



# YOUR SPECIAL DAY IN THE CITY

EXCLUSIVE WEDDING VENUE HIRE

The Lamb Tavern has been a focal point of the rich tapestry that is The City of London Since 1780. 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:**

Designated wedding planner, no private hire fee, late license until 1am, PA system including microphone, media facilities, Ipod docking station, tea and coffee facilities, large tv screens, free wi-fi, presentation cake stand and knife, white linen napkins and table clothes

## THE DINING ROOM

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

**WEDDING BREAKFAST 70 / CANAPÉ RECEPTION 100**

## THE MAIN BAR AND MEZZANINE

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.

**ARRIVAL DRINKS 150 / CANAPÉ RECEPTION 150**

## OLD TOM'S 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 throughout the night.

**EVENING CELEBRATION 80**



# TIDBITS

## SHARING BOARDS

### OPTION 1

Bitesize Scotch eggs • sausage rolls  
spring rolls (v) • vegetable samosas (v)  
roast root vegetable crisps (v)  
toad in the holes • miniature burgers  
bitesize haddock and chips

**£10.95 PER PERSON**

### OPTION 2

Bitesize black pudding Scotch eggs  
honey glazed Cumberlands with mustard mayo  
spring rolls (v) • vegetable turnover (v)  
roast root vegetable crisps (v)  
toad in the holes • miniature burgers  
bitesize haddock and chips • smoked salmon and soured cream blinis

**£13.95 PER PERSON**

### OPTION 3

Bitesize black pudding Scotch eggs  
honey glazed Cumberlands with mustard mayo  
Shropshire Blue crostini (v) • spring pea, ricotta and mint tartlets (v)  
roast root vegetable crisps (v) • goat's cheese on shortbread with chilli jam (v)  
miniature burgers • smoked haddock rarebit  
smoked salmon and dill blinis • chilli king prawn

**£16.95 PER PERSON**

A 12.5% discretionary service charge will be added to bills for groups of 10 or more.

Fish dishes may contain small bones.

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.





# WINES

WONDERFUL WHITES, SENSATIONAL SPARKLERS,  
REFRESHING ROSÉS AND RAVISHING REDS

Whatever your tittle of choice we've got it covered from our finely brewed cask ales and craft beers, cleverly elected wine list and an abundance of spirits and cocktails.

Why not order your wine for the table in advance, they've been individually selected by those in the know and all provide a fine accompaniment for any occasion.



## RECOMMENDED WINE LIST



### Whites

White Rioja, Bodegas, El Coto, Spain £20

Sauvignon Blanc, Marlborough, New Zealand £25.75

Chablis, Jean-Marc Brocard, Burgundy, France £27.60

### Rosé

Rioja Rosado, Bodegas El Coto, Spain £19.50

Cote de Provence Rosé £23.50

### Reds

Rioja Crianza, Bodegas El Coto, Spain £20.50

Beaujolais, Moulin-a-vent, Chateau de Chatelard, France £29

Malbec, Alta Vista 'Premium Label', Mendoza, Argentina £23.50

### Champagne and Prosecco

Prosecco Brut NV, Cuvee Donna, Trevigna, Italy £26

Cockburn and Campbell Champagne, Brut NV, France £40

Veuve Clicquot, Brut NV, France £62

PLEASE ASK IN-HOUSE FOR FULL WINE LISTINGS.

TO ORDER YOUR WINE PLEASE SPEAK TO A MANAGER OR EMAIL [LambTavern@Youngs.co.uk](mailto:LambTavern@Youngs.co.uk)

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

The Lamb Tavern, 10-12 Leadenhall Market, London EC3V 1LR

t 020 7626 2454 email [LambTavern@youngs.co.uk](mailto:LambTavern@youngs.co.uk) web [www.lambtavernleadenhall.com](http://www.lambtavernleadenhall.com)





# WEDDING CELEBRATION

## OPTION 1

### STARTERS

Roast artichoke and truffle soup with parmesan crisp

Billingsgate fishcake

Clementine, feta, watercress and chicory salad (v)

Wild mushroom, blue cheese and watercress tart (v)

Farmhouse chicken paté, cornichons and Young's beer toast

### MAINS

Baked cod, crushed new potatoes, asparagus and béarnaise

Crispy pork chop, celeriac purée, roasted apple and creamy potato

Roasted stuffed bell pepper, courgette, broad bean, quinoa  
and Lincolnshire Poacher (v)

Honey, lemon and thyme glazed chicken, chipped potato, garlic and truffle mayo

### DESSERTS

Chocolate brownie with salted caramel ice cream

Sticky toffee pudding with toffee sauce

Bread and butter pudding with crème Anglaise

British cheeseboard, Somerset brie, Butler's Secret cheddar and Cropwell Stilton

**£34.95 PER HEAD**

A 12.5% discretionary service charge will be added to bills for groups of 10 or more.

