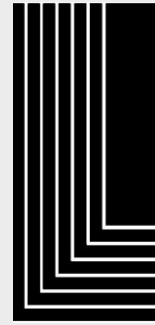




# LASOWN

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 100-seat dining room offers the perfect setting for birthdays, celebrations, corporate events and special occasions.

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.

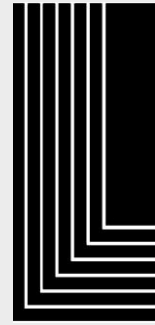
We work hand in hand with small farms around the country, selecting only what is ready to pick each week.

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







## RESTAURANT EXCLUSIVE HIRE

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

With space for 100 guests seated, or 200 standing, our modernist dining room is the ideal space for celebrations, meetings, parties and much more.

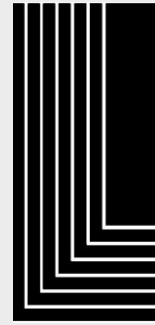
We can arrange a bespoke food and drink package depending on your needs, ensuring that all your guests are well fed and watered.

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

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

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





## STANDING RECEPTION

Private or semi-private hire of Lasdun from 5pm-10:30pm

Glass of sparkling wine on arrival

Free-flowing house red and white wine, house beer and soft drinks for 3 hours

A selection of signature canapes

Full event management

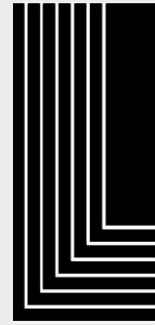
£120 PP

All prices are inclusive of VAT.

