



Farmers & Fletchers in the City hosts Future Leaders Awards



Image courtesy of Women in the City and photographer Karla Gowlett.

Farmers & Fletchers in the City was an obvious choice for the Women in the City Future Leaders Awards ceremony held on June 9th 2016. More than 90 women and guests in the City members and guests representing many of the City's leading financial institutions attended the ceremony.

The WIC Future Leaders Award, sponsored by ICAEW and HSBC, formally recognises women who demonstrate leadership qualities and is an important part of the process of raising the profile of women who are making a contribution beyond their functional, technical or specialist area.

Following an evening Symposium on the theme of 'The Resilient Leader', the Future Leaders Award winner, Kitty McCormick, Director Lending & Capital Management

at Coutts, who was selected from a shortlist of twelve outstanding candidates, was presented with her trophy and prize. According to Gwen Rhys, CEO of Networking Culture and founder of Women in the City: "A record number of nominations and applications were received this year, with applications rising by 45 per cent. Each year our winner is someone who stands out from the crowd, and Kitty is no exception."

Launched in 2003 Women in the City promotes, recognizes and rewards female talent and runs an established awards programme, which has the backing of the UK's major professional bodies.

The awards were followed by a wine reception and canapés provided by Farmers & Fletchers in the City who champion the best of British foods by buying seasonal produce from the many specialist suppliers from around the country.



AFTERNOON TEA



Afternoon tea is a part of our heritage, quintessentially English, so when did it start? It seems we have the Victorians to thank for this wonderfully indulgent tradition. Anna Russell, the 7th Duchess of Bedford is credited with first making 'Afternoon Tea' into a formal social occasion in the 1830's. At the time Anna was a close friend of Queen Victoria and a prominent figure within London society.

It seems that the evening meal in Anna's household was served fashionably late at eight o'clock. This created a long period of time between lunch and dinner and understandably the Duchess became peckish around four o'clock in the afternoon. She wanted something small to satisfy her hunger, nothing too large just something to see her through until dinner. The Duchess asked that a tray of tea, bread and butter and cake be brought to her room during the late afternoon. From this desire for light refreshment, the afternoon tea ritual was born. Taking afternoon tea became a habit and the Duchess then began inviting her friends to enjoy tea and light refreshments in her rooms at Woburn Abbey. Upon returning to London she continued the practice.

[Read more](#)



Wine of the Month and July's Wine & Food Pairing



Each month we will be featuring a wine and food pairing to showcase our seasonal and ever changing menu options. Our wine of the month for July is Saint Sidoine Rosé 2014 from Cotes de Provence in the South East of France.

Covering over 1700 acres in Provence, Saint Sidoine has been producing wines since the early 1920s. Interestingly 85% of their annual production is represented by rosé wines.

This French rosé wine is made with Grenache, Cinsault, Carignan and Syrah. It is a lovely fresh, dry style rosé wine with soft strawberry fruit and a little honeysuckle. It is perfect for hot weather drinking on it's own or paired with light salads, light pasta and rice dishes. It is an especially good match with seafood, raw and lightly cooked shellfish and grilled fish and goats' cheeses.

We recommend that you pair it with something from our summer menu. This rosé wine will go really well with roast crab and chervil crusted pollock fillet, sautéed new potatoes, lemon butter sauce and summer vegetables. Want to know more about our summer menu and your wine choices simply call 020 7600 2064. We are happy to

make wine and food pairing suggestions and tailor make a menu for any occasion. Just tell us about the occasion and your food preferences and we will do the rest.



Time is running out if you want to make savings on your meeting, conference and event costs. We have a special 10% discount in August. If you are not tied to a specific date and you are working to a budget this is the time to book your event.

For all events booked before the end of July and taken in August we will be offering a generous *10% discount off food, room hire and selected packages. Our **fully inclusive day delegate rates** will be starting at *£58.50 to include a sandwich and fruit lunch and *£67.50 for a hot lunch. Want to dine with us, you can enjoy a 3 course dinner, including sparkling wine reception, half a bottle of wine with dinner, water, tea or coffee from *£83.70 per head **including room hire. To take advantage of our generous August only discount call 020 7600 2064.**

*excludes non packaged beverages **minimum numbers apply



We were recently recognised by the London Venue Awards and shortlisted in the Best Livery Hall category. The London Venue Awards recognise excellence and exceptional quality offered at different types of venues in London. Considering that we have only been open since September 2015 we're certainly making a splash.

If you haven't seen our venue yet and wonder what all the fuss is about then please come and see what makes us different. Whatever event you are planning in 2016 whether it's a Corporate or Livery event or a personal celebration please remember we are just a phone call away.

Please call 0207 600 2064 and we will be delighted to make an appointment to show you round.



GET IN TOUCH

For general enquiries, please call

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Farmers & Fletchers In the City

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Our office hours are Monday to Friday, 9.00am - 5.00pm