

PRIVATE DINING AND EVENTS

LASDUN

RESTAURANT ————— BAR

FEASTING AND 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 12, 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 canapes 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 12 guests.

This flexible room is perfect for intimate dining, wine tastings or any kind of special event, with a dedicated waiter and a choice of menus.



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 as a semi-exclusive hire. The entire restaurant is also available for exclusive hire, accommodating 100 guests seated, or up to 200 standing.



MENUS

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THREE-COURSE MENU

£60pp, each guest to pre-order starter, main and dessert (for bookings of up to 30 people)

STARTER

Pressed potato, cured Tamworth and mustard

Chicory, pear, walnut and Harborne blue (v)

Cornish fish soup, crab toast

Smoked sea trout, beetroot relish, seaweed crème fraîche

MAIN

Fish cake, warm tartare sauce

Braised ox cheek, Jerusalem artichoke

Pressed celeriac, chestnut, and truffle sauce (v)

Duroc breaded pork chop, brown butter

Signature pie (serves 2)

DESSERT

Kentish apple and mincemeat pie, Somerset brandy cream

Sticky date pudding, salted toffee sauce

Chocolate choux bun, preserved cherries

Three British cheeses, quince jelly and oat biscuits

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, beetroot 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, brown butter cake

Pear and saffron tart, clotted cream

ENHANCEMENTS

Bread + £2.50pp

Additional cheese course + £5pp

Sides + £6 per side (we recommend sharing between two)

Your choice of:

Chips

Mashed potato

Buttered winter greens

Creamed spinach

Gem, buttermilk and tarragon dressing



CANAPES

£40pp

Please select four canapes

Montgomery cheddar and leek tart (v)

Curry leaf fried chicken, pickled lime mayonnaise

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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

£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



GOOD TO KNOW

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 7 days before the event. 

Please be sure to let us know in advance if there are any dietary requirements or allergies we should cater for at least 7 days in advance.

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



For bookings up to 15 people, please contact

Laura Joita

Guest Relations Manager

020 7 452 3600

bookings@lasdunrestaurant.com

lasdunrestaurant.com

LASDUN

For bookings over 15 people, please

contact

National Theatre Events

020 7 452 3999

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