

eve

Ironmongers' Hall Dining Options

**MUSCULAR
DYSTROPHY
UK** | OUR MUSCLES
MATTER



Ironmongers' Hall

A historic Livery Hall with a cosy Country house aesthetic nestled in the Heart of Barbican and the City of London.

The Hall was built in the 1920's opening for the Company as their headquarters in 1925. The Worshipful Company of Ironmongers' welcome you to their Hall and thank you for holding your next event with us.

All proceeds that the Hall receive for events goes back into the Companies charitable arms to help fund various trusts and committees.

Our Hall is a stunning backdrop for all events, in particular banquets or dinners – with two perfect settings ideal to welcome intimate parties of up to 50 or lavish banquets of up to 160 guests.

Our catering partners – Company of Cooks – provide a mouth-watering experience for all of your guests and cater to any notified dietary requirements.



Shaftesbury Place,
Aldersgate Street,
Barbican,
London EC2Y 8AA



Barbican



Max 150
E Shaped
Dining

Your Dining Quote

The stunning Banqueting Hall & Drawing Room lend themselves perfectly for those larger dining events, accommodating up to 130 guests across 13 tables, or 154 guests on an E-shaped table

Both rooms are situated on the 1st floor and provide a private and eye-catching backdrop for your event.

Find dining package (minimum numbers 100) @ **£135 + VAT** per person to include the following:

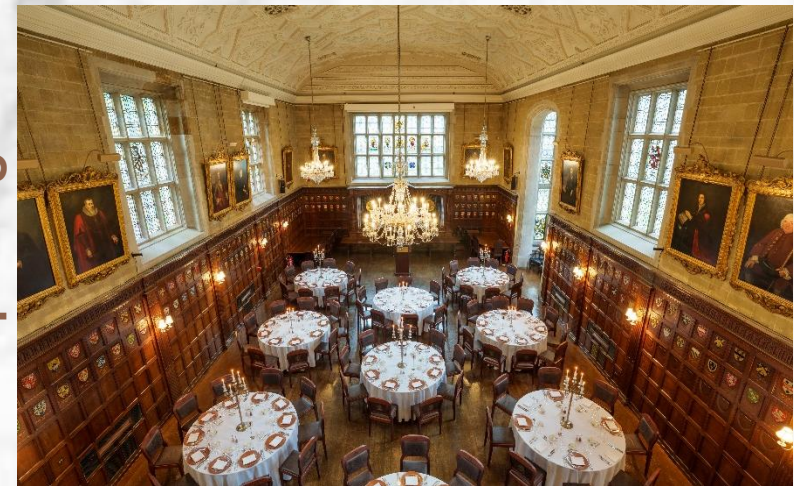
- Exclusive hire of the Banqueting Hall and Drawing Room from 6pm – 9pm (inclusive of access times for set up and de-rig)
- 2 glasses house prosecco / soft drink alternative on arrival
- 3 course fine dining menu
- Coffee tea and petit fours
- ½ bottle house wine with the meal
- Filtered still and sparkling water included throughout
- Self-service cloakroom facilities
- Manned security on the front door
- All event staffing | Glassware | Linen | Crockery
- Full event management

A manned cloakroom attendant can be booked from £166 + VAT per staff member required (we would recommend one attendant per 50 guests).

Additional audio visual equipment can be supplied via our AV partners subject to separate negotiation.

