

LAMB TAVERN

Leadenhall

The Lamb Tavern has been a focal point in rich tapestry that is The City of London since 1780 and is available for exclusive wedding venue hire at the weekend. The Lamb Tavern can provide the most stunning and unique venue for your special day perfect for weddings with a difference.

First built in 1309 by Sir Hugh Neville in the heart of Leadenhall Market, the original Leadenhall was badly damaged in the great fire of 1666 and rebuilt in its present form by Sir Horace Jones.

In addition to the unrivalled historic setting we offer a designated wedding planner, no private hire fee, late license until 1am, PA system including wireless microphone, media facilities, plasma screens, free wi-fi and a cake display area. Linen and tablecloths are available on request. We can provide bespoke menus to cater for all dietary requirements.



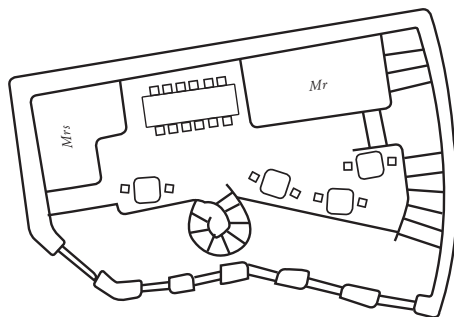
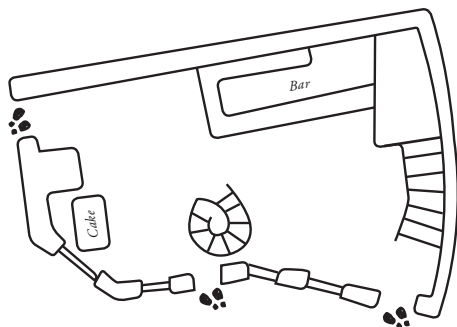
CAPACITIES AND FLOOR PLAN

Two floors and rooms to spill out onto the famous Leadenhall cobblestones. Our main bar and mezzanine are ideal for arrival drinks, canapés and dancing the night away...

THE MAIN BAR AND
MEZZANINE



300



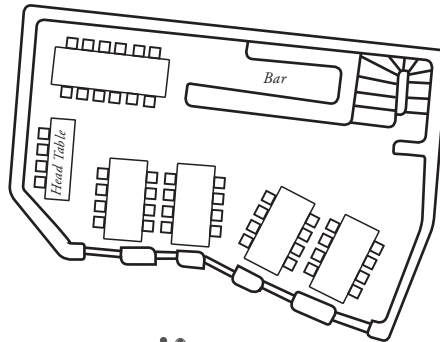
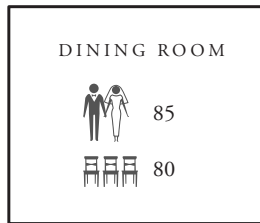
Standing



Seated

CAPACITIES AND FLOOR PLAN

Our light and airy traditional dining room is located on the top floor of the venue. It is enhanced by large bay windows, which are perfect to admire the stunning Victorian market down below.

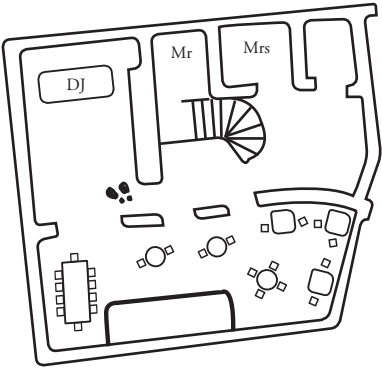
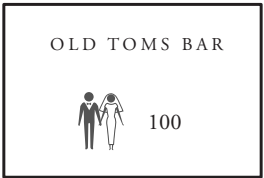



Standing


Seated

CAPACITIES AND FLOOR PLAN

Stumble down to The City’s best kept secret and enter Old Tom’s Bar, perfect for your evening celebration, Old Tom’s unique character will charm you and your guests throughout the night.



 Standing

 Seated



CANAPÉS AND BOARDS

Whittington

- Scotch egg quarters • Sausage rolls • Bite size fish and chips
 - Cauliflower cous cous stuffed tomatoes (v) • Roasted root vegetable crisps
 - Roasted new jacket potatoes and creme fraiche (v) • Rosemary and sea salt pork crackling
 - Garlic button mushrooms (v)
- £13.95 per person

Leadenhall

- Scotch egg quarters • Spring pea, mint and ricotta tartlets (v) • Sausage rolls
 - Rare roast beef, horseradish and Yorkshire pudding
 - Beetroot and smoked salmon and dill blinis • Cauliflower cous cous stuffed tomatoes (v)
 - Bite size fish and chips • Miniature burgers • Atlantic prawns on baby gem lettuce
- £15.95 per person

