Please feel free to forward to anyone of your colleagues, business associates or friends and family who may find the topics useful.

Hello and welcome to Farmers & Fletchers In the City February newsletter.

Design a Signature

Pie Competition



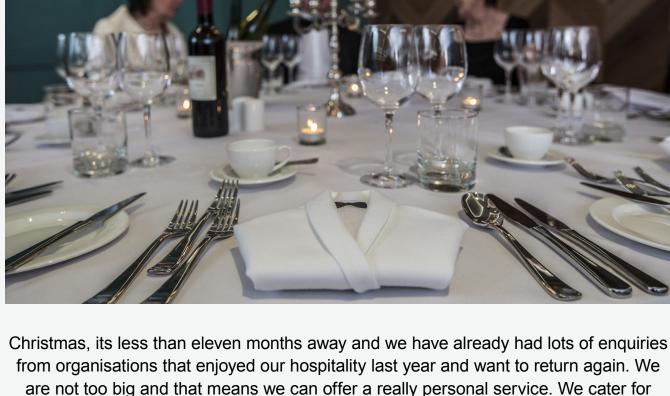
original and not a copy of an existing.

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



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

more intimate and select gatherings from 30 to 80 diners and we can arrange your







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

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:

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.

Dates for the diary

Inter Livery luncheon following the
United Guilds Service

We would like to invite you to our next event, the Inter Livery luncheon that will

follow the United Guilds Service at St Paul's on Friday 31 March 2017. After a reception while Liverymen and their guests gather from St Paul's, we will serve a three course luncheon with accompanying wines. If we know in advance, we will ensure that non-Livery guests are not separated from their hosts.

The cost has been held to £62 per person including VAT

We need your numbers and any dietary requirements no later than Thursday 23 March. Please advise any dietary requirements when booking. Bookings should be made with this office by emailing your requirements to andrew@farmersfletcherscity.london or telephoning 020 8364 3401.

FRIDAY 31ST MARCH 2017

MONDAY 26TH JUNE 2017

Inter Livery luncheon following
the Election of the Sheriffs

We would like to invite you to our Inter Livery luncheon that will follow the

Election of the Sheriffs on Monday 26th June at Farmers & Fletchers Hall.

There will be a reception while Liverymen and their guests gather. We will serve a delicious three course luncheon complete with accompanying wines and the price will be held at £62 per person including VAT.

andrew@farmersfletcherscity.london

COME AND VISIT

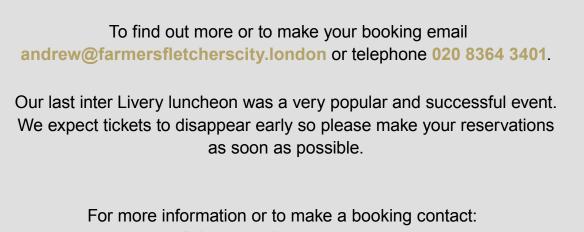
If you do want to see more of our Hall or make an enquiry please call 020 7600 2064 or email camilla@farmersfletcherscity.london

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

OPT-OUT FOR A LITTLE WHILE

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NEW RECIPIENTS

If you know somebody who would like to receive this newsletter please email



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