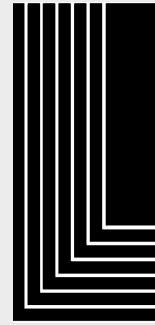


LASDUN RESTAURANT · NATIONAL THEATRE



FEASTING & EVENTS

LASDUN OFFERS THE PERFECT SETTING FOR AN EVENT IN THE HEART OF LONDON.

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 A WONDERFUL SEASONAL FEASTING MENU INSPIRED BY THE RICH AND DIVERSE CULINARY HISTORY OF THE BRITISH ISLES.

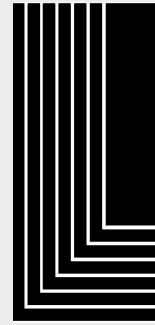
WE WORK HAND IN HAND WITH SMALL FARMS, MAINLY FOCUSED AROUND KENT, SELECTING ONLY WHAT IS READY TO PICK EACH WEEK.

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.

TO ENQUIRE ABOUT AVAILABILITY AND PACKAGES, PLEASE EMAIL 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.





RESTAURANT EXCLUSIVE HIRE

Make your next event one to remember with the exclusive hire of Lasdun.

With space for 100 guests seated, or 120 standing, our modernist dining room is the ideal space for celebrations, meetings, parties and much more.

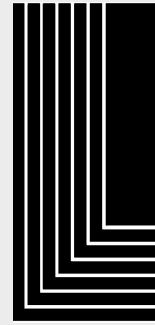
We can arrange a bespoke food and drink package depending on your needs, ensuring that all your guests are well fed and watered.

We are also able to offer partial hire of the restaurant, for up to 60 guests.

To enquire about availability and packages, please email BOOKINGS@LASDUNRESTAURANT.COM.

Our booking team will be delighted to assist and guide you during every stage of your event.





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 PRIVATE DINING, WINE TASTINGS OR ANY KIND OF SPECIAL EVENT.

CHOOSE ONE STARTER, ONE MAIN AND ONE DESSERT FOR THE WHOLE TABLE. DIETARY REQUIREMENTS AND ALLERGIES CAN BE CATERED FOR SEPARATELY.



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THREE COURSE MENU £80 PP

OUR MENUS ARE DESIGNED TO BE SHARED.

CHOOSE ONE STARTER, ONE MAIN AND ONE DESSERT FOR THE WHOLE TABLE.

DIETARIES AND ALLERGIES CAN BE CATERED FOR SEPARATELY.

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

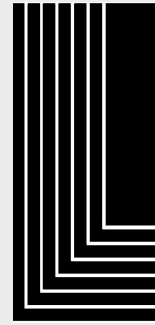
ALL MAIN COURSES SERVED WITH CORNISH POTATOES AND SPRING GREENS

--

BROWN BUTTER AND HONEY CUSTARD TART

OR

HOT CHOCOLATE & HAZELNUT PUDDING, SALTED CARAMEL



CANAPÉS AND SNACKS

ENJOY A DRINKS RECEPTION WITH CANAPÉS AND SNACKS AT LASDUN.

OUR CANAPÉ MENU IS PRICED AT £40 PER HEAD AND INCLUDES FOUR CANAPÉS FROM THE MENU ON THE RIGHT.

SNACKS ARE PRICED PER PERSON. THESE ARE SERVED SHARING STYLE.

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 (PER PERSON)

BLACK TREACLE SOURDOUGH £3

WHIPPED GOATS CURD. MINT AND CAPER. CHICORY £6

SMOKED COD'S ROE AND RADISHES £7.5

NOCELLERA OLIVES £5

BEEF AND BARLEY BUNS. HORSERADISH CREAM £7

TRUFFLED SAUSAGE ROLL £7

MALDON ROCK OYSTERS £5.5

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

FEASTING MENU £60

OUR FAMILY STYLE SET MENUS ARE DESIGNED TO BE SHARED.

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

LONDON CURED SMOKED SALMON, SEAWEED BUTTER AND SODA BREAD

OR

DUCK AND TAMWORTH TERRINE, DAMSON JELLY

OR

CHICORY, COMICE PEAR AND HARBOURNE BLUE

ROAST HEREFORD RUMP, YORKSHIRE PUDDING, HORSERADISH CREAM & GRAVY

OR

GRILLED CORNISH POLLOCK, DEVILLED SHRIMPS AND SEA PURSLANE

OR

ROSCOFF ONION TART AND SPENWOOD

ALL SERVED WITH ROAST POTATOES AND WINTER GREENS

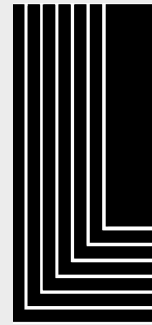
BROWN BUTTER AND HONEY CUSTARD TART

OR

STICKY DATE PUDDING & VANILLA CUSTARD

OR

HOT CHOCOLATE & HAZELNUT PUDDING, SALTED CARAMEL



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DRINKS PACKAGES

PACKAGE NUMBER 1

GLASS OF WELCOME CAVA AND HALF BOTTLE OF WINE PER PERSON
£27.50 PP

SPARKLING - PAGO DE THARYS. CAVA 'BRUT NATURE' PENEDES. SPAIN 2021 - MACABEO. PARELLADA. XARELLO

WHITE - REVERTE. 'ABRAZOS' NAVARRO. SPAIN 2021 - GARNACHA BLANCA

OR

RED - AGRICOLA GAIA 'BRICH' PIEDMONT

PACKAGE NUMBER 2

GLASS OF WELCOME CHAMPAGNE AND HALF BOTTLE OF WINE PER PERSON
£50 PP

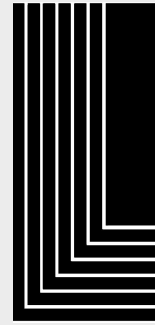
SPARKLING - LECLERC BRIANT. 'BRUT RESERVE' CHAMPAGNE. FRANCE NV - PINOT MEUNIER. PINOT NOIR. CHARDONNAY

WHITE - DOMAINE SYLVAIN BZIKOT. BOURGOGNE BLANC BURGUNDY. FRANCE 2021 - CHARDONNAY

OR

RED - DOMAINE PERRIN. BOURGOGNE PINOT NOIR BURGUNDY. FRANCE 2021 - PINOT NOIR

BESPOKE DRINKS PACKAGES AVAILABLE



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.

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 ARE STILL LIABLE TO PAY FOR THE FULL COST OF THE EVENT.

PLEASE BE SURE TO LET US KNOW IN ADVANCE IF THERE ARE ANY DIETARIES 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.