



NEWSLETTER

CORPORATE

Hello and welcome to Farmers & Fletchers In the City February newsletter. Please feel free to forward to anyone of your colleagues, business associates or friends and family who may find the topics useful.

Design a Signature Pie Competition

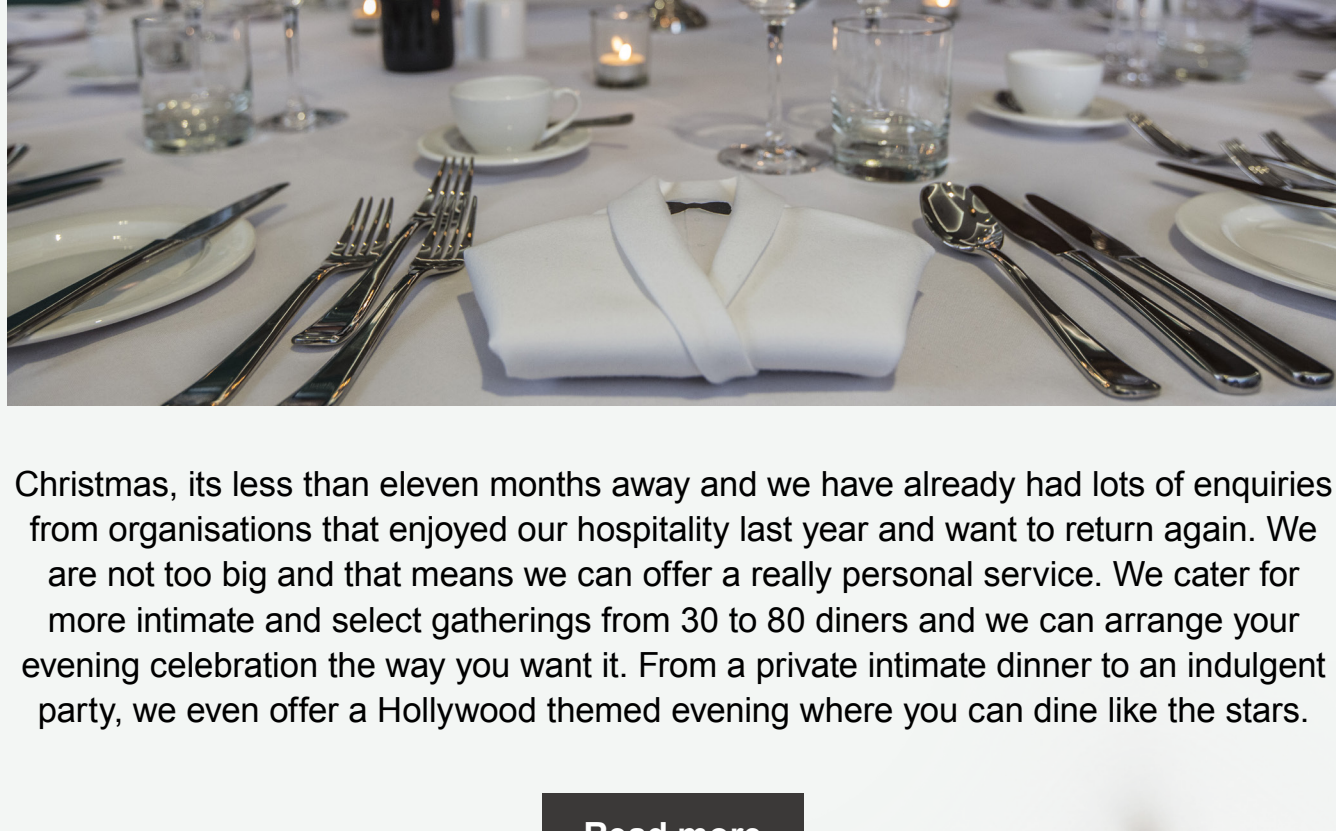


Fancy yourself on the Great British Bake Off, know your shortcrust from your flaky and your filo or just enjoy creating then this could be just the thing for you. We would like you to design a Signature Pie for Farmers & Fletchers In the City. The pie must be an original and not a copy of an existing.

