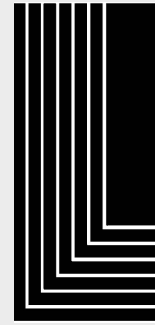


LASDUN RESTAURANT · NATIONAL THEATRE



## FEASTING & EVENTS

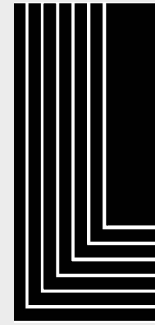
WELCOME TO LASDUN FEASTING AND PRIVATE DINING BROCHURE. LASDUN OFFERS THE PERFECT SETTING FOR A RECEPTION OR PRIVATE EVENT. WE CAN CATER FOR YOUR EVENT IN OUR RESTAURANT OR IN THE FOYLE ROOM, WHICH IS A PRIVATE DINING ROOM SITUATED WITHIN THE LASDUN – THESE ROOMS CAN BE HIRED EXCLUSIVELY.

OUR CHEFS HAVE CREATED A WONDERFUL SEASONAL FEASTING MENU INSPIRED BY THE RICH AND DIVERSE CULINARY HISTORY OF THE BRITISH ISLES. THROUGH OUR PASSION FOR THE BEST SEASONAL FOOD THIS BEAUTIFUL COUNTRY HAS TO OFFER WE WORK HAND IN HAND WITH SMALL FARMS, MAINLY FOCUSED AROUND KENT, SELECTING ONLY WHAT IS READY TO PICK EACH

WEEK. OUR MEAT COMES FROM A NETWORK OF SPECIALIST FARMS CROSSING THE COUNTRY FROM HEREFORDSHIRE TO CUMBRIA. ACROSS THE SEASONS WE COLLABORATE CLOSELY WITH FORAGERS TO SOURCE SEA VEGETABLES, MUSHROOMS AND OTHER WILD PRODUCE. OUR SEAFOOD IS FROM SCOTLAND AND IRELAND AND OUR FISH COMES DIRECTLY OFF THE BOATS IN CORNWALL.

FULL VENUE HIRES ARE AVAILABLE, PLEASE EMAIL: [BOOKINGS@LASDUNRESTAURANT.COM](mailto:BOOKINGS@LASDUNRESTAURANT.COM). OUR BOOKING TEAM WILL BE DELIGHTED TO ASSIST AND GUIDE YOU DURING EVERY STAGE OF YOUR EVENT TO ENSURE EVERYTHING IS CURATED DOWN TO THE SMALLEST DETAIL. THE FEASTING MENU IS PRICED AT £60 PER HEAD





## FOYLE ROOM

THE FOYLE ROOM IS OUR PRIVATE DINING ROOM SITUATED TO THE REAR OF THE RESTAURANT, BRINGING THE CONNECTION OF OUR RESTAURANT INTO A PRIVATE DINING EXPERIENCE.

THIS FLEXIBLE SPACE IS PERFECT FOR PRIVATE DINING, WINE TASTINGS OR ANY KIND OF SPECIAL EVENT. THE FOYLE ROOM CAN ACCOMMODATE UP TO 10 GUESTS

CHOOSE ONE STARTER, ONE MAIN AND ONE DESSERT FOR THE WHOLE TABLE. DIETARIES AND ALLERGIES CAN BE CATERED FOR ON TOP



## FOYLE ROOM MENU £80

DRESSED DORSET CRAB, MAYONNAISE AND RYE CRACKERS

OR

LONDON CURED SMOKED SALMON, BEETROOT RELISH AND SODA BREAD

BEEF WELLINGTON

OR

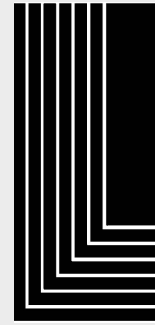
COD'S CHEEK AND LOBSTER PIE

ALL MAIN COURSES SERVED CORNISH POTATOES AND SPRING GREENS

BROWN BUTTER AND HONEY CUSTARD TART

OR

HOT CHOCOLATE & HAZELNUT PUDDING, SALTED CARAMEL



## CANAPÉS AND SNACKS MENU

Each canapé menu is priced at £40 per head, select four canapés from the menu below and

snacks are individually priced per person, these snacks have been brought together to be shared amongst the guests.

