



NEWSLETTER

LIVERY & CLUBS

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

Gin Cocktail Competition Winner

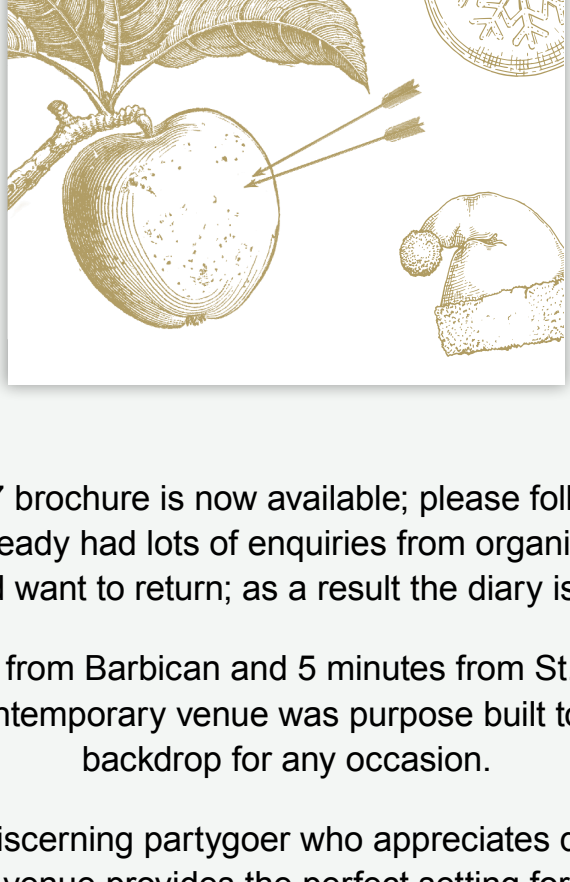


We are delighted to announce that Peta Clifton is the winner of our Gin Cocktail Competition. The judges had a most enjoyable evening when they tasted all of the entries not just once, but in some cases several times and proclaimed Peta's 'Plough and Arrow' cocktail the winner. The cocktail is beautifully illustrated above and is a very palatable blend of gin, redcurrants made into syrup, elderflower cordial and freshly squeezed lemon juice with basil as a botanical.

We asked Peta if there is a story behind her gin cocktail, a reason why it is important to her, this was her response "Put together a Herefordshire farmer who is passionate about the provenance of local food and a chef who lives on the farm (whose surname happens to be 'Fletcher') and cooks amazing meals for our holiday let guests and a challenge like this was too tempting to ignore."

[Read more](#)

Christmas 2017



Our Christmas 2017 brochure is now available; please follow the link below to download. We have already had lots of enquiries from organisations that enjoyed our hospitality last year and want to return; as a result the diary is filling up really quickly.

We are just 1 minute from Barbican and 5 minutes from St. Paul's tube stations. Our modern and contemporary venue was purpose built to provide the perfect backdrop for any occasion.

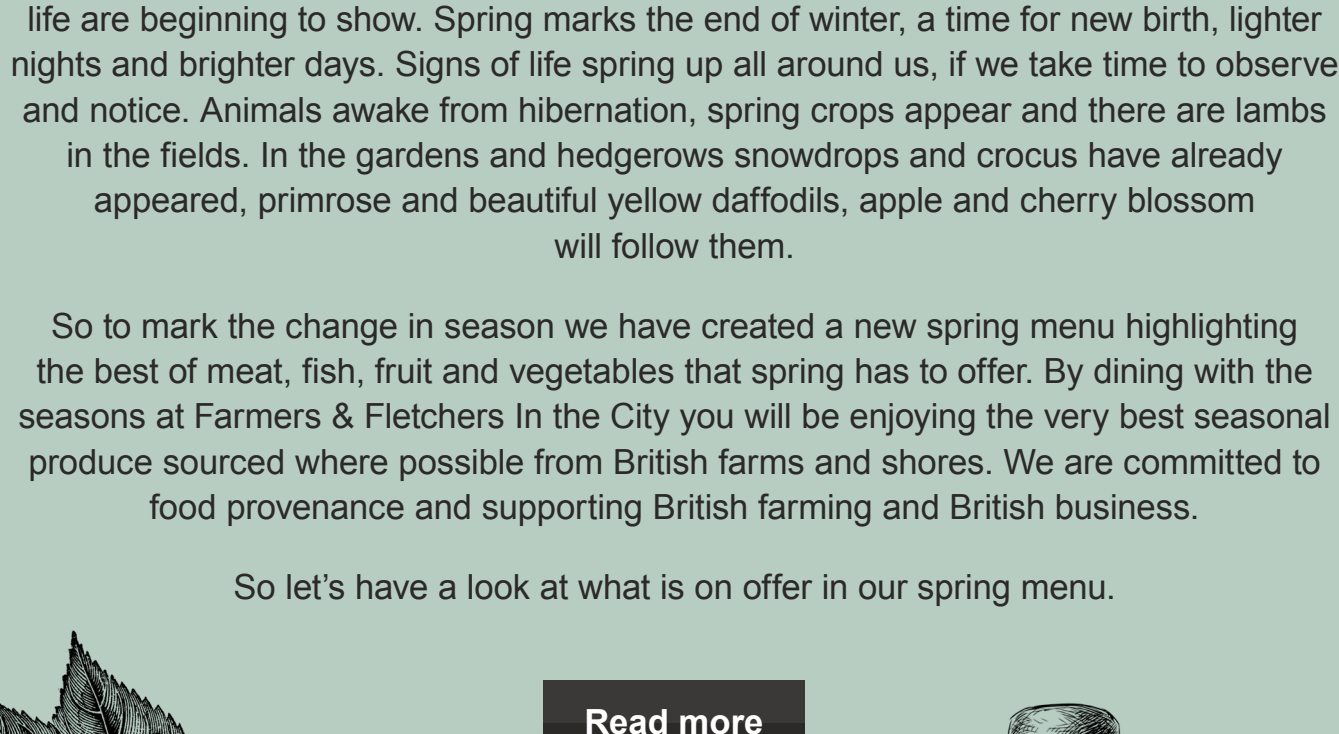
We target the more discerning partygoer who appreciates quality, food, wine and outstanding service. Our venue provides the perfect setting for more intimate and select gatherings, from 30 to 80 diners. We are not too big and that means we can offer a really personal service and arrange your Christmas celebration just 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.