(v) Suitable for vegetarians. Fish dishes may contain small bones.

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# WEDDING CELEBRATION

## OPTION 2

### STARTERS

Roast artichoke and truffle soup with parmesan crisp

Smoked trout with celeriac tartare

Charred artichoke, tomato and red onion salad, pumpkin seed  
and pomegranate reduction (v)

Smoked Gressingham duck rilette, Young's beer toast and apricot chutney

Old Tom's charcuterie, rocket, caper and olive salsa and shaved parmesan

### MAINS

Roast fillet of sea bream, apple and celeriac risotto

Spicy butternut squash, goat's cheese, pumpkin, spinach and chilli (v)

Poached chicken breast, puy lentil, pancetta, peppers and tarragon aioli

Braised lamb shank with parsnip mash, chard and port jus

### DESSERTS

Chocolate brownie with salted caramel ice cream

Sticky toffee pudding with toffee sauce

Bread and butter pudding with crème Anglaise

British cheeseboard, Somerset brie, Butler's Secret cheddar and Cropwell Stilton

**£39.95** PER HEAD

A 12.5% discretionary service charge will be added to bills for groups of 10 or more.

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# OLD TOM'S BAR

PARTY MENU



## OUR BOARDS

All served with bread, crackers and chutney

### MIXED CHEESE BOARD

Select any 3 meats from below  
SERVES 2-3 - £15.95

### MIXED MEAT AND CHEESE BOARD

Select any combination of 4 from below  
SERVES 3-4 - £17.95

### MIXED MEAT BOARD

Select any 3 meats from below  
SERVES 2-3 - £15.95

## OUR PRODUCTS

### OUR CHEESES - THE BEST OF BRITISH

- Butler's Secret Cheddar - Matured for 14 months
- Cornish Blue - Traditional British blue
- Westcombe - Traditional extra mature cheddar
- Ragstone - Creamy goat's cheese log
- Charnwood - A creamy smoked cheddar
- Flower Marie - Soft and creamy
- Blue Stones - Stunning blue goat's cheese
- Cornish Yarg - Smooth with a nettle rind

### OUR MEATS—STRAIGHT FROM BOROUGH MARKET

- Lamb and lemon merguez - Fresh and zesty
- Fennel and pepper sausage - Straight from Hackney
- West Country sirloin of beef - Served medium rare
- Hot smoked Bath chops - distinct bacon flavour
- Bresaola - Cured beef that melts in the mouth
- Honey roast ham - A British classic
- Pork Coppa - Pork collar, sausage-esque
- Air dried loin of pork - A hint of thyme

## NIBBLES TO SHARE

- Beer Stick £2 each of 3 for £5
- Pistachio or cashew nuts £2.95
- Melted Oglesfield £7.95
- Olives 3.45
- Sausage roll £3.75
- Scotch egg £3.75

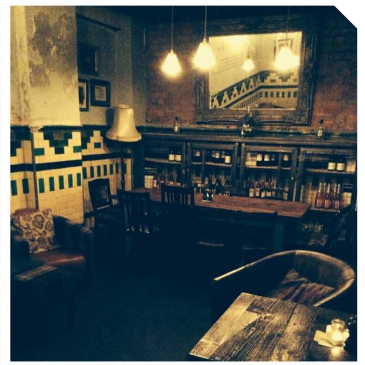
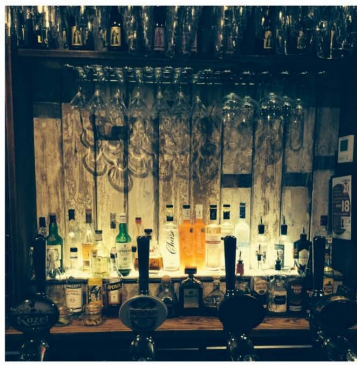
*(Melted cheese over new potatoes—serves 2-3)*

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# BED & BREAKFAST AT THE FOX AND ANCHOR

Whether you're looking to host a pre-wedding breakfast with family, accommodate family and friends after your big celebration or for somewhere special to spend your wedding night, guests of The Lamb Tavern can enjoy a 20% discount on the six individually and beautifully designed, stylish boutique bedrooms at The Fox and Anchor, Smithfield.

## THE MARKET SUITE

The spacious Market Suite features a fabulous king-sized bed and a separate living area with a corner sofa and an outside terrace. With an immense free standing copper bath, first on view as you walk through the door, the tone of relaxation and luxury is set.

If you're a shower person, the huge walk in drench shower is sure to impress. A favourite with newlyweds, couples celebrating anniversaries or just enjoying all London has to offer, the suites' beautiful finish is sure to please.

## BOUTIQUE DOUBLE

All 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. Each room is uniquely individual with everything you need to kick back and relax after a full day.

