



# PRIVATE DINING AND EVENTS

**LASOON**

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, for up to 200 guests.

We offer several 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 for standing receptions, or plated dishes for seated lunches or dinners.

To enquire about availability and packages, please email [events@nationaltheatre.org.uk](mailto:events@nationaltheatre.org.uk).



## FOR GROUPS OF 8-14 GUESTS

We can accommodate groups of up to 14 guests in our main dining room.

You are welcome to order from our a la carte menu on the day, but we'd kindly ask that you notify us of any dietary requirements prior to joining us.

We can arrange for cocktails or sparkling on arrival, wine on the table and teas and coffee to finish. Alternatively, you are welcome to order drinks on the day.

No minimum spend is required, but we do ask for card details in the case of a late cancellation or complete no show.

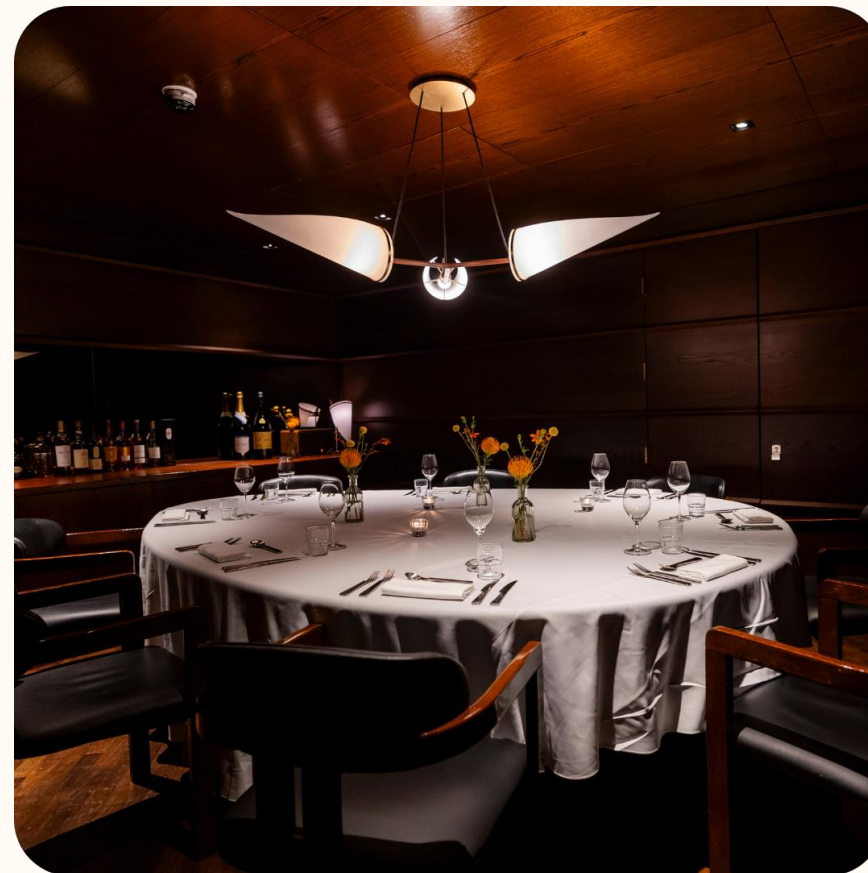


## PRIVATE DINING ROOM

Our private dining room is tucked away in the heart of the National Theatre, offering an intimate and elegant space for up to 12 guests.

The space combines warm contemporary design with a refined atmosphere, complemented by a dedicated waiter who ensures seamless, attentive service throughout your event. Enjoy our generous feasting menus, showcasing the very best of modern British ingredients, thoughtfully sourced and beautifully presented.

To elevate the experience further, we offer bespoke wine pairings and handcrafted cocktails, tailored to your menu and preferences, creating a truly memorable and personalised dining occasion.



## GROUPS OF 15 OR MORE

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

For groups of 15-49 guests, we offer a selection of tables within our main restaurant, with the option to dine from our feasting menus.

## SEMI-EXCLUSIVE OR EXCLUSIVE HIRE

We can 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



## FEASTING MENU 1 – Classic

£75pp

*Dietary requirements and allergies can be catered for separately. Dishes can also be substituted on request.*

A British feasting menu is a wonderfully theatrical affair, built around generosity, seasonal produce, and a certain unhurried confidence in the kitchen. Chefs Tom and Jon have picked from the best of our British larder to create a feast worthy of any occasion. Each course is served at the centre of the table, alongside bread and sides.

### STARTER

Hot smoked sea trout, pickled cucumber and caraway bun

### MAIN

Chicken and wild garlic pie

*Served with potatoes and seasonal greens*

### DESSERT

Rhubarb and rose pavlova

Make the evening last into the night -- add an extra cheese course for £9pp

Wine pairings start from £30pp. See page 15 for more details.

## FEASTING MENU 2 – Coastal

£75pp

*Dietary requirements and allergies can be catered for separately. Dishes can also be substituted on request.*

**This seafood-inspired menu celebrates abundance, seasonality and the simplicity of the very best ingredients found across the British coastline. Each course is served at the centre of the table, alongside bread and sides.**

### STARTER

Potted Dorset crab, fennel salad and rye

### MAIN

Baked hake, clams and butter sauce

*Served with potatoes and seasonal greens*

### DESSERT

Chocolate and hazelnut tart

Make the evening last into the night -- add an extra cheese course £9pp

Wine pairings start from £30pp. See page 15 for more details.

