

# NEWSLETTER CORPORATE

Hello and welcome to Farmers & Fletchers In the City December 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 colleagues, business associates or friends and family who may find the topics useful.

## Make time for others



Just thinking of Christmas is an assault on the senses: the sights, the aromas, the sounds and sensations, all combine to create an atmosphere of excitement and expectation. Christmas is a time for Celebration, for spending time with loved ones and generally for over indulgence. It's the time when we catch up with friends old and new, when we share gifts and create memories.

It may therefore surprise you to know that nearly half a million people over the age of 75 will spend Christmas on their own in the UK. (Source: Age UK) It seems that their families live too far away or overseas, they are infirm, or simply haven't been invited anywhere for Christmas. Loneliness is a year round issues but it can be felt more acutely at Christmas time. Loneliness can make people feel isolated and depressed, but we have the power to change this by spending just a little bit of time. That's right let's spend time not just with those we care for, but also with those who would enjoy some company. If each of us in turn can just give a few minutes of our time then we can make a real difference.

[Read more](#)

## Your Christmas celebration the way you want it

I know it's December but it's not too late to arrange a celebration, you still have time to party with clients, colleagues, friends, family and associates. We cater for more intimate and select gatherings from 30 to 80 diners, with or without entertainment.

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## Winter Menu

Winter and particularly Christmas is the season of fun, merriment and indulgence. We all recognize the smell of Christmas spices that evoke timeless memories: cinnamon; clove; nutmeg; ginger; sage and parsley. Scottish smoked salmon, turkey and ham with all the trimmings and mince pies and Christmas pudding, are timeless favourites for many of us. However, when it comes to food and beverage we like to offer something different, something that sets us apart and our winter menu is no exception. Designed to by our award winning Chef to be an assault on the senses: it will smell wonderful, it will look fabulous, it will taste heavenly and it will make you feel very special.

We have come up with some exceptional dishes that celebrate British seasonal game, fish, vegetables, fruits and spices, so let us share some of the highlights with you.

[Read more](#)



## December's Wine of the Month and Wine and 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 December is

**Monbazillac 'Fonmouges' Domaine Vidal 2009**  
**This month's offer price is £28.50 a bottle (plus VAT)**

Made from two classic Sauternes grapes Semillon (60%) and Sauvignon (10%) form the major part of the blend, but it is the additional 30% of Muscadet that gives Fonmouges its true character. Produced by Dominique Vidal the owner of Domaine Fonmouges. Unlike many other vineyards the operation of this tiny estate is managed by hand. Everything from harvesting to bottling, so it comes with a real personal touch.

Luxuriously rich and gloriously sweet, this is not so much a rival to Sauternes as an enjoyable alternative.

It has a bouquet of honey and spice, long lasting with a hint of quince jelly. Delicious with a simple fruit salad, however, it is one of the few wines that can stand up to chocolate puddings and so we would pair it with

'White chocolate parfait with orange syrup' from our winter menu.

However, for those without a sweet tooth order our cheeseboard and pair with Roquefort.

# Save 10%

IN JANUARY 2017

Time is running out if you want to make savings on your meeting, conference and event costs. We have a special 10% discount in January 2017.

[Read more](#)

### 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](mailto:camilla@farmersfletcherscity.london)

### NEW RECIPIENTS

If you know somebody who would like to receive this newsletter please email [info@farmersfletcherscity.london](mailto: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.

### OPT-OUT FOR A LITTLE WHILE

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



### GET IN TOUCH

For general enquiries, please call

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