

Hospitality

Summer



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Hospitality and Events

History

The grade I listed Lloyd's Building is the perfect venue to host your next business meeting or event. The architectural significance and historic heritage is immense, whilst the prestige of entertaining at the home of the world's leading insurance market adds glamour to any occasion.

The history of Lloyd's dates back to the 17th century when Edward Lloyd's Coffee House became recognised as the place for obtaining maritime insurance, this is where Lloyd's as we know it today began. The spectacular Lloyd's building remains to be a unique London landmark designed by the acclaimed architect Lord Richard Rogers.

Located in the heart of the City, it offers a variety of fabulous contemporary and traditional function rooms.

General Booking Information

To plan your event at Lloyds, please email catering@Lloyds.com with your requirements.

Our highly experienced events team can produce an event effortlessly and will be on hand working closely with you from start to finish. Our highly creative, award-winning chefs are passionate about food and have put together amazing menus to suit any occasion.

Our aim is to make your event as successful and memorable as possible.

We require 72 working hours' notice for food and 48 working hours' notice for drink orders.

If you are outside of this window, please do not hesitate to contact us on [+44 20 7327 5249](tel:+442073275249) and we will endeavour to support your catering requirements.

All prices in the brochure are per person unless otherwise specified. Staffing charges and sundry costs may apply.

Food Allergies or Intolerance

Please be advised that foods prepared and produced in our kitchens may contain, dairy, gluten, soy bean, fish, shellfish, tree nuts, peanuts, soy, eggs and egg products. If any of your guests have a food allergy or intolerance, please let us know in advance.

Cancellations

A charge may be incurred for late food cancellations, please note if a room hire fee has been added to your booking you will be charged 100% of the room hire fee if cancelled within 48 hours of your booking date. This will be confirmed to you at the time of cancelling.



Event Spaces

Banqueting Suite

The simple yet sophisticated décor of the Banqueting Suite makes it the perfect blank canvas to dress, theme and brand for large drinks receptions, dinners or meetings

The room is only available after 4pm Monday to Thursday and all-day Friday

<i>Suitable for:</i>	<i>Capacity</i>
Dinner	220
Dinner and Dance	180
Cabaret	120
Theatre Style	220
Cocktail Party	400



Adam Room

Located on the 11th floor of Lloyd's, the Adam Room is an adaptation of the original dining room of architect Robert Adam, designed in 1763

<i>Suitable for:</i>	<i>Capacity</i>
Dinner and Lunch	
The Adams Room Table	36
Banqueting Rounds	80

Sir David Rowland Room

A traditional room with its elegant mahogany table and relaxed atmosphere, is the ideal place to host that special lunch or dinner

<i>Suitable for:</i>	<i>Capacity</i>
Dinner	26



Presentation Rooms

Flexible, light spaces with views of the City of London and the famous Lloyd's atrium from the 11th floor

<i>Suitable for:</i>	<i>Capacity</i>
Dinner	100
Dinner and Dance	80
Cocktail Party	150
Theatre Style	160
Boardroom	60
Cabaret	60
U-Shape	40



Old Library

Built in 1928, with its oak panels and impressive hand-carvings of 17th and 18th century sailing vessels compliments the navel heritage of Lloyd's

<i>Suitable for:</i>	<i>Capacity</i>
Dinner	70
Dinner and Dance	40
Cocktail Party	150
Theatre Style	130
U-Shape	26
Cabaret	42



Beverages

Minimum 2 persons. All bookings must be placed 48 hours before your event.
Any cancellations after 11am the day prior will incur a cancellation charge.

Hot Beverages

- **NEMI Teas** **£4.60**

*English Breakfast, Earl Grey, Green tea, Peppermint tea,
Camomile, Lemongrass and ginger, Red berry,
Decaf English Breakfast*

- **Change please organic coffee** **£4.60**

Soft Drinks

- **Coca Cola** **£4.00**
- **Diet Coca Cola** **£4.00**
- **Mandarin and orange** **£4.50**
- **Victorian lemonade** **£4.50**
- **Traditional ginger beer** **£4.50**
- **Botanically brewed rose lemonade** **£4.50**
- **Elderflower** **£4.50**