Marketplace

- Quail scotch eggs • Honey mustard glazed sausages
 - Spring pea, mint and ricotta tartlets (v) • Miniature burgers • Crab, lime and chilli fishcakes
 - Asparagus wrapped in prosciutto • Oxford blue stuffed figs (v)
 - Mini hot dogs • Beetroot and smoked salmon and dill blinis
 - Cauliflower cous cous stuffed tomatoes (v)
- £18.95 per person

Treats and Sweets

- Mini cheesecakes • Chocolate brownie bites • Strawberries dipped in chocolate • Lime tartlets
- Salted caramel profiteroles • Strawberry and raspberry pavlova
- 1 for £1.95 or 3 options for £5.45 a person

seasonal sample menu only

WEDDING BREAKFAST

Mary-Le-Bow Wedding Breakfast

Starters

Carrot and sweet potato soup with Campaillou bread
Ham hock terrine, piccalilli, cornichons and toast
Wild mushroom, Oxford blue and watercress tart
Billingsgate fishcakes with tartare sauce

Mains

Honey, lemon and thyme glazed chicken, roasted new potatoes and vine cherry tomatoes
Young's beer battered cod, triple cooked chips, mushy peas and tartare sauce
Roasted stuffed pepper, courgette, broad bean, quinoa topped with Butlers cheddar
Slow cooked beef brisket cottage pie topped with leeks and Butlers Cheddar with curly kale

Desserts

Chocolate brownie with salted caramel ice cream
Strawberry and raspberry pavlova
Apple and blackberry crumble with custard
Oxford blue seeded crackers and quince jelly

£39.95 per head

seasonal sample menu only

WEDDING BREAKFAST

Sir Horace Jones Wedding Breakfast

Starters

Tomato and roasted red pepper soup with Campaillou bread
Wild boar terrine with piccalilli, cornichons and toast
Quinoa, avocado salad with watercress, beetroot and pumpkin seeds
Salt beef croquettes with English mustard and watercress

Mains

Slow roasted pork belly with fondant potato, braised red cabbage
Pan fried seabass fillet with wild mushroom, mussels, sweet potato rosti and watercress
Slow cooked lamb shank with potato dauphinoise, fine beans and minted gravy
Sweet potato and butternut squash crumble with curly kale

Desserts

White chocolate and raspberry cheesecake
Lemon tart with whipped cream
Pear, fig, honey and cinnamon tart with salted caramel ice cream
Oxford blue, seeded crackers and quince jelly
Tea and coffee

£45.95 per head

seasonal sample menu only

WEDDING BREAKFAST

Sir Christopher Wren Wedding Breakfast

Starters

Minted pea and courgette soup with Campaollou bread
Spiced crab cakes with rocket and a lime and paprika dressing
Pan seared scallops on bed of cauliflower puree and crispy pancetta
Avocado, poached egg and pomegranate on sourdough toast

Mains

Halibut wrapped in pancetta stuffed with asparagus with roasted new potatoes and lemon caper butter
Pork T-bone steak with roasted apple, celeriac puree, crispy pancetta and gravy
Honey Gressingham duck breast with sweet potato mash, tenderstem broccoli and jus
Herb crusted lamb rump with butternut squash puree, asparagus and sweet potato rosti
Pear, Oxford blue and walnut tart with sauteed new potatoes and watercress salad

Desserts

Chocolate orange tart with whipped cream
Sticky toffee pudding with toffee sauce and vanilla ice cream
Prosecco and summer fruit jelly with clotted cream
Oxford blue, smoked Charnwood and Bath soft with seeded crackers and quince jelly

All desserts include a shot of Sipsmith Sloe gin on the side

Tea, coffee and truffles

£51.95 per head

seasonal sample menu only

WINES

White

Coleccion Privada Reserva Sauvignon Blanc, Chile
Esprit Marin Picpoul de Pinet, France
Deakin Estate Viognier
Gavi Ca di Mezzo
Sancerre Hauts Chaillots
Domaine Beranger Pouilly-Fuisse

Rosé

Vina Torcida Rioja
Cuvee Florette Cotes de Provence
‘OR’ Château de Berne Côtes de Provence

Red

Coleccion Privada Reserva Merlot
Jealously Pinot Noir
Deakin Estate Artisan's Blend Shiraz Viognier
Cotes du Rhone St-Esprit Delas
Finca La Colonia 'Coleccion' Malbec
Conde Valdemar Rioja Reserva

Champagne and Sparkling

Corte Della Calli Prosecco
Corte Della Calli Prosecco Superiore
Bolney Estate Eighteen Acre Rose Brut, England
Champagne Testulat Blanc Noirs
Perrier Jouët Blason Rosé

seasonal sample menu only

LATE NIGHT NIBBLES

Old Tom's Boards

- British cheese board (select 3 cheeses) Serves 3-4 - £16.75
- Cheese and charcuterie board (select 2 meats and 2 cheeses) Serves 3-4 - £18.95
- British meat Board (select 3 meats) Serves 3-4 - £16.75

***Our meats and cheeses, the best of British,
are collected direct from local London markets***

Our Cheeses

- Butler's secret Cheddar - matured for 14 months
- Charnwood - a creamy smoked cheddar
- Brighton blue – british blue cheese
- Ticklemore – crumbly, soft goat's cheese
- Morn Dew – rich, nutty sweetness
- Bath soft – mild, creamy, organic

Our Meats

- Honey roast ham - a British classic
- Air dried loin of pork - a hint of thyme
- West country sirloin of beef - served medium rare
- Air dried beef – cured, thinly sliced
- Duck salami – rich, sichuan pepper taste
- Lamb carpaccio - soft, rosemary flavour

Nibbles to Share

- Olives £3.45
- Sausage roll, scotch egg, pork pie cut into quarters £4.50 each
- Cashew nuts £2.95
- Bacon buttie £5.50
- Sausage Sarnie £5.50
- Salt beef, gherkin and English mustard bap £6.50
- Pulled pork, spicy coleslaw and watercress bap £6.50

seasonal sample menu only

PACKAGES

To help you work out your pricing per person, please see an example of a package below

This price does not include bar drinks or additional welcome drinks

The Market Package

Arrival drink – Pimm’s or Prosecco

Whittington canapés in the market

The Mary-le-bow Wedding Breakfast

½ bottle of wine pp from our Torcida range, White Red or Rose

A glass of Prosecco for toasts

An evening buffet in Old Tom’s Bar

£89.95pp



BED AND BREAKFAST

At the Fox and Anchor

Whether you're looking for somewhere to spend your wedding night or to accommodate your family and friends after your big celebration, The Fox and Anchor, Smithfield, has a luxurious selection of 5 boutique hotel rooms. Just a short walk away or a 5 minute taxi ride, it is both convenient and central, plus – as a guest of The Lamb Tavern, you can enjoy a 20% discount off any of their room rates.

All of the boutique double rooms boast elegance and style; they capture the true history of the original pub and local area combined with the luxury of modern technology. The spacious Market suite is the perfect place to spend your first night as a married couple. It features a fabulous king-sized bed and a separate living area with a corner sofa and an outside terrace. Already a favourite with newlyweds, the suites beautiful finish is sure to please.

To book please ask management at The Lamb Tavern and we can enquire on your behalf.



OTHER INFO

Opening Times

Mon-Fri 11am-11pm

Full private hire only available at the weekends until 1am

Ceremony License

No

Parking

We don't have any parking, but we will be happy to help direct you to suitable car parks and on street parking

Disability access

Please be aware we have no step free access in the pub and do not have accessible toilets.

Additional services

We have accumulated numerous contacts within the wedding industry that we are more than happy to share upon request.

Screen and audio

Yes

Tasting

Available on request

T'S AND C'S

Securing your booking

We are delighted to provisionally hold a booking date for your event for up to a maximum of 14 days. Should we receive another enquiry during this time please be aware that we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand. All private events will incur a minimum spend that varies on the date of booking. Should you fail to meet the minimum spend then deposit monies will be retained to the value of the shortfall against the agreed minimum spend.

Confirmation, Deposit and Pre-Payment.

Your booking is provisional until we receive a signed booking form and a deposit payment. The deposit will amount to 10% of the agreed minimum spend. The final payment is required at least 1 week in advance of the event date. Payments can be made payable in person or online, sorry but we cannot accept cheques as a form of payment. By hiring our event space, you are accepting liability for any damage to our venue by all guests present. Young and Co.'s Brewery Plc cannot be held responsible for any disturbance or activity that arises outside of our demise but within Leadenhall Market.

Cancellation Policy

In the unlikely event of cancellation please take into account there is a 50% cancellation charge 3 months before your booked date. Whatever the size or budget of your big day, we recommend all couples to buy wedding insurance to cover any financial loss due to any unexpected events.

T'S AND C'S

Amendments

We reserve the right to amend your quotation should your guest numbers and/or catering requirements dramatically alter between paying your deposit and balance.

Equipment and Extra Furniture

If your event plans require us to hire in any special catering equipment or extra furniture, we will let you know the cost implications well in advance.

Service charge

We charge a discretionary 12.5% service charge to your final food and drinks bill.

The extra mile

We're here to ensure that you and your guests have a simply fantastic time with us. So please, do let us know if you have any particular requests and we will always do our best to deliver.

FIND US



LAMB TAVERN

City of London

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