

TOUR MENU	TIMINGS	£ PER HEAD	MIN GROUP	WHAT DO I GET WITH THIS FAB TOUR?
Forman's Starter Tour	45 mins	£12.50	15 people	Tour of Forman's Smokehouse & factory floor. Includes a taster of our world famous 'London Cure' smoked salmon since 1905. Enjoy a unique tour and tasting at H.Forman & Son's famous smokehouse.
Artisan Skills Tour	60 mins	£15.00	30 people	Tour of Forman's Smokehouse and factory floor, with salmon carving demonstration. Includes a taster of our world famous 'London Cure' smoked salmon since 1905. Enjoy a unique tour and tasting at H.Forman & Son's famous smokehouse, including a fascinating carving demonstration from our very own Guinness World Record Salmon slicer, Darren Matson (who beat Gordon Ramsay in the challenge!)
Meet Lance Forman	60 mins	£17.50 £25.00 £2.50	30 people 15 people	Talk from owner Lance Forman. Smoked salmon is serious business at H.Forman & Son, the East End's last smokehouse, founded by Harry Forman in 1905 and run today by his great-grandson Lance Forman. Hear about the history of this 4th generation family business and smoked salmon, as well as Forman's re-location during the 2012 Olympics (and political battle that ensued). Followed by Q&A Tea/coffee as add on option
Full Forman's Experience Tour	2 hours	£32.50	30 people	Artisan Skill Tour plus Meet Lance Forman tour (as above)
Full Forman's Experience Tour with Bagel Brunch	3 hours	£37.50 £50.00	30 people 15 people	Artisan Skill Tour plus Meet Lance Forman tour (as above) Our most popular tour, and a perfect gift , concludes with a delicious Formans Bagel brunch. Try our infamous London cure smoked salmon cream cheese Boris bagels, followed by homemade chocolate brownie treats – and teas/coffees/water.
Treat Yourself	As above plus meal	£15.00	15 people	For x2 course gourmet sit down meal add on (to any tour type) – with soft or hot drink
Tour upgrade option: Add on two-course sit down gourmet lunch and glass of choice!	duration, no fixed time.	£19.00	15 people	For x2 course gourmet sit down meal add on (to any tour type) – with a glass of our finest English wine or local East End beer
		£22.50	15 people	For x2 course gourmet sit down meal add on (to any tour type) – with a glass of fizz!
MENU EXAMPLE	Two courses from a set menu & drink options/levels to choose.			
Starter Options	Forman's smoked salmon with traditional accompaniments Galette of Vine Tomato with Parmesan Crisp Chicken, Duck & Pistachio Terrine with Homemade Chutney			
Main Course Options	Ballotine of Chicken, Air-dried Ham & Sage Jus Roast Paris Mushroom & Leek Shepherd's Pie			
<i>*Puddings/additional drinks can be ordered from menu on the day</i>	Gourmet salmon fishcake, frissee salad, poached egg & butter sauce			
HOW DO I BOOK ON TO THE ABOVE TOURS? Contact the team on: 0208 5252 390 / info@formansfishisland.com				

Monthly Smokehouse Group Tour (mixed group)	2 - 3 hours	£39.95	No min - mixed group - anyone can join	If you wish to come along on your own or in a smaller group – then you can sign up for one of our monthly group tours. This popular Formans tour package includes: - Tour of Formans Smokehouse and factory floor & Smoked salmon carving demo from Guinness World record salmon slicer Darren Matson (30mins) - Talk from owner Lance Forman (30 mins) - Smoked salmon tasting platter (1 hour) - Pack of Forman's smoked salmon to take away & enjoy!
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For more details on group tour dates or to book direct online:
<http://www.formanandfield.com/smokehouse-tours-p-4035.html> Or contact: info@formanandfield.com

Forman's Salmon Carving Masterclass <i>If booking without the tour, your session will be held at a mutually convenient time</i>	1 hour	£149.95 <i>indiv</i> £225.00 <i>couple</i>	1 - 6 people	Enjoy a masterclasses with our Guinness World Record holder, Darren Matson, are the perfect treat for the smoked salmon lover in your life. Book either as an upgrade to our popular Smokehouse Tour or as a luxury experience in its own right. Your session will include the following: - A boutique hour-long masterclass where you will be trained how to carve smoked salmon. - The side of smoked salmon that you have carved at the demonstration – packed into sizes of your choosing. - A beautiful hardwood salmon carving board; a specialist Granton smoked salmon knife with Rosewood handle and a pair of expert stainless salmon boning tweezers.
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For more details on group tour dates or to book direct online:
<http://www.formanandfield.com/salmon-carving-masterclass-p-4078.html>
 Or contact: 0203 601 5464 / info@formanandfield.com

Hire Formans Team For Your Special Event! Lance Forman: Talks/hosting Darren Matson (Guinness World Record salmon slicer): 'Live' salmon carving demos	<i>Contact the team direct to discuss your event & to discuss your needs</i>	You can also hire us to enhance your event , examples include: - New product launches/PR events such as Glenlivet - Regular showcases at <i>The Spectator</i> , OKA, House of Lords, Selfridges, Kew Gardens, (regularly present on QVC). - Store/product launches at various Bond Street stores - Anniversary functions/bashes such as Langham Hotel 150 th - Art gallery openings & drinks receptions - Bespoke team building salmon carving lessons/demos - Annual food events such as Hampton Court Food festival - Even lecturing e.g. London Business School
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Contact team: 0208 5252 390 / info@formansfishisland.com

