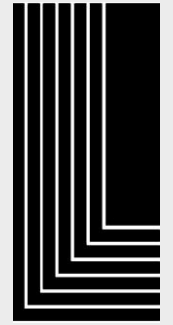
Mashed potato

Buttered winter greens

Creamed spinach

Gem, buttermilk and tarragon dressing





FEASTING MENU

£75PP

Please select one starter, one main and one dessert for the whole table. Dietary requirements and allergies can be catered for separately

STARTER

Grilled leeks, sheep's milk yoghurt and pumpkin seed (v)

Duck and Tamworth terrine, pickled apples and mustard

Smoked sea trout, cucumber relish, soda bread and seaweed butter

Chicory, Harbourne blue and pear salad, sourdough crouton

Potted ham and parsley, Lasdun pickles and toast

Brown shrimp, fennel and cucumber salad, chervil and preserved lemon

MAIN

Roast Duroc loin of pork, braised fennel and leeks, mustard

Roast Suffolk chicken and fennel gratin, tarragon dressing

Cep and celeriac pie, Spenwood sauce

Steamed halibut, Swiss chard, cider and butter sauce

Roscoff onion tart, braised red chicory, truffle sauce

Baked pollock, devilled shrimp butter, mashed potato

DESSERT

Chocolate and Earl Gray choux bun

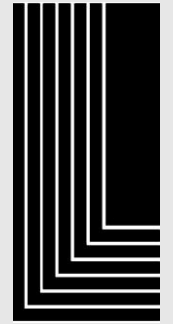
Quince crumble tart, vanilla custard

Baked hot chocolate pudding, cacao nib and salted caramel

Apple and blackberry strudel, clotted cream

St Clement's cream, shortbread biscuit

Pear and saffron tart, clotted cream



CANAPÉ MENU

£40PP

Please select four canapes

Montgomery cheddar and leek tart (v)

Curry leaf fried chicken, pickled lime mayonnaise

Devilled chickpea fritters, King Oyster mushroom (v)

Smoked sea trout and cucumber, rye cracker and horseradish

Brown shrimp and haddock cake, pickled fennel and Marie Rose

Salt beef and mustard bun, dill pickled gherkin



BOWL FOOD MENU

£50PP

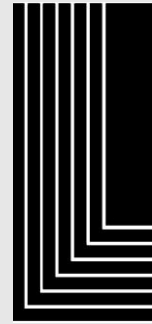
Please select four bowls

King Oyster mushrooms, barley and spenwood sauce (v)
Braised chickpeas, artichokes and preserved lemon (v)
Grilled squash, lentils and cow's curd (v)
Roast beets, pickles and Harbourne Blue (v)

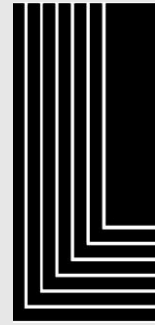
Smoked haddock kedgeree, hen's egg and curry leaf
Sea trout, Cornish mids and horseradish cream
Cornish fish stew, saffron aioli
Salt cod, white beans and green sauce

Lamb shoulder curry, salt lime yoghurt
Braised Suffolk chicken, bacon and mashed potato
Slow roast pork belly, braised fennel and green olive
Braised Hereford brisket and horseradish

Hot chocolate pudding, whipped vanilla cream
Cinnamon doughnuts, coffee cream
Lemon meringue trifle
Saffron poached quince and buttermilk pudding



LASDUN RESTAURANT · NATIONAL THEATRE



DRINKS PACKAGES – SPARKLING RECEPTION

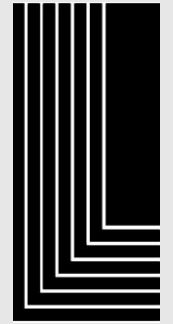
30 MINUTES - £12PP / 60 MINUTES - £23PP

Pago de Tharsys Cava
Studio lager
Galipette Biologique cider
The Kernel Pale Ale
Lucky Saint 0.5%
Double Dutch sodas
Coca-Cola, Diet Coke

Upgrade to Chandon Garden Spritz cocktail - +£2.50PP / +£3.50PP

Upgrade to Veuve Clicquot Yellow Label - + £5PP / +£8.50PP





DRINKS PACKAGES

3 HOURS UNLIMITED - £54PP

Moulin de Gassac Classic Blanc
Moulin de Gassac Rose
Moulin de Gassac Classic Rouge
Studio lager
Galipette Biologique cider
The Kernel Pale Ale
Lucky Saint 0.5%
Double Dutch sodas
Coca-Cola, Diet Coke

Additional hour - +£17.50PP

Add Pago de Tharsys Cava - + £9PP

Add Veuve Clicquot Yellow Label - + £14.50PP

Add single house spirits & mixers - + £14.50PP

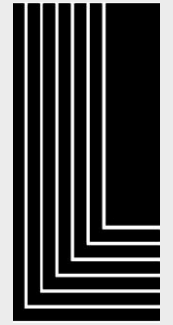


LASDUN RESTAURANT · NATIONAL THEATRE



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Internal



TERMS & CONDITIONS

A deposit will be required to finalise and confirm your event.

Minimum spends or numbers may apply.

Please note, a discretionary 12.5% service charge will be applied to all bookings. Prices are inclusive of VAT.

Our menus are sourced and prepared exclusively for the event.

We need final confirmation of numbers and menu choices at least 2 weeks before the event. In the event of a drop in guests attending, you will still be charged for the full cost of the event.

Please be sure to let us know in advance if there are any dietary requirements or allergies we should cater for.

As we work with small independent producers with limited availability, our menu may be subject to small changes, according to seasonal availability.

We are looking forward to welcoming you.