As you know we are firm supporters of dining with the seasons and we source the majority of our ingredients from British farms and shores. With that in mind we would like you to design a meat or game pie that we can feature on one of our seasonal menus, so the ingredients you use are all important. The pie can be hot or cold and any shape within reason but it must contain meat and pastry. You can add other ingredients: vegetables, seafood, herbs and spices, the choice is yours; all that we ask is that the majority of ingredients are freely available from British farms and shores.

[Read more](#)

Less than 11 months left

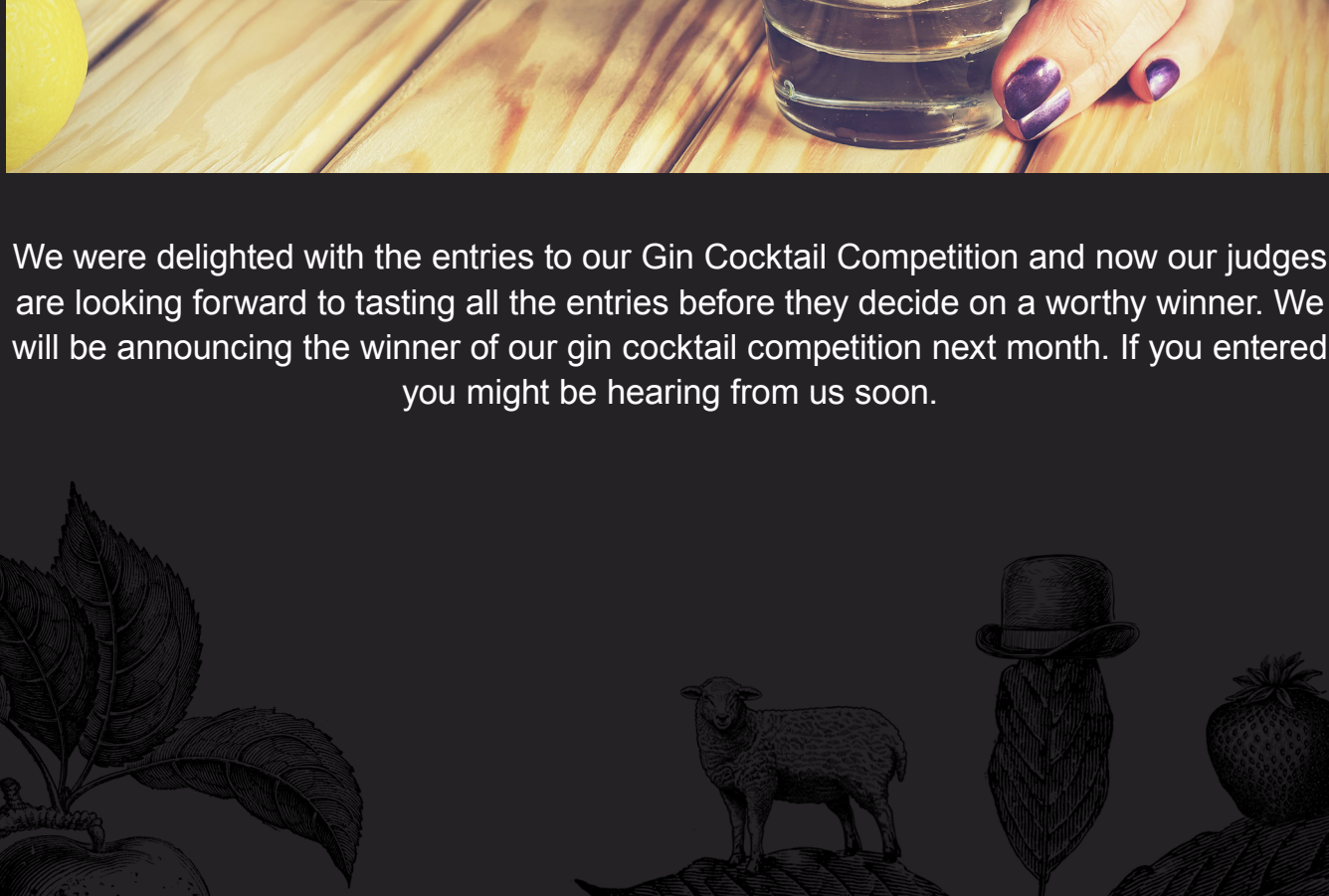


Christmas, its less than eleven months away and we have already had lots of enquiries from organisations that enjoyed our hospitality last year and want to return again. We are not too big and that means we can offer a really personal service. We cater for more intimate and select gatherings from 30 to 80 diners and we can arrange your evening celebration the way you want it. From a private intimate dinner to an indulgent party, we even offer a Hollywood themed evening where you can dine like the stars.

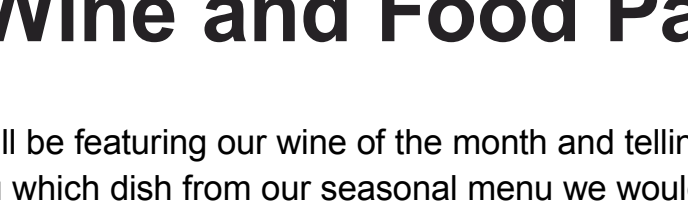
[Read more](#)



Winner of the Gin Cocktail Competition



We were delighted with the entries to our Gin Cocktail Competition and now our judges are looking forward to tasting all the entries before they decide on a worthy winner. We will be announcing the winner of our gin cocktail competition next month. If you entered you might be hearing from us soon.



February's Wine of the Month and Wine and Food Pairing

Each month we will be featuring our wine of the month and telling you why it is our choice. We'll tell you which dish from our seasonal menu we would pair it with. We will also share a little of our wine knowledge with you so you can make informed choices when dining with us. If you want someone else to choose we are always happy to make wine and food pairing suggestions and can design a whole menu with accompanying wines for you. Alternatively just ask for a copy of our extensive wine list, there is something to suit all tastes and palates.