Frobisher's

- **Orange Juice** **£4.00**
- **Apple Juice** **£4.00**
- **Cranberry** **£4.00**
- **Mango** **£4.00**
- **Bumbleberry** **£4.00**

Bottled Water

- **Still 35cl** **£1.80**
- **Still 75cl** **£3.65**
- **Sparkling 35cl** **£1.80**
- **Sparkling 75cl** **£3.65**

Graze

- **Biscuits** **£1.60**
- **Kit Kats** **£1.20**
- **Popcorn** **£1.70**
- **Salted Crisps** **£1.70**



Breakfast

Minimum 2 persons. All bookings must be placed 72 hours before your event.
Any cancellations 48 hours prior to your booking will incur a full cancellation charge.

Rolls and Bagels **£9.50**

Served with tea, coffee and juice, two items per person

- Black treacle bacon brioche bun
- HG Cumberland bridge bun
- Burford brown egg brioche bun
- Keens cheddar, Dorset ham, cornichon bagel
- Forman's smoked salmon, cream cheese, white pepper and chive bagel
- Avocado, lime, coriander, chilli bagel

Viennoiserie **£9.00**

*A warm selection of freshly baked French pastries
Served with tea, coffee and juice, two items per person*

Filled Artisan Croissants **£7.00 each**

- Comte, pickled tomato and cress
- King Peter ham, butlers cheddar with chive
- Soft hens' egg, avocado, lime and green chilli
- Smoked pastrami, horseradish and ricotta

Yoghurt **£6.00 each**

- Greek yoghurt, apricot, almond and orange
- Greek yoghurt, cherry, dandelion, burdock and chocolate granola
- Greek yoghurt, yellow peach, raspberry and vanilla
- Greek yoghurt, strawberry, white balsamic and oat

Benedict's **£22.00**

*Served on a toasted muffin with tea, coffee and juice
Sit down breakfast only maximum 20 persons*

- Black treacle bacon, poached hens' egg, hollandaise
- Forman's smoked salmon, poached hen's egg, hollandaise
- Wilted baby spinach, poached hens' egg, hollandaise

Fruit

- Seasonal cut fruit **£6.50**
- Plum, raspberry and black grape 'Kilner' **£6.00**
- Nectarine, strawberry and watermelon **£4.50**



Cold Fork Buffet

Minimum 10 persons. All bookings must be placed 72 hours before your event.
Any cancellations 48 hours prior to your booking will incur a full cancellation charge.

Choose menu Fork Feast, Fare or Graze for your whole party **£47.50**

Fork Feast

Pulled Romney Marsh Lamb Verde

Jersey royals and mint

Cornish Mackerel

Gooseberry, rocket and red onion

Beetroot Pastrami

Mustard, ridge cucumber and pumpernickel

London heritage sourdough with flavoured oils and vinegars

- **Green salad**
- **Heritage tomato**
- *Seasonal cut fruit*
- *Neal's Yard artisan British cheeses, house chutney, piccalilli, quince cheese, celery and grapes*

Fork Fare

Creedy Carver Chicken

Cherry harissa, torched runner bean and peach

Roast Sea Trout

'Niçoise'

Norfolk Pea

Ricotta and soft herb tart

London heritage sourdough with flavoured oils and vinegars

- **Green salad**
- **Heritage tomato**
- *Seasonal cut fruit*
- *Neal's Yard artisan British cheeses, house chutney, piccalilli, quince cheese, celery and grapes*

Fork Graze

Roast Hereford Beef

Sirloin, broad bean, leek and lovage

Steamed Tiger Prawn

Green papaya, white soy and Chinese greens

Charred Artichoke

Fennel and summer squash

London heritage sourdough with flavoured oils and vinegars

- **Green salad**
- **Heritage tomato**
- *Seasonal cut fruit*
- *Neal's Yard artisan British cheeses, house chutney, piccalilli, quince cheese, celery and grapes*



Working Lunch

All bookings must be placed 72 hours before your event.
Any cancellations 48 hours prior to your booking will incur a full cancellation charge.
Available on request: Gluten Free, Halal, Vegan

Premium Sandwich Lunch **£13.50**

1 round of freshly made classic sandwich on artisan breads served with vegetable or potato crisps, seasonal fruit platter and British cheese platter