## FEASTING MENU 3 – Harvest

£75pp

*Dietary requirements and allergies can be catered for separately. Dishes can also be substituted on request.*

For the Harvest menu, chefs Tom and Jon turn to the bounty of produce that is grown, reared and produced by our farmers. Each course is served at the centre of the table, alongside bread and sides.

### STARTER

Norfolk asparagus, brown butter and hen's egg

### MAIN

Slow roast shoulder of lamb, braised peas and artichokes

*Served with potatoes and seasonal greens*

### DESSERT

Strawberry and vanilla slice

Make the evening last into the night -- add an extra cheese course £9pp

Wine pairings start from £30pp. See page 15 for more details.

## SAMPLE THREE-COURSE MENU

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

*Dietary requirements and allergies can be catered for separately. Dishes can also be substituted on request.*

**BREAD:** Black treacle sourdough, made in-house £2.50pp

### STARTER

Crumbed pigs cheek, fennel, caper and parsley mayonnaise

Peas, cows curd and lovage

Brown shrimps, globe artichoke, hen's egg

Cornish fish soup, toast

### MAIN

Potato dumplings, spinach, Baron Bigod cream

Poached sea trout, chard, butter sauce

Duroc pork chop, brown butter, sage

Smoked haddock and cod fishcake, tartare sauce

### SIDES

Choose two sides for the table,

Chips / Seasonal greens / New potatoes  
/ Creamed spinach / Gem, buttermilk  
and tarragon dressing

### DESSERT

Blood orange chocolate tart

Buttermilk set cream, poached rhubarb,  
shortbread

Apple tart, vanilla cream

## CANAPES

£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 available on request*



# DRINKS



## COCKTAIL RECEPTION

Ease into your event with bespoke cocktails worth talking about, designed by our Head Bartender. Please choose up to two from the below.

### THE OTHER PLACE £16



Kavka Orchard Vodka  
Apple Eau De Vie  
Orchard Shrub  
White Miso  
Fresh Lemon  
Cucumber Soda

### BALLET SHOES £18



Veuve Champagne  
East London Liquor Company Gin  
Apricot Liqueur  
Apricot Shrub  
Lillet Blanc  
Stone Fruit Bitters

### BOTIVO SPRITZ (non alc) £8.50



Botivo botanical aperitif  
Soda

Bespoke or classic cocktails available on request. Cocktails are charged on consumption, with a minimum order of one cocktail per person.

## SPARKLING RECEPTION

**Start with a glass or two of something special.**

*Unless stated, prices are per bottle. We work to an allocation of six glasses per 750ml bottle.*

**Josephine Cremant de Limoux, Les Hautes Terres** £67

**Veuve Clicquot Brut Yellow Label** £96

**Ruinart Rosé** £140

**Thomson & Scott 'Noughty' De-Alcoholised Sparkling Chardonnay** ✓  
£41 per bottle or £8.5 per glass

**Veuve Clicquot Brut Yellow Label (Magnum)** £175

**Veuve Clicquot Rose (Magnum)** £190

**Walgate Chardonnay (Magnum)** £160

Selection of bottled beers, soft drinks and juices available at the bar

If you can't see your favourite drink, let us know and we can create packages to suit.



## WINE PAIRINGS

Make wine part of the architecture of your meal and choose one of our pairings to accompany each course.

*Includes one 125ml glass per person of each wine*

### **The Dress Rehearsal £30pp**

2023 Domaine Gaisot, Bourgogne Aligote, Burgundy, France  
2023 Monte Dall’Ora Valpolicella Classico ‘Saseti’, Veneto, Italy  
2012 Domaine Valcros, ‘Banyuls Rimage’, Southwest France, France

### **Opening Night £43pp**

2022 Walgate Wines Chardonnay, Sussex, England  
2018 Hodgkinson, Priorat ‘Mas Del Habanero’, Catalonia, Spain  
2019 Marco de Bartoli ‘Marsala Vigna Miccia Oro’, Sicily, Italy

### **Press Night £55pp**

2023 Domaine Celine Perrin, Meursault, Burgundy, France  
2020 La Palazzetta, Brunello di Montalcino, Montalcino, Italy  
2016 Pierre Frick Gewurztraminer Macération

Alternative wines can be ordered for your event,  
but we require at least two weeks’ notice to ensure availability



## 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.

Unless specified, drinks will be charged on consumption.

We require final confirmation of guest numbers, wine orders and menu choices at least 14 days before your event. Dietary requirements can be shared up to seven days prior to your 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 14 people, please contact

**Laura Joita**

Guest Relations Manager

020 7 452 3600

[bookings@lasdunrestaurant.com](mailto:bookings@lasdunrestaurant.com)

[lasdunrestaurant.com](http://lasdunrestaurant.com)

**LASDUN**

For bookings over 15 people, please contact

**National Theatre Events**

020 7 452 3999

[events@nationaltheatre.org.uk](mailto:events@nationaltheatre.org.uk)