So let's take a look as February's featured wine:

Domaine Jean Becker Riesling Reserve 2014 from Alsace in France
This month's offer price is *£24.40 a bottle (plus VAT)

**when purchased with lunch/dinner at the hall*

Alsace is in the far north-eastern corner of France, sitting on the Rhine River across from Germany. Alsace is sheltered by the Vosges Mountains and has a sunny, dry mesoclimate which gives Alsace Riesling its own individual style, richer and more generous than those made in Germany.

We would pair Domaine Jean Becker Riesling 2014 with:

a fish starter from our winter menu, our house smoked salmon fillet with potato and heritage beetroot salad, capers, Hereford mustard and dill dressing.

(please note that we smoke our salmon in house)

The dry citrus notes of the Riesling will complement this dish really well and the natural acidity of the Riesling grape in particular works very well with the fat content of salmon.

When choosing a wine to pair with smoked salmon it is best suited to off dry, lower alcohol wines. A Gewurztraminer, Riesling, Chenin Blanc or well made White Zinfandel are good choices as they soften and round the smoke flavours and balances out the salt content.

Easter Special

From **Monday 10th April to Friday 21st April** (excluding Easter weekend) we will be offering fully inclusive day delegate rates from ***£58.50 to **£67.50**

Our Easter special fully inclusive day delegate package includes:

- Dedicated event organiser
- Room hire
- Tea, coffee & pastries on arrival
- Mid morning tea, coffee and biscuits
- Two course *cold/**hot lunch
- Afternoon tea, coffee and mini cakes
- In room state of the art audio visual equipment (subject to availability)

Save 10%

IN AUGUST 2017



If you are not in a hurry and you are working to a budget August is the time to run your event. 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.

[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

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.

OPT-OUT FOR A LITTLE WHILE

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.



GET IN TOUCH

For general enquiries, please call **+44 (0)20 7600 2064**

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