



THE WORSHIPFUL COMPANY OF PLUMBERS

Carpenters' Hall, 1 Throgmorton Avenue, London EC2N 2JJ

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www.plumberscompany.org.uk

THE PLUMBERS' TABLE AT IRONMONGERS' HALL

MONDAY 17TH OCTOBER 2016

Its back after seven amazingly successful "Plumbers' Table" lunches at Ironmongers' Hall (over 40 attended the last one) we are organising an eighth. Open to all liverymen, their business and private guests, wives and partners.

Remarkable value and no need to book weeks in advance!

What's included for the incredible price of just £47.00

- 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 Paulina Sowa at Ironmongers' Hall (020 7776 2302)

On-line at: Paulina.Sowa@ironmongers.org – by Wednesday 12th October

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

How to pay

Cash, or usual debit/credit cards or cheque made payable to Ferroners Limited

Need more information?

Please speak to either Paulina Sowa at Ironmongers' Hall (020 7776 2302) or to Steward Clive Sofaer (020 8771 5254)

Please come along with your business and personal friends and help to make this another terrific occasion.



Ironmongers' Hall
Monday Luncheon Club Menu
Monday 10th October 2016

To start with ...

Grilled breast of wood pigeon on a salad of Victoria plums and cob nuts

Or

Cherry tomato tarte tatin, aged Cheddar and mixed leaves

Or

Crab and sweet corn chowder with spring onion oil

Main courses

From the Carvery

Roast sirloin of Aged Scotch beef with seasonal vegetables, potatoes and
Yorkshire puddings

Or

Roast lamb chump with stuffed marrow, rosemary and sloe gin jus, new
potatoes

Or

Escalope of tea smoked salmon, chive and mustard potato cakes, saffron
sauce and wilted spinach

... And to end with

Poached nectarines with raspberry, cream and meringue

Or

Cheese from the buffet:

Selection of English cheeses, mini oat cakes, celery,
Seedless grapes with Ironmongers' Hall chutney

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

Service is not included
All menu items are subject to availability and seasonality
