or friends and family who may find the topics useful.

A Gin for all Seasons

Hello and welcome to Farmers & Fletchers In the City January newsletter. Please feel free to forward to anyone of your colleagues, business associates





be the person who in the judges' opinion has created the most original, flavoursome and commercial gin cocktail. Read more

trend and different. Something that plays with gin's unique flavour, enhancing botanicals and complementing other ingredients to make something truly special. The winner will



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January's Wine of the Month

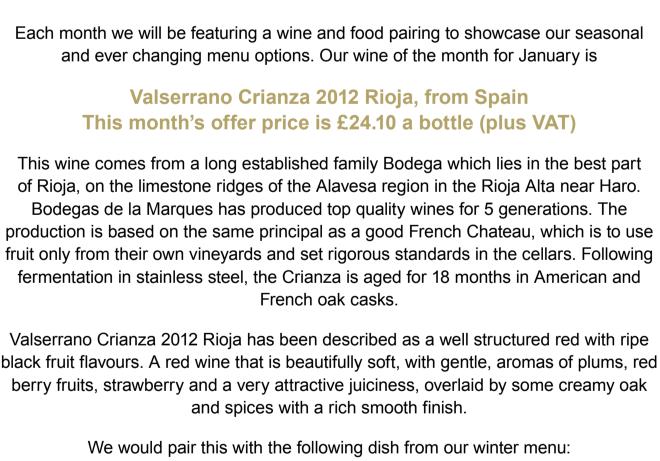
So this soft rounded Rioja is an obvious choice, alternatives include merlot-based Bordeaux like the simpler Saint-Emilions or southern French blends, it really is all down to taste and preference.

Breast and thigh of brined East Anglian partridge, Lincolnshire root vegetable gratin, buttered smoky bacon and almond Brussel sprouts, thyme jus.

It is important with partridge not to overwhelm the relatively delicate flavour and hence this is a beautiful match. Think of partridge as a richer, more gamey version of chicken.

For all events booked before the end of July and taken in August 2017 we will be offering a generous *10% discount off food, room hire and selected packages. If you are not in a hurry and you are working to a budget this is the time to run your event.

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IN AUGUST 2017

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.

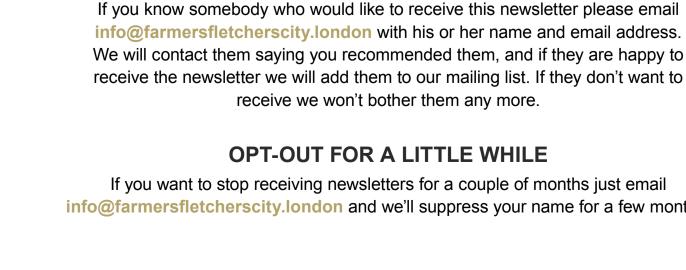
COME AND VISIT

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



receive we won't bother them any more.







For general enquiries, please call

+44 (0)20 7600 2064

www.farmersfletcherscity.london Our office hours are Monday to Friday, 9.00am - 5.00pm

Farmers & Fletchers In the City 3 Cloth Street, London EC1A 7LD