## BREAKFAST

Boasting an honest British breakfast menu including the famous City Boy Breakfast alongside a fantastic selection of craft beers, locally brewed cask ales, an eclectic wine list, and spicy Bloody Mary cocktails, all served with a smile 7-11am Monday to Friday and from 8.30am on weekends.

Starting your day with a the City Boy Breakfast means sweet cured bacon, pork and leek sausages, minute steak, lambs kidneys, calves liver, mushroom, tomato, black and white pudding, baked beans, fried toast, eggs the way you like them and a pint of Young's London Stout.

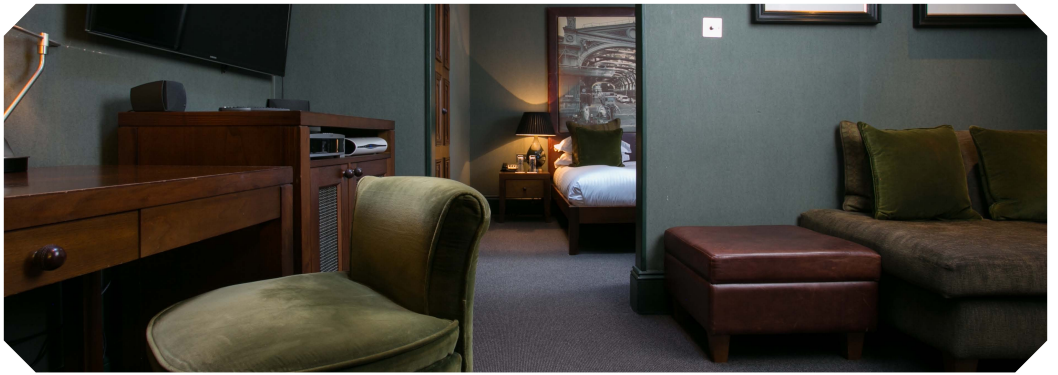
**To book please ask management at The Lamb Tavern for a referral.**

THE FOX & ANCHOR

115 Charterhouse Street, London EC1M 6AA.

[www.foxandanchor.com](http://www.foxandanchor.com)







# T&Cs

## BOOKING FORM OVERLEAF

For private hire we will require a deposit of 10% of your minimum spend.

Deposits paid FOR guests present AT the event will be deducted from your final bill.

Deposits paid FOR guests who do not attend will be deemed forfeit.

We regret that bills can not be issued to individuals. One bill will be presented to the party organiser.

All bills for bookings of 10 guests or more will be charged a discretionary 12.5% service charge.

All alterations to the booking are required to be in writing or email.

Deposits are non refundable.

All private events will incur a minimum spend that varies dependent on the size and requirements of your event.

By hiring our event space, you are accepting liability for any damage to our venue by guests present.

Confirmation of your booking will be via email.

*Young & Co's Brewery P.L.C Riverside House 26 Osiers Road Wandsworth London SW18 1NH  
Registered Company No 32762*

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To confirm your event with us, please complete, sign and return this form to us as soon as possible, along with your deposit payment. (Please ask for your deposit reference number and duplicate if required)

### PRIVATE PARTY DETAILS

Name: \_\_\_\_\_

Tel: \_\_\_\_\_

Email: \_\_\_\_\_

Date of event: \_\_\_\_\_

Time of event: \_\_\_\_\_

No. of guests: \_\_\_\_\_

Occasion: \_\_\_\_\_

Area requested: \_\_\_\_\_

Private dining      Drinks reception      Drinks only      Other (specify): \_\_\_\_\_

### SPECIAL REQUESTS

Please let us know if there is anything we can do to help make your event extra special: \_\_\_\_\_

### COSTS

Hire fee: £ \_\_\_\_\_ Minimum Spend: £ \_\_\_\_\_ Bar Tab: £ \_\_\_\_\_ Deposit: £ \_\_\_\_\_

TOTAL (left to pay on event date): £ \_\_\_\_\_

### SIGN ON THE LINE

I would like to confirm my booking on the date above. I authorise for my debit/credit card to be charged as above, and I have read and accept the terms and conditions.

Signature

(Printed Name if emailing): \_\_\_\_\_ Date:    /    /

*We look forward to seeing you soon!*



### OFFICE USE

Party Name: \_\_\_\_\_ Date:    /    /

Time of host arrival: \_\_\_\_\_ Time of guest arrival: \_\_\_\_\_ Time of departure: \_\_\_\_\_

### FOOD & DRINK

Drink requirements: \_\_\_\_\_

Food requirements: \_\_\_\_\_

Time of food service: \_\_\_\_\_

Deposit due date:    /    /    £ \_\_\_\_\_ Paid

Deposit Reference Number:

Final payment due date (date of event):    /    /    £ \_\_\_\_\_  Paid

Event Coordinator Signature: \_\_\_\_\_