Classic Sandwich Lunch **£9.50**

1 round of freshly made classic sandwiches

Ploughman's Extras **£5.50 each**

Minimum 5 persons per item

- Green Thai chicken 'Scotch egg' Gochujang ketchup
- Cumberland sausage roll, lemon thyme and date HP
- Keens cheddar scone, chive and chilli
- Chalk stream trout quiche mustard and cress
- Prawn Marie Rose, lemon and rye
- Sparkenhoe Welsh rarebit, pickled green tomato

Salads **£5.50 each**

Minimum 5 persons per item

- Isle of Wight tomatoes, shallot and chive
- Norfolk pea, cucumber and lovage
- Romano pepper, smoked paprika and red basil
- Jersey Royal, Wingham watercress and radish

Sweet

- Guayaquit chocolate brownie **£5.00**
- Hazelnut eclairs **£5.00**
- Flapjacks **£5.00**
- Selection of petit gâteaux **£10.00**

Graze

- Biscuits **£1.60**
- Kit Kats **£1.20**
- Popcorn **£1.70**
- Salted Crisps **£1.70**



Brasserie Lunch

All bookings must be placed 72 hours before your event. Only to be served from 12pm till 3pm
Any cancellations 48 hours prior to your booking will incur a full cancellation charge.

2 Courses

£38.50

| 3 Courses

£50.00

First Course

Caesar

Red gem, cacklebean hen's egg and pecorino

Forman's

London smoked salmon, watercress and rye

Hock

Potted ham knuckle, cornichons and capers

Main Course

Fish and Chips

Peterhead cod, Maris piper chips, peas and pickles

Tart

Brown butter onion, aged Comté tart, green leaf and herb

Steak and Chips

Hereford sirloin, Maris piper chips and bearnaise

Dessert

Annabel

Strawberries, Jersey cream and vanilla

Trifle

Cherry and chocolate

English Cheese

House chutney, sourdough wafer and celery



Sharing Boards

Minimum 5 persons. All bookings must be placed 72 hours before your event.
Any cancellations 48 hours prior to your booking will incur a full cancellation charge.

Smithfield's Board **£14.00**

A selection of charcuterie, cured hams, sourdough and antipasti

Billingsgate Slate **£16.00**

A selection of London smoked, cured, coastal fish, shellfish, rye and lemon

Spitalfields Plate **£9.00**

A selection of chargrilled, marinated and pickled antipasti served with flatbread and condiments

Neal's Yard Cheese Board **£16.00**

A selection of British cheeses, house chutney, piccalilli, quince cheese, celery and grapes

Bowls

- Craft beer nuts **£4.00**
- Green and black olives **£3.00**
- Smoked giant corn **£3.00**
- Maldon sea salt broad beans **£3.00**

Plates

- Crudités and condiments **£5.80**
- Flat bread and hummus **£4.50**
- Antipasti **£4.80**
- Tortilla chips and pea Guacamole **£4.80**



Canapés

Minimum 10 persons. All bookings must be placed 72 hours before your event.
Any cancellations 48 hours prior to your booking will incur a full cancellation charge.

Choice of 6 Canapés £31.00

Chef's Choice of 5 Canapés £25.00

Meat

- **Scrumpet** Marsh lamb, rose harissa and cumin
- **Cherubs on Horseback** Apricot, moscatel and Pata Negra
- **Pont Neuf** Beef dripping bearnaise and Maris piper
- **Piccalilli** Duck, rough puff and nectarine
- **Hock** Ham knuckle, plum HP and fennel
- **Coronation** Masala chicken with white peach

Fish

- **Éclair** Brown Crab, tarragon and mascarpone
- **Palmier** Smoked anchovy, sage and sorrel
- **Miso** Tuna, gooseberry and ginger
- **Scampi** Queen scallop, cornichon and sauce choron
- **Cullen Skink** Haddock beignet, grelot and nasturtium
- **Satay** Prawn, cashew nut and kaffir lime

Vegetarian

- **Katsu** Carrot, caraway and chive
- **Tatin** Turnip, thyme, truffle and honey
- **Kiev** Green olive, watercress and black garlic
- **Fritter** Feta brassica and bay
- **Daikon** White radish, avocado and nori
- **A la Française** Pea, cucumber and young spinach

Vegan

- **Isle of Wight** Tomato, sea salt caramel and sesame
- **Pastrami** Beetroot, Tewkesbury mustard and rye
- **Baba Ghanoush** Cherry pepper, pistachio dukkha
- **Tempura** Snow pea and sour mango
- **Souvlaki** Summer squash, skordalia
- **Quaver** Beet, wood sorrel and balsamic



Bowl Food

Minimum 10 persons. All bookings must be placed 72 hours before your event.
Any cancellations 48 hours prior to your booking will incur a full cancellation charge.

