



Hello and welcome to Farmers & Fletcherers In the City November newsletter. As we seem to be truly in the grip of winter and the run up to Christmas we thought you would like to know what we have on offer for the festive season. Please feel free to forward to anyone of your Livery members, business associates, friends and family who may find the topics useful.

Your Christmas celebration the way you want it

Isn't it strange how Christmas always seems to come round too quickly? Christmas is the time when we try to spend time with those who make a significant contribution to our professional and personal lives. If you still haven't arranged anything for your friends, clients or employees it's not too late. We cater for more intimate and select gatherings from 30 to 80 diners and we can arrange your evening celebration the way you want it.

[Read more](#)



Welcome to Camilla

We are delighted to announce the appointment of a new member of our team Camilla Criswell. Joining us in October as Event and Sales Manager, Camilla has settled in well and is already getting to know some of our clients; in fact you may have already met her.

In her new role Camilla will be responsible for customer liaison from the initial client enquiry to overseeing the smooth running of the events and private dinners held at Farmers & Fletcherers in the heart of the City.

[Read more](#)

Autumn Menu

We pride ourselves on the quality of our food and we have received lots of compliments to confirm our beliefs. Food provenance is top of our list as is seasonality. Where possible we source all our food from British farms and shores which means that we can reduce food miles and provide you with the best seasonal produce.

Now that autumn is well and truly here we want to tell you about our new autumn menu specifically designed to delight your taste buds. Autumn is the perfect time to make use of seasonal produce pumpkin, butternut squash, leeks, cabbage, apples and pears to name but a few.

[Read more](#)



Wine of the month and November'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 November is

Fleurie Loron & Fils 2014 Beaujolais, Burgundy, France (November)

A stunning example of Fleurie from one of Beaujolais' top producers. Made with Gamay it is bright purple in colour with enticing red fruit aromas.

Light and beguiling with clean concentrated fruit and refreshing acidity on the finish. You'll find ripe and savoury strawberry, cherry and raspberry fruit, which stays clean and supple throughout. This wine pairs really well with pâtés, white meats or warm, creamy appetizers. For this reason it makes the perfect match for the smoked

Cheddar and ox tongue tart with bitter leaf salad, Somerset cider and brandy dressing.

Dates for the diary

TUESDAY 20TH DECEMBER

Join us for afternoon tea before the Carol Service at St.Barts

For more information or to make a booking contact:
andrew@farmersfletcherscity.london



COME AND VISIT

If you do want to see more of our Hall or make an enquiry please call 020 7600 2064 or email camilla@farmersfletcherscity.london

NEW RECIPIENTS

If you know somebody who would like to receive this newsletter please email info@farmersfletcherscity.london with his or her name and email address. We will contact them saying you recommended them, and if they are happy to receive the newsletter we will add them to our mailing list. If they don't want to receive we won't bother them any more.

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GET IN TOUCH

For general enquiries, please call
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Our office hours are Monday to Friday, 9.00am - 5.00pm