*Bespoke packages are available, please ask the team for details.*



LASDUN RESTAURANT · NATIONAL THEATRE



## CANAPÉS

Devilled chickpea and goat's curd

Tamworth ham and Lincolnshire fritters

King oyster mushroom tarts

Spennwood puffs

Dulse and fennel fried chicken

Dorset crab, saffron buns

Kings Lynn shrimp croquettes

Salt beef, celeriac and mustard, rye



## UPGRADES (PER SERVING)

Black treacle sourdough £3

Salted almonds £5

Nocellera olives £5

Whipped goats curd, mint and caper, chicory £6

Beef and barley buns, horseradish cream £7

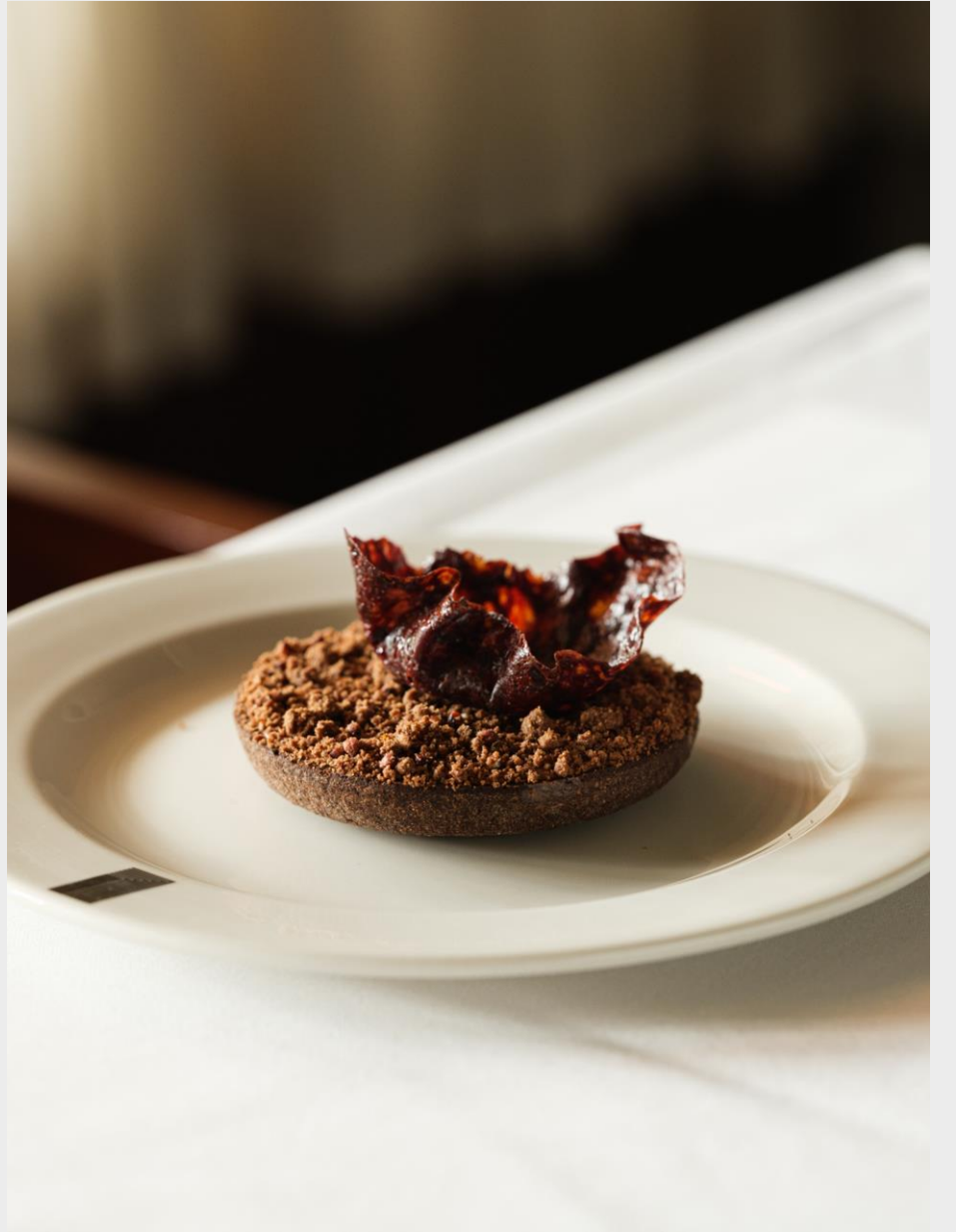
Truffled sausage roll £7

Maldon rock oysters £5

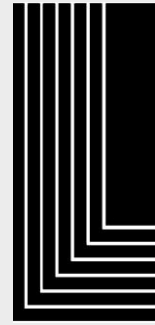
Cantabrian anchovies £12

Brown shrimp fritters £12









## FESTIVE DINNER

Private or semi-private hire of Lasdun from 6pm-10:30pm

Glass of sparkling wine on arrival

Free-flowing house red and white wine, house beer and soft drinks for 3 hours

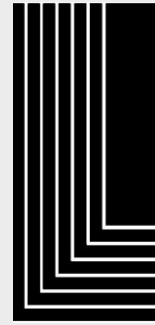
Three-course meal, with tea and coffee

Full event management

£140 PP

All prices are inclusive of VAT.

*Bespoke packages are available, please ask the team for details.*



## FESTIVE LUNCH

Private or semi-private hire of Lasdun from 11am-3:30pm (Guest arrival from 12pm)

Glass of sparkling wine on arrival

Half a bottle of wine per person

Three-course meal, with tea and coffee

Full event management

£100 PP

All prices are inclusive of VAT.

Bespoke packages are available, please ask the team for details.



LASDUN RESTAURANT · NATIONAL THEATRE



# THREE-COURSE MENU

*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

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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*

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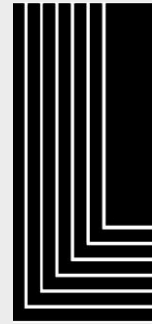
Brown butter and honey custard tart

OR

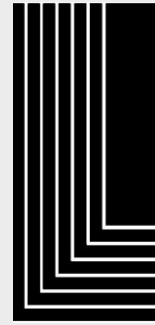
Sticky date pudding & vanilla custard

OR

Hot chocolate and hazelnut pudding, salted caramel



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## DRINKS MENU

Pago de Tharys, Cava 'Brut Nature',  
Penedes, Spain 2021

AND

Reverte, 'Abrazos' Garnacha Blanca,  
Navarra, Spain 2021

OR

Agricola Gaia, 'Brich', Barbera  
Piedmont, Italy

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Braybrooke Lager

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House-made seasonal soft drinks



BESPOKE DRINKS PACKAGES AVAILABLE

LASDUN RESTAURANT · NATIONAL THEATRE

Internal

PREMIUM SELECTION +£25PP

Leclerc Briant, 'Brut Reserve'  
Champagne, France NV

AND

Domaine Sylvain Bzikot, Bourgogne Blanc,  
Burgundy, France 2021

OR

Domaine Perrin, Bourgogne Pinot Noir  
Burgundy, France 2021

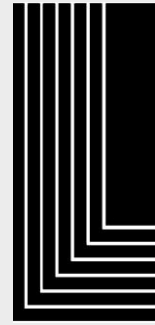
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Braybrooke Lager

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House-made seasonal soft drinks





## 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.

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



LASDUN RESTAURANT · NATIONAL THEATRE

### THREE COURSE MENU £80 PP

*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

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Beef Wellington

OR

Cod's cheek and lobster pie

*All main courses served with roast potatoes and spring greens*

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Brown butter and honey custard tart

OR

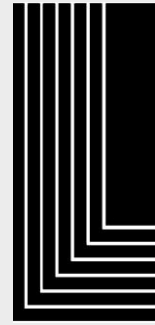
Hot chocolate and hazelnut pudding, salted caramel



LASDUN RESTAURANT · NATIONAL THEATRE

Internal





## 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.

Deposits are refundable up to 3 weeks before the event. Minimum spends or numbers may apply.

Please note, a discretionary 12.5% service charge will be applied to all private hire bookings.

Our feasting 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 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.