



Conference organisers Sara Sharp together with Meryt Ramble-Wallace from the CIH Secretariat.

## WHAT DO OUR CUSTOMERS SAY ABOUT US?

'The attention to detail made the day a success, and we especially appreciated the flexibility of the caterers when it came to adjusting the dessert to suit our audience.'

Our Event Sales Manager, Camilla Criswell, was delighted to receive the following feedback from Sara Sharp at The Chartered Institute of Horticulture following their one day conference and drinks reception for around 100 delegates.

"The food was wonderful and the additional staff providing personal service during lunch was a lovely touch. We received excellent feedback regarding the catering from our delegates.

The attention to detail made the day a success, and we especially appreciated the flexibility of the caterers when it came to adjusting the dessert to suit our audience. As a result we were able to showcase British produce, which we knew was important to our guests."

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Andy Allen at Portwood Asparagus

## HOW WE USE OUR FARMER CONNECTIONS TO SOURCE SEASONAL BRITISH FOOD

One of the exciting things about Spring is the arrival of all the new produce that comes into season. And one of the most sought after delicacies of the vegetable world at this time of year is British asparagus.

At Farmers & Fletchers in the City our asparagus is supplied by Portwood Asparagus from J. W. Allen & Sons, located at Portwood Farm in Great Ellingham, Norfolk, where 200-acres is dedicated to growing top quality asparagus. ([www.portwoodasparagus.co.uk](http://www.portwoodasparagus.co.uk))

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## HOW WