

THE LAMB TAVERN

Leadenhall Market, London

OUR STORY

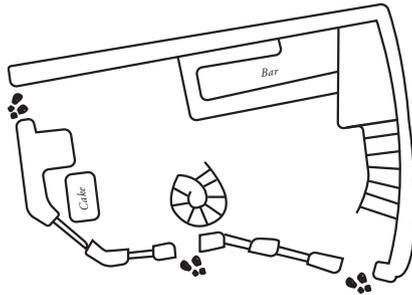
The Lamb Tavern became a pub in 1780 and started as a private house selling real ale. After it was purchased by Young's, it became famous for selling its own beer to the public and continues to do so up to this present day. We've also become a renowned and popular wedding venue, welcoming couples almost every weekend of the year. We offer a unique backdrop for beautiful pictures, coupled with attentive and friendly service.

In addition to the unrivalled historic setting, we will offer support and guidance throughout the planning stages. We have a late license until midnight which is extendable upon request.



THE MAIN BAR AND MEZZANINE

Two floors and room to spill out onto the famous Leadenhall cobblestones. Our main bar and mezzanine are perfect for arrival drinks, canapes and entertaining your guests. Why not have a band outside in the covered market and enjoy your first dance in the beautiful historic setting.

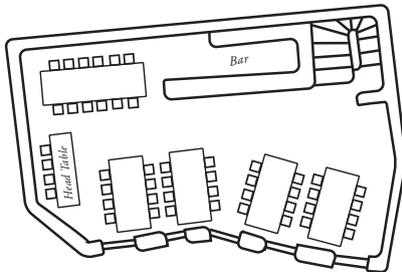


DINING ROOM

Our light and spacious traditional dining room is located on the top floor of the venue. There is a fully stocked bar with popular draught beers on tap for our guests. It is enhanced by large bay windows, which are perfect to admire the stunning Victorian market down below.

You can hire the Dining Room as part of a full venue hire or you can hire it on its own for smaller wedding receptions. As part of a full venue hire you can have a maximum of 70 people seated for a sit down Wedding Breakfast.

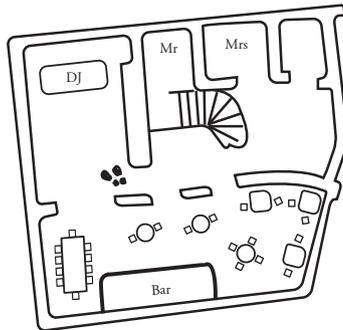
For a smaller reception you can have up to 30 people seated for a wedding breakfast and use half of the room for your drinks reception when you arrive. Alternatively, if you are looking for a more relaxed reception you can have up to 85 people standing for canapes and drinks.



OLD TOMS BAR

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 through- out the night.

Old Tom's Bar can also be hired on it's own for wedding receptions. With it's own bar and space for a DJ and dancing it is perfect for a wedding celebration.





ARRIVAL DRINKS

Bubbles & Magnums

Izzaro Rose Provence Sparkling • Perrier Jouët Grand Brut NV • Perrier Jouët Blason Rose NV
Mezza di Mezzacorona Glacial Bubbly • Bolney Estate Eighteen Acre Rose Brut NV

Let the fun BeGin...

Sipsmith London Dry • Roku Gin • Hendricks • Monkey 47 • Monkey 47 Sloe

Choose from FeverTree Tonic, Refreshingly Light, Elderflower, Mediterranean or Aromatic

Summer soirée

Pimms • Sipsmith London Cup • Bucks Fizz • Aperol Spritz

Winter warmers

Mulled Wine • Mulled Cider • Sloe Royale • Hot Toddy

Non-alcoholic

Steinbock Alcohol-free Sparkling • Elderflower Bubbly
Heineken 0.0% • Tanqueray 0.0%



OUR FOOD

At The Lamb Tavern, food is of great importance to us. We use reputable British suppliers and always source food when it's fresh and at it's seasonal best.

On the next few pages you will find our canape menu and our delicious 3 course wedding breakfast options. Each of our wedding breakfasts are designed to work with different budgets.

Our main course accompaniments will change with the seasons and your final options will be confirmed at the point of tasting. We can cater for allergens, vegans and vegetarians on request.

Choose one course from each tier or a whole menu for your guests to choose from. We use a sophisticated, user friendly ordering system that allows you to forward your chosen menu to your guests, they can then pre order directly back to us. Our aim is to make organising your special day as stress free as possible for you.

CANAPÉ AND BUFFET MENU

Perfect for arrival canapes or as a main course buffet in our Dining Room, if you are after a less formal affair.

Mix and match your choices, prices are per person.

10 options for £18.50 per person

14 options for £22.50 per person

18 options for £26.50 per person

Black Pudding quail Scotch eggs

Mini Lamb Tavern beef burger

Mini sausage rolls, seasonally changing meat

Goats cheese lollipops coated in crispy pancetta

Roasted root vegetable crisps (vg)

Blue cheese crostini

Hummus and vegetable crudites (vg)

Mini mushroom and truffle burger (vg)

Tuna and olive tapenade

Mini cod and triple cooked chips

Smoked salmon and beetroot blinis

Cocktail prawns on spoons

Crab cakes

Cauliflower buffalo bites with curry mayo (vg)

Mini vegan sausage rolls (vg)

Chocolate brownie square

Chocolate and avocado mousse shots (vg)

Mini lemon tart

You can upgrade your dessert course in any of the following wedding breakfasts to a trio of mini desserts for an additional supplement of £3.50 per person.