### CANAPÉS

DEVILLED CHICKPEA AND GOAT'S CURD

TAMWORTH HAM AND LINCOLNSHIRE FRITTERS

KING OYSTER MUSHROOM TARTS

SPENWOOD PUFFS

DULSE AND FENNEL FRIED CHICKEN

DORSET CRAB, SAFFRON BUNS

KINGS LYNN SHRIMP CROQUETTES

SALT BEEF, CELERIAC AND MUSTARD, RYE

### SNACKS

WHIPPED GOATS CURD, MINT AND CAPER, CHICORY £6

SMOKED COD'S ROE AND RADISHES £7.5

NOCELLERA OLIVES £5

DEVILLED EGGS AND EXMOOR CAVIAR £12

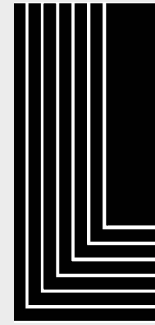
BEEF AND BARLEY BUNS, HORSERADISH CREAM £7

TRUFFLED SAUSAGE ROLL £7

MALDON ROCK OYSTERS £5.5

SCOTTISH LANGOUSTINES £MARKET PRICE

SEAFOOD PLATTERS - £MARKET PRICE  
DRESSED DORSET CRAB, ROCK OYSTERS, DEVILLED MUSSELS



## FEASTING MENU £60

### WILD & FORAGED

THE MENU BRINGS TOGETHER ALL THE WONDERFUL WILD PRODUCE THE BRITISH ISLES HAS TO OFFER, FROM OUR CHEFS FORAGING LOCALLY AND WORKING CLOSELY WITH A TEAM OF FORAGERS. MARTIN DENNY OFFERS SOME GREAT NORFOLK PRODUCE AND THE TEAM AT THE WILD ROOM GATHERS THE BEST OF CORNISH AND SCOTTISH COASTLINE.

CURED SEA TROUT & DOUGLAS FIR, CREME FRAICHE & SODA BREAD

CHICKEN & WILD LEEK PIE

ALL MAIN COURSES SERVED WITH CORNISH POTATOES AND SPRING GREENS

SEA BUCKTHORN & VANILLA ICE CREAM SANDWICH

### SEA, COASTAL & RIVER

WE HAVE CREATED A MENU DRAWN FROM OUR COASTLINE AND RIVERS WHICH OFFERS US SOME OF THE MOST INCREDIBLE PRODUCE – DURING THE SEASONS WE'LL FOCUS OUR ATTENTION ON USING THE VERY BEST THE COAST AND RIVERS HAVE TO OFFER.

POTTED SHRIMP, PICKLED CUCUMBER & TOAST

GRILLED CORNISH POLLOCK, DEVILLED COCKLES & SEA BEET

ALL MAIN COURSES SERVED WITH CORNISH POTATOES AND SPRING GREENS

PRESERVED CHERRY & ALMOND PAVLOVA

### FARMED & HARVESTED

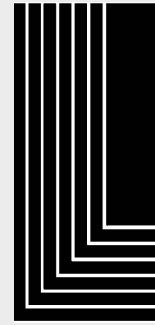
WE WORK HAND IN HAND WITH SMALL FARMS, MAINLY FOCUSED IN AND AROUND KENT, BUYING ONLY WHAT IS READY TO PICK EACH WEEK. OUR DAIRY, CHEESES AND MEAT COMES FROM A NETWORK OF SPECIALIST FARMS AROUND THE COUNTRY.

HERITAGE CARROTS, GOATS CURD AND HAZELNUTS

BRAISED SHOULDER OF LAMB, PEAS & MINT

ALL MAIN COURSES SERVED WITH CORNISH POTATOES AND SPRING GREENS

RHUBARB ETON MESS



## TERMS & CONDITIONS

A 25% DEPOSIT WILL BE REQUIRED TO FINALISE AND CONFIRM YOUR EVENT.

FOR AN EXCLUSIVE FULL VENUE HIRE WE ASK FOR A 50% DEPOSIT.

OUR EVENTS TEAM WILL SEND THIS TO YOU SEPARATELY DEPENDING ON AVAILABILITY.

DEPOSITS ARE REFUNDABLE UP TO 3 WEEKS BEFORE THE EVENT.

OUR FEASTING MENUS ARE SOURCED AND PREPARED EXCLUSIVELY FOR THE EVENT AND SERVED ON SHARING PLATTERS FOR ALL GUESTS TO ENJOY.

TO ENSURE AVAILABILITY WE WILL NEED TO KNOW WHICH ONE OF THE THREE MENUS YOU'D LIKE TO BE SERVED AT LEAST 2 WEEKS BEFORE THE EVENT.

IN THE EVENT OF A DROP IN GUESTS ATTENDING, WE WILL STILL HAVE TO CHARGE THE FULL COST OF THE EVENT 48 HOURS PRIOR.

PLEASE BE SURE TO LET US KNOW IN ADVANCE IF THERE ARE ANY DIETARIES OR ALLERGIES WE SHOULD CATER FOR.

AS WE WORK WITH 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.