



**WORSHIPFUL  
COMPANY  
OF PLUMBERS**

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**THE PLUMBERS TABLE AT IRONMONGERS' HALL**

**MONDAY 11<sup>TH</sup> FEBRUARY 2019**

It's back after nine amazingly successful Plumbers' Table lunches at Ironmongers' Hall. Come and join us for the tenth.

Over 25 attended the last one.

Remarkable value and no need to book weeks in advance

**What's included for the incredible price of just £48.00.**

- A sparkling wine reception
- 3 course lunch with a variety of dishes
- Half a bottle of wine or juices
- Coffee
- VAT and service.

**When and where**

12.30 for 13.00 at Ironmongers' Hall, Shaftesbury Place, Barbican, EC2Y 8AA

**Who can attend**

It is open to all Liverymen and their guests, wives and partners. It should be particularly attractive to new Liverymen, those who wish to enter business contacts or introduce potential new members to the fellowship of the Plumbers.

**How to book**

**By telephone: Direct with Alina Gevorgyan at Ironmongers' Hall (020 776 2302)**

**On-line at: [Alina@ironmongers.org](mailto:Alina@ironmongers.org) – by Monday 4<sup>th</sup> February 2019.**

When booking please mention that you wish to sit on the Plumbers' table and confirm your choice from the menu accompanying this flyer.



**Ironmongers' Hall**  
**Monday Luncheon Club Menu**  
**Monday 11<sup>th</sup> February 2019**

**To start with ...**

Cream of mushroom soup with tarragon cream (milk+celery)

Or

Service of salmon with pink grapefruit, coriander, lime and avocado (fish)

Or

Smoked duck breast with rillettes and pickled vegetables (celery)

**Main courses**

Roast sirloin of Aged Scotch beef with seasonal vegetables, potatoes and Yorkshire puddings  
(Wheat+eggs+ milk+celery)

Or

Guinea fowl supreme, roast leek and hazelnut risotto, wilted spinach and chestnut mushrooms (tree nuts+milk+sulphites+celery)

Or

Fillet of Salmon on a bed of crushed potatoes and Jerusalem artichokes, herb sauce and buttered spinach (fish+milk)

**... And to end with**

Bramley apple tart with vanilla custard (wheat+ eggs + milk)

Or

Cheese from the buffet:

Selection of British and continental cheeses, celery,

Seedless grapes with Ironmongers' Hall chutney

(milk+celery+mustard)

Complimentary Kenyan AA arabica filter coffee will be served on request.

How to pay?

You can pay on the day by card, cash or cheque.

Need more information? Please contact Alina Gevorgyan at Ironmongers' Hall –

[alina@ironmongers.org](mailto:alina@ironmongers.org) or Steward: Clive Sofaer, Tel: 020 8771 5254/

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