

Walter Forshaw Ltd

King House · Stotts Park · James Street · Westhoughton · Bolton · Lancashire · BL5 3QR

Training Suite

Facilities:

- Easy access by road, rail & bus
- Bright modern facilities
- On-site parking facilities
- The room comfortably seats 12 but can be expanded, if required

Room Hire (exc. VAT) :

Course	Rate per day
Theory	£150.00
Practical	£175.00



Discounts:

- 10% discount for 3 or 4 days' booking
- 15% discount for 5 days' booking

Included:

- Ceiling mounted projector & screen
- DVD player
- Laptop connection to screen (audio & visual)
- On site IT support
- Notebooks & pens
- Flip chart
- Air Conditioned

Practical courses include:

- Materials and equipment to carry out practical assessments i.e. oxygen, propane, hoses, burning torch and steel to cut for oxy fuel cutting course.

Times:

- The training room will be available 08:00 – 18:00

Refreshments:

- Tea, coffee, soft drinks & biscuits (included in price of room)
- * Lunch (see attached page for lunch menu and prices)

To book or find out more please either phone Walter Forshaw Ltd on 01942 813188 or email at enquiries@forshawdemolition.co.uk

Demolition and Dismantling · Suppliers of Reclaimed Materials and Recycled Aggregates

(t) 01942 813188 · (f) 01942 814039 · (e) enquiries@forshawdemolition.co.uk · (w) www.forshawdemolition.co.uk

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Directors: Mr. A.J.Forshaw BA Hons(Dunelm), Mrs. K.L.F.Jones, Mr.C.Forshaw BA Hons

Lunch Menu

Menu 1 (£4.10 + VAT per person)

Sandwich – selection of:

Turkey, Ham, Beef, Tuna mayonnaise & Egg mayonnaise

Buffet pork pie

Coleslaw

Part sausage roll

Custard doughnut

Menu 2 (£5.10 + VAT per person)

Sandwich – selection of:

Turkey, Ham, Beef, Tuna mayonnaise & Egg mayonnaise

Buffet pork pie

Coleslaw

Slice of quiche

Pasta Provençal

Cake – selection of:

Custard doughnut, blueberry muffin & chocolate chip muffin

Menu 3 (£6.70 + VAT per person)

Luxury sandwich – selection of:

Greenland prawns with homemade Marie Rose sauce

Roast turkey with stuffing and cranberry sauce

Roast topside of beef with finely sliced onion

Farmhouse ham with wholegrain mustard

Double cheese with spring onion and mayonnaise

Topped buffet pork pie – selection of toppings:

Cranberry sauce, stuffing, apple sauce

Homemade mustard and apple dressing

Chicken Goujon – selection of:

Peppered chicken, Cajun chicken and tandoori chicken

Slice of luxury quiche

Chefs freshly prepared salad bowl with homemade dressing

Pasta Provençal

Cake – selection of:

New York Deli cheesecake, custard doughnut, blueberry muffin & chocolate chip muffin

NB: Please request the lunch order at the time of booking the room.