Each Bowl £9.50

Chef's Choice of 4 Bowls £35.00

Meat

- **Chasseur** Romney lamb, tarragon, soused tomato
- **Chimichurri** Hereford beef, maize and mustard
- **Gun Powder** Corn chicken, black cardamon, wild rice
- **Piccalilli** Old spot pork and peach
- **Orzotto** Beef shin, barley and parmesan
- **Hock** Smoked Knuckle, verde and samphire

Fish

- **Cock a Leekie** Cod, chicken wing and leek
- **Masala** Sea trout, kohlrabi and fennel
- **Antiboise** Tuna, avocado, wax bean
- **Crab** Orange tomato gazpacho, chive and sherry
- **Calamari** Green leaves, tzatziki, calamansi
- **Tagine** Prawn, rose harissa, freekeh

Vegetarian

- **Thai Green** Squash, pea aubergine, young spinach
- **Gnocchi piedmontese** Artichoke, broad bean, red watercress
- **Waldorf** Nectarine, pine nut pickled grape
- **Panna Cotta** Norfolk pea, gem and dill
- **Birchington** New Lovage, rocket, rapeseed
- **Brassica** Smoked yoghurt, black tahini and peanut

Vegan

- **Panzanella** Heirloom tomato, sourdough, white balsamic
- **Jerk** Golden beetroot, Camargue rice, pineapple slaw
- **Rogan Josh** Okra, Bombay potato, red onion
- **Gochujang** Hispi, Miso and mirin
- **Carpaccio** Kohlrabi, caper, truffle and cornichon
- **Ratatouille** Yellow squash, green tapenade, lemon thyme



Fine Dining

All bookings must be placed 72 hours before your event.

Any cancellations 48 hours prior to your booking will incur a full cancellation charge.

3 Courses

£95.00

| 4 Courses

£110.00

Inclusive of Warm Bread, Flavoured Butter served at the beginning of the meal, followed by Coffee and Petit Fours

First Course

Devilled

Cornish crab, Nutbourne tomatoes and sourdough

Rye Bay Scallop

Turnip and thyme

Wood Pigeon

Cheltenham beetroot and poached cherries

Barigoule

Old spot pork, artichoke and fennel

Niçoise

Romano pepper, black garlic and hen's egg

Mulligatawny

Jersey royal, watercress and broad bean

Main Course

Plaice

Norfolk pea, ratte and red gem

Sea Trout

Chicken wing and cucumber

Pollock

Brown shrimp, dill and samphire

Provencal

Marsh lamb, smoked aubergine and summer squash

Hereford Beef

Broccoli, sticky cheek and mustard

Cotswold Chicken

Chard saag, lovage and cumin

Barley

Burrata, nasturtium, aged sherry

Sands Carrot

Rye tart, sheep's curd, golden raisin

Dessert

Eton Tidy

Annabel strawberry, basil and yoghurt

Melba

White peach, champagne and vanilla

Cheesecake

Apricot, Bronte pistachio and thyme

Black Forest

Cherry, extra bitter Guayaquil and kirsch

Tiramisu

Pimm's, white chocolate and mascarpone

Tatin

Roquefort, nectarine and thyme



Wine List

All bookings must be placed 48 hours before your event. Any cancellations 48 hours prior to your booking will incur a cancellation charge. Alcohol to be served after 4pm.