Fabulous food, fine wines and a festive ambience. Enjoy the best of the celebratory season in refined and elegant style. To download our Christmas brochure follow the link below.

Christmas brochure 2017

To enquire or book call Camilla on 020 7600 2064.

Spring Menu



Spring is just around the corner, it is less than 6 weeks to Easter and the signs of new life are beginning to show. Spring marks the end of winter, a time for new birth, lighter nights and brighter days. Signs of life spring up all around us, if we take time to observe and notice. Animals awake from hibernation, spring crops appear and there are lambs in the fields. In the gardens and hedgerows snowdrops and crocus have already appeared, primrose and beautiful yellow daffodils, apple and cherry blossom will follow them.

So to mark the change in season we have created a new spring menu highlighting the best of meat, fish, fruit and vegetables that spring has to offer. By dining with the seasons at Farmers & Fletchers In the City you will be enjoying the very best seasonal produce sourced where possible from British farms and shores. We are committed to food provenance and supporting British farming and British business.

So let's have a look at what is on offer in our spring menu.

[Read more](#)



March'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 at March's featured wine:

Little Beauty Pinot Noir 2015 Marlborough, New Zealand
This month's offer price is *£31.90 a bottle (plus VAT)

This wine comes from a little privately owned estate in Marlborough's Southern Valleys. They are blessed with a unique micro-climate, which ensures excellent ripening conditions. It also means the wines differ slightly from the mainstream which is why we like them.

The team at Little Beauty is headed by former Cloudy Bay winemaker Evelyn Fraser and they have established a well earned reputation for producing elegant, refined and sophisticated wines. The wine making is modern, but there is more than a nod towards tradition. In 'Little Beauty' the best of new and the best of the old unite together seamlessly.

Pinot Noir is scented with notes of plum, red summer fruits, raspberry, red cherry, vanilla bean and smoke, the mouthfeel is velvety and rich, with great balance.

We would pair Little Beauty Pinot Noir with lamb from our spring menu. Specifically roast rack of spring lamb with 'shepherd's pie' croquette, spring cabbage with nutmeg and cream, redcurrant and apple-mint jus.

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

Dates for the diary

FRIDAY 31ST MARCH 2017

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.

MONDAY 26TH JUNE 2017

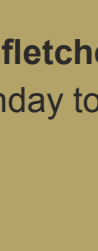
Inter Livery luncheon following the Election of the Sheriffs

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.

To find out more or to make your booking email andrew@farmersfletcherscity.london or telephone 020 8364 3401.

Our last inter Livery luncheon was a very popular and successful event. We expect tickets to disappear early so please make your reservations as soon as possible.

For more information or to make a booking contact:
andrew@farmersfletcherscity.london



COME AND VISIT

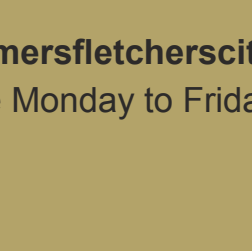
If you do want to see more of our Hall or make an enquiry please call 020 7600 2064 or email camilla@farmersfletcherscity.london

NEW RECIPIENTS

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

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

www.farmersfletcherscity.london

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