NOW ALL VIRTUAL "Visit" to Vintners' Hall Upper Thames Street, London, and luncheon Thursday 25 February 2021



There is some good news and some bad news! The bad news is that Vintners' Hall will be closed for some months. The good news is that we have secured the services of an outstanding Blue Badge London guide, who is also a Liveryman, and who will take us on a virtual tour of the Hall using Zoom teleconferencing.

Vintners' Hall has been home to the Worshipful Company of Vintners since the 15th century and is the spiritual home of the international wine trade. Behind its doors on Upper Thames Street lies an historic hall, which boasts a fine seventeenth-century staircase, a magnificent dining hall, and the Court Room - probably the oldest room in the City of London.

On this 45-minute virtual tour, led by Blue Badge Guide Guy Fairbank, we will explore its historic rooms and see many of its wonderful treasures. We will be able to visit areas not normally seen by members of the public and learn about the different work of the Company including their role in the annual ceremony of Swan Upping. There will be an opportunity to ask questions of Guy at the end.

Programme:

11.00 am: Zoom tour of Vintners' Hall by Guy Fairbank. The zoom meeting

link will be circulated to all participants a week before the event.

11.45 am: Question and Answer session with Guy Fairbank

12.00 pm: Short break for preparation

12.15 pm: We enjoy a light luncheon provided by City livery caterers Noble

House Prepared, delivered to your home 24 hours beforehand (will

require refrigeration). The Zoom link will remain open for

discussion over luncheon.

2.00 pm: Lunch closes.

Cost (inclusive of a light luncheon delivered to your home)

£50 per person

Zoom and luncheon ordering details will be sent out on registration.

CLOSING DATE 10 th FEBRUARY 2021
I wish to participate in the virtual "zoom" guided tour of Vintners' Hall on Thursday 25 February 2021, with luncheon delivered to my home.
Name
Guest's name
Telephone
Email address.
Either I shall pay by bank transfer:
'WSA Livery Committee', Sort Code: 40-46-08; Account no: 92018829
Please reference with: your surname and event name.
Or I enclose my cheque for £
Please make payable to 'WSA Livery Committee'. Send to Dr Alan Collett, Hornbeam Cottage, New Road, Blakeney, Norfolk, NR25, 7NZ.

Hornbeam Cottage, New Road, Blakeney, Norfolk, NR25 7NZ.

All applications and receipts of money will be acknowledged

Thank you. I look forward to hearing from you.

Prof John Schofield, j8sxx@hotmail.com,

(mobile 07775 783355)



DISTANCED DINING MENU

These menus are all individually wrapped and sealed, and delivered chilled, ready to refrigerate until the event. Full instructions will be provided with each delivery so that each guest can finish their meal easily at home

FIRST COURSE (Served Cold)

Farmhouse Terrine en Croute

Country Bread and Chutney

Cured Seatrout, Buttermilk Dill Pancake

Smoked Trout Roe Mouse and Keta

Chicken Liver Parfait

Winter Fruit Chutney

Poached Leek Terrine (Vegetarian)

Ricotta Gnocchi, Citrus Vinaigrette, Toasted Seeds

MAIN COURSE

Roast Beef Sirloin

Pommes Dauphinoise, Baby Vegetables, Bordelaise Sauce

Stuffed Saddle of Lamb

Fondant Potato, Green Olive Jus, Mint Jelly

Grilled Salmon

Winter Greens, Roast Celeriac, Beurre Blanc

Baked Lentil and Potato "Farmer's Pie" (Vegetarian)

Grilled Courgette, Cheddar Topped Mash