White Wine

Les Bêtes Rousses Colombard / Ugni Blanc, IGP Comté Tolosan <i>2023, France</i>	£26.50
Picpoul de Pinet 'La Viste', Côteaux du Languedoc <i>2023, France</i>	£32.00
FRAM Chardonnay, Robertson <i>2023, South Africa</i>	£37.00
Hunter's Sauvignon Blanc, Marlborough <i>2023, New Zealand</i>	£39.00
Gavi di Gavi Figini, Azienda Agricola La Chiara, Piedmont <i>2023, Italy</i>	£40.00
Butussi, 'Kret' Friulano, Friuli <i>2022, Italy</i>	£42.00
Kaesler, 'Stonehorse' Riesling, Watervale, Clare Valley <i>2022, South Australia</i>	£43.00
La Poda, Albariño, Bodegas Cosme Palacio, Rias Baixas <i>2023, Spain</i>	£43.00
Chablis, Domaine Louis Moreau <i>2022, France</i>	£46.00
Bourgogne Aligote, 'Raisins Dores' Domaine Michel Lafarge, Burgundy <i>2021, France</i>	£54.00
Pouilly Fume, Comtesse A d'Astutt d'Assay, Chateau de Tracy, Loire Valley <i>2022, France</i>	£62.00
Bourgogne Blanc, 'La Tufera', Domaine Etienne Sauzet, Puligny Montrachet, Burgundy <i>2022, France</i>	£82.00

Red Wine

Les Bêtes Rousses Carignan/Grenache, Vin de France <i>2023, France</i>	£26.50
Valdevina Malbec, Famatina Valley <i>2023, Argentina</i>	£29.00
La Foule Pinot Noir, IGP Pays d'Oc <i>2022, France</i>	£30.00
Barbera d'Asti, Luca Bosio, Piedmont <i>2022, Italy</i>	£31.50
Marqués de Reinoso Crianza, Rioja <i>2020, Spain</i>	£32.50
Château La Vaisinerie, Puisseguin St. Emilion, Bordeaux <i>2018, France</i>	£46.00
Erial Tinto, Bodegas Epifanio Rivera, Pesquera de Duero, Ribera del Duero <i>2021, Spain</i>	£47.50
Achaval-Ferrer Malbec, Lujan de Cuyo, Mendoza <i>2022, Argentina</i>	£52.50
Kaesler, 'Reach for the Sky' Shiraz, Barossa Valley <i>2021, South Australia</i>	£54.00
Nga Waka Pinot Noir, Martinborough <i>2021, New Zealand</i>	£58.00
Rosso di Montalcino, Sogni e Follia, Podere Le Ripi <i>2020, Italy</i>	£66.00
Côte de Nuits Villages, Marchand-Tawse, Burgundy <i>2021, France</i>	£78.00
Châteauneuf-du-Pape Rouge, Domaine Versino, Rhône Valley <i>2020, France</i>	£85.00

Rosè Wine

Les Bêtes Rousses Cinsault Rosé, IGP Pays d'Herault <i>2023, France</i>	£26.50
Domaine Gavoty Grand Classique Rosé, Côtes de Provence <i>2023, France</i>	£44.00

Sparkling Wine

N.V. Arcobello Prosecco Brut, Treviso <i>Italy</i>	£35.50
N.V. Laytons Brut Réserve, Champagne <i>France</i>	£67.00
N.V. Harrow & Hope Brut Reserve, Marlow, Buckinghamshire <i>England</i>	£72.00
N.V. Laurent Perrier Brut, La Cuvée, Tours sur Marne, Champagne <i>France</i>	£110.00

Beer

Peroni	£6.50
Curious Brew	£6.50

Provenance

We source the highest quality ingredients from local suppliers and we believe that the best food starts with the best ingredients. We remain on top of food trends to ensure we continue to deliver dishes that our customers want.

Cooking and eating seasonally allows us to enjoy a wide range of the freshest produce, year-round! Working with our suppliers, we focus on sourcing the best seasonal ingredients available, bringing a variety of tastes and textures to your plate.

We're committed to sourcing from British farms that practice ethical and sustainable farming methods and working with suppliers who deliver quality, great tasting produce! Here are just a few suppliers we work regularly with:

Fresh Fish - *James Knight*
Smoked Fish - *H. Forman and Son*
Butchery - *HG Walter*
Cheese - *Harvey & Brockless*
Vegetables - *DDP Limited*
Eggs - *Clarence Court Eggs*
Fruits - *DDP Limited*
Pastries - *Paul Rhodes Bakery*
Coffee - *Change Please*
Tea - *NEMI TEAS*
Beer - *Curious Brewery*
Sparkling Wine - *Harrow and Hope*