Seasonal sample menu only



SIR HORACE JONES WEDDING BREAKFAST

Starters

- Tomato and roasted red pepper soup with Campaillou bread (vg)
- English goats cheese, candied beetroot, quinoa and rocket salad
- London Gin cured Smoked salmon, pickled cucumber ribbons, lemon and caper dressing
- Salt beef croquettes with English mustard and Chalk valley watercress

Mains

- Slow roasted pork belly with fondant potato, braised seasonal cabbage, gravy
- Pan fried fillet of seabass with wild mushrooms, Scottish mussels, sweet potato rosti and watercress
- Slow cooked lamb shank with potato dauphinoise, seasonal greens and minted gravy
- Chickpea tagine, apricot, mixed squash and quinoa (vg)

Desserts

- Lemon tart with cream
- Pear, walnut, honey and cinnamon tart with salted caramel ice cream
- English Blue cheese and extra mature Cheddar, seeded crackers and fruit jelly
- Double chocolate brownie, chocolate sauce and ice cream (vg)

£48 per head

Seasonal sample menu only

SIR CHRISTOPHER WREN WEDDING BREAKFAST

Starters

- Minted pea and courgette soup with Campaillou bread (vg)
- Pan seared scallops on bed of cauliflower puree and crispy smoked bacon crumbs
- Spiced Devon crab cakes served with a lime and paprika dressing
- Markham farm asparagus, Nutbourne tomato and pea salsa (vg)

Mains

- Salmon supreme, white wine sauce, served with seasonal greens and new potatoes
- Honey Gressingham duck breast with fondant potato, seasonal greens and red wine jus
- Herb crusted lamb rump with butternut squash puree, sweet potato rosti and seasonal vegetables
- Pear, English blue cheese and walnut tart with sauteed new potatoes and mixed leaf salad
- Roasted seasonal vegetable pie, mash potatoes and gravy (vg)

Desserts

- Sticky toffee pudding with a rich toffee sauce and vanilla ice cream
- Prosecco and mixed fruit jelly with clotted cream
- Best of British cheese board, a soft, a blue and an extra mature Cheddar served with seeded crackers, grapes and fruit jelly
- Seasonal fruit crumble with custard (vg)

£54 per head

Seasonal sample menu only

CHILDREN'S MENU

Starters

Garlic bread
Seasonal soup

Mains

Lamb Tavern beef burger
Cod, chips and peas
Chicken strips, baked beans and chips
Macaroni cheese

Desserts

Chocolate brownie
Ice cream selection of chocolate, vanilla, strawberry

£16.50 per head

Suitable for children up to 12 years old

Seasonal sample menu only

WINES TO PAIR WITH YOUR WEDDING BREAKFAST

White

Babich Headwater's Sauvignon Blanc
Gavi Ca di Mezzo
Espirit Marin Picpoul de Pinet
Chablis Domaines Brocard
Wild Spell Pinot Gris

Rosé

Whispering Angel Cotes de Provence Rose
M de Minuty, Cotes de Provence Rose
Te Henga Pinot Noir Rose

Red

Finca La Colonia Coleccion Malbec
Coleccion Privada Reserve Merlot
Deakin Estate Artisan's Blend Shiraz Cabernet
Conde Valdemar Rioja Reserva
The Chocolate Block

Our drink prices will change annually, you will notice some prices missing, a full up to date wine list, with prices can be found on our website. All other drink packages will be confirmed in your final quote and during the planning process.

A TOAST TO THE HAPPY COUPLE

Pierre de Bry
Perrier Jouet Grand Brut NV
Perrier Jouet Blason Rose NV
Mezza di Mezzacorona Glacial Bubbly
Izzaro Rose Provence Sparkling

AFTER DINNER DELIGHTS

Baileys
Espresso Martini
Ferreira Ruby Port
Tokaji Late Harvest, Oremus

We are happy to explore other options on request.

LATE NIGHT NIBBLES

Freshly homemade Sausage rolls and Scotch eggs make a great addition to evening food at £4.50 each.

We would recommend 2 per person as an evening snack.
Smoked bacon bap or Cumberland sausage bap £5.50 each

Both served in brioche buns and accompanied with Tomato ketchup and HP sauce.

We can also make a vegan sausage bap on request.

THE ICING ON THE CAKE

To help ease the stress of your big day we can provide some great little extras

Let us do you a favour? £1.50 per guest
Chocolate Truffles
Brownie Squares

We have a PA system and Microphone that can be used for speeches.

We can stay open until 1am for a £250 charge

Decorations

We have 2 different cake stands available for use upon request and a silver cake knife. You are welcome to come in and decorate the venue on the morning of your wedding from 10am. Due to the age of the building, you may only hang or tie decorations to existing fittings, we will fully check through your plan for decorations with you before your big day. Small amounts of decorations can be taken on by our weddings prep team, again, this will be discussed during the final stages of planning.

All of our terms and conditions and FAQs can be found on our website.



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 10% discount of all of their room rates, booked together or individually.

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 newly-weds, the suites beautiful finish is sure to please.

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



COME AND SEE FOR YOURSELF!

The next step is to book a show around with one of our experienced wedding team. They can talk you through the different floors, show you around our wonderful venue and help you to visualise your big day.

Please be aware that the City of London does not provide consent for a wedding to be held outside our demise or 'reserve' the Market for the exclusive use of the wedding. We cannot provide confirmation that the Market will be entirely free to use – for example, other tenants may be open for business, it may be necessary to undertake maintenance or repairs works in the market, or possibly host another event (especially for weddings reserved far in advance). 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.

We hope you have enjoyed reading through our brochure and now the next thing to do is come and let our beautiful wedding venue speak for itself

Please make an enquiry online at www.lambtavernleadenhall.com

One of our lovely team will be back in touch with you promptly to arrange a viewing.

Happy Planning
The Lamb Tavern Team

Photography courtesy of
Andrew Billington, the wedding of Kayte and Jamie

FIND US



LAMB TAVERN

City of London

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