



**KITSCHEMAS**

AT ONE UNDER LIME



## ONE UNDER LIME

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Nestled beneath the iconic Lloyd's building in the heart of London's Square Mile, One Under Lime is a lively destination for both dining and socialising. With its industrial-chic interiors and an inviting outdoor terrace, it's the perfect spot for City workers to enjoy everything from a morning coffee to after-work drinks.

Whether you're planning an intimate celebration or a lively office party, we promise an unforgettable experience with delicious food, warm service, and a vibrant holiday atmosphere.

## OPENING TIMES

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**Tuesday - Thursday 16:00 - 22:00**

**Full hire available on Mondays and Fridays, minimum spend of £4000.00.**





## THIS FESTIVE SEASON

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This year, we are embracing the festive season with a playful **Kitschmas** theme! Forget the formality and get ready for an unforgettable Christmas filled with quirky fun and vibrant decor.

Expect festive cocktails with a cheeky spin and dishes designed to spark joy. It's the perfect backdrop for office parties, friend gatherings, and anyone looking to let their hair down in true festive spirit. Celebrate with us this Christmas for a light-hearted, kitsch-filled extravaganza!



## BOOKABLE SPACES

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### RESTAURANT AND BAR

Minimum group of **10 pax**,  
maximum of **90 pax**.

Full hire available on **Mondays and Fridays**,  
minimum spend of **£4000.00**.

### HOW TO BOOK

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Book via email, phone or in person

[oneunderlime@lloyds.com](mailto:oneunderlime@lloyds.com)

020 7327 5588



## COCKTAILS / PACKAGES

10 - 25 people **£10 each**

26 - 50 people **£9.50 each**

51-100 people **£9 each**

# FESTIVE COCKTAIL MENU

## Mince Pie Negroni \_ £12

Gin, Campari, Cocchi Torino sweet vermouth, mince pie

## We Fell Out Over Pictionary On Christmas Eve \_\_\_\_\_ £12

White rum, black tea, mace, pomelo and pink pepper tonic

## Hogmanay \_\_\_\_\_ £12

Butter washed Scotch, chai, pineapple, citrus, soda

## Woo Woo It's Christmas! \_\_\_\_\_ £12

Vodka, peach, fermented raspberry shrub

## NON-ALCOHOLIC

## Grandpa's Sleeping £7

Chamomile tea, cardamom, citrus, soda

## Gavin & Stacey's Christmas Special \_\_\_\_ £7

Breakfast tea, mace, citrus, soda

*Like the sound of these soft serves, but fancy something with a bit more of a kick? Ask your bartender to add 50ml of your favourite spirit.*



## FESTIVE MENUS

Standard menu **£23.50 p/p**

Premium menu **£35.00 p/p**

Sharing boards **£25.00 p/p**

# FESTIVE MENU

## Crudite

Rainbow Chantenay carrots, whipped feta & chestnut pesto, roast Brussel sprout houmous.

212kcal

## Christmas Bauble

Pickled beetroot, mandarin puree.

36kcal

## London Smoked Salmon

H. Forman & Son salmon, preserved lemon & avocado goddess, cucumber.

114kcal

## Fruit and Nut

Vegan nut and vegetable stuffed wellington

216kcal

## Hasselback Potato

Bacon dusted Norfolk keepers

238 kcal

Fermented tomato dusted Norfolk keepers (vegan)

103kcal

## Roast Turkey Dinner Bite

24 hr brined turkey, crispy skin, rosti, gravy mayonnaise, cranberry, pea

220kcal

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## Mini Mince Pie

House made brandy mince pie

289kcal



## PREMIUM FESTIVE MENU

### Hogs in Blankets

London sausage, maple smoked streaky bacon

321kcal

### Is that you Terry?

Ecuadorian dark orange chocolate truffles

144kcal

### 'Cheeseboard' Tartlet

Baron Bigod, white balsamic glazed fig, rocket

135kcal

### Cantabrian Anchovy

Beechwood smoked anchovy, potato aligoté, tarragon, focaccia

174kcal



## SHARING BOARDS

### Meat Board

Tempus salami, coppa, cornichons, semi-dried tomatoes, olives, balsamic onions, mozzarella, olive tapenade

*766kcal*

### Cheese Board

Quicke's vintage cheddar, Colston Basset stilton, grapes, figs, apricot, celery, chutney

*110kcal*

### Fish Board

H. Forman & Son smoked salmon, hot smoked trout, beetroot houmous, pickled cucumber, lemon, caper berries

*741kcal*

### Vegetarian Board

Belazu grilled Mediterranean vegetables, grilled artichoke, semi-dried tomato, super green pesto, olives

*921kcal*

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