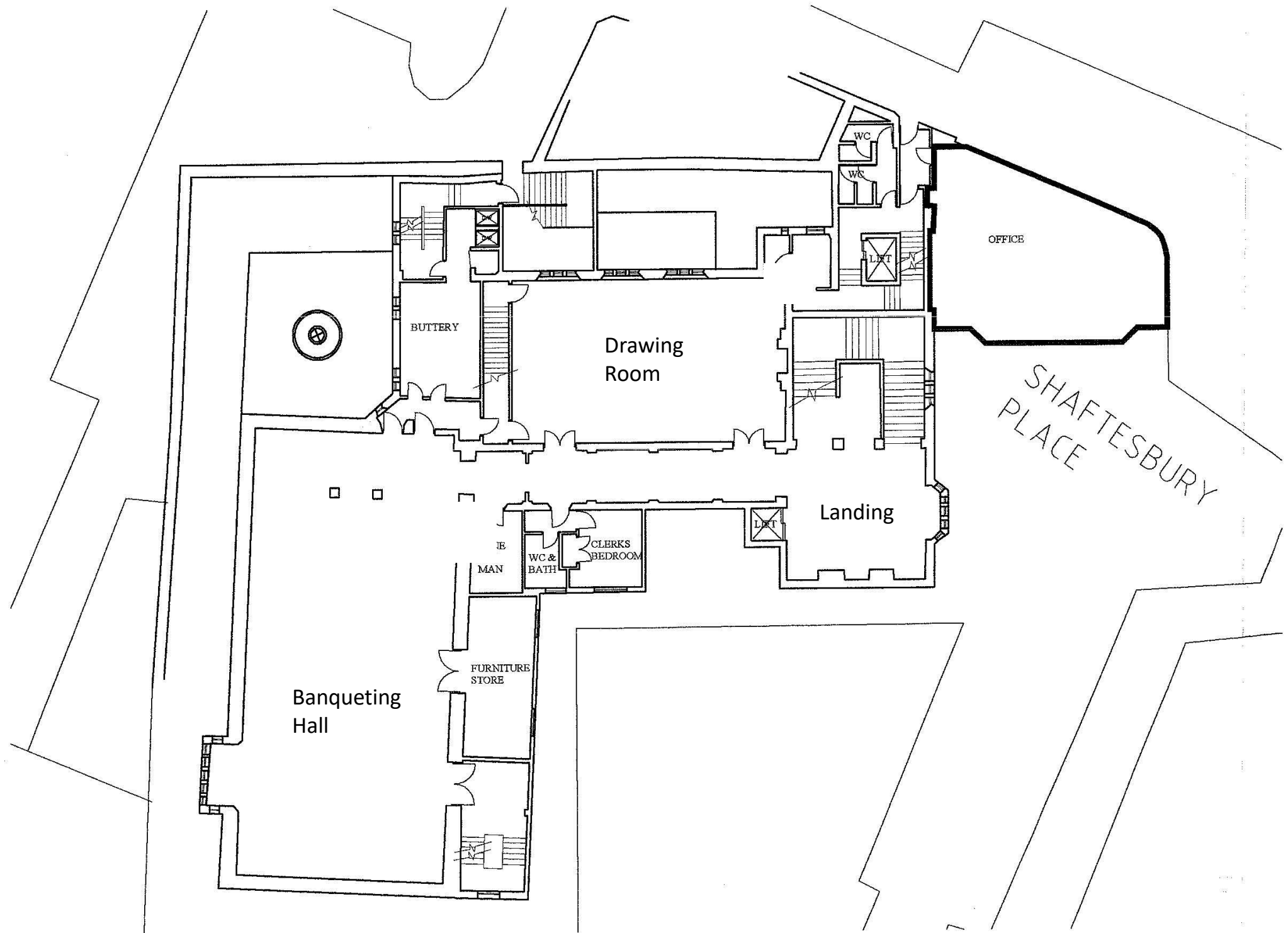
Do you have a food allergy or intolerance? We provide allergen information on the 14 major allergens. Please speak with your event manager / sales executive, details of allergens in any of our dishes can be provided for your consideration.

Banqueting Hall



Drawing Room







The image shows a vast, ornate dining hall with high ceilings and vaulted arches. The walls are covered in dark wood paneling, featuring numerous crests and coats of arms. Several large, multi-tiered crystal chandeliers hang from the ceiling, casting a warm glow. Long tables are arranged in rows, covered with white tablecloths and set with glassware, plates, and silverware. The tables are flanked by dark leather chairs with ornate wooden frames. In the center of the room, a long table is covered with a white cloth and has a small floral centerpiece. The floor is made of polished dark wood. The overall atmosphere is formal and elegant.

Sample menus

Fine Dining Menus

Please note we offer a set menu, please choose 1 starter, 1 main and 1 dessert for all of your guests, notified dietary requirements will be catered for separately.

S T A R T E R S

H. Forman & Son London cure salmon, pickled cucumber, avocado, ponzu dressing 346 kcal
Chalk stream trout rilette, dill potato pancake, pickled radish 496 kcal
Crispy duck, watermelon salad, toasted cashews 337 kcal
Pressed terrine of free-range chicken, whipped parfait, crispy chicken skin, caper and raisin 550 kcal
English asparagus, whipped goat's curd, broad beans, peas & mint V 372 kcal
Grilled green onions, romesco sauce, straciatella, sourdough crumbs VE 407 kcal
Heritage tomato, Dorstone goat's cheese, kalamata olive, basil V 403 kcal

M A I N S

Roast hake, white bean ragout, tender stem broccoli, saffron aioli 433 kcal
Poached sea trout, crushed new potatoes, samphire, sauce vierge 574 kcal
Confit Shetland salmon, crushed potatoes, roasted piquillo peppers, citrus dressing, shaved fennel 698 kcal
Rump of lamb, summer vegetables, minted yoghurt, basil oil 685 kcal (£5.00 supplement)
Roast chicken breast, new potatoes, spinach, young vegetables, tarragon sauce 643 kcal
Roast sirloin, baby Hasselback potatoes, grilled green onions, béarnaise sauce 896 kcal (£6.50 supplement)
Grilled summer vegetable and Golden Cross tart, fine beans, kalamata olives, pickled shallot V 513 kcal
Graffiti aubergine, white miso, confit peppers, courgettes, citrus dressing VE 465 kcal

D E S S E R T S

Apricot and almond tart, clotted cream 791 kcal
Buttermilk pannacotta, blueberries 467 kcal
Cherry, pistachio and white chocolate pavlova 334 kcal
Dark chocolate tart, raspberries, crème fraîche 645 kcal
English strawberries, clotted cream, basil, almond shortbread 448 kcal
Gooseberry and elderflower fool, sable Breton 610 kcal
Gooseberry crumble, crème anglaise 534 kcal
Lemon meringue pie, raspberries 526 kcal

V – Vegetarian, VE – Vegan

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator.

All prices are per person and exclude VAT

Please note that our menu offerings are subject to seasonal availability and may change.





Ironmongers.org | [@ironmongershallevents](https://www.instagram.com/ironmongershallevents)

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