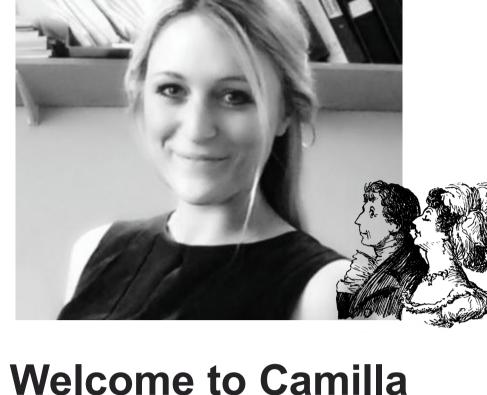
Hello and welcome to Farmers & Fletchers In the City November newsletter. As we seem to be truly in the grip of winter and the run up to Christmas we thought you would like to know what we have on offer for the festive season. Please feel free to forward to anyone of your Livery members, business associates,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

the way you want it Isn't it strange how Christmas always seems to come round too quickly? Christmas

Your Christmas celebration

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





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 & Fletchers 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

Read more

name but a few.



FLEURI

LES SAPROLIT



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.

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)**

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

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.

If you want to stop receiving newsletters for a couple of months just email info@farmersfletcherscity.london and we'll suppress your name for a few months.

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If you don't want to receive our newsletter any more please follow the link to unsubscribe. We will be sad to see you go.



GET IN TOUCH For general enquiries, please call

> +44 (0)20 7600 2064 **Farmers & Fletchers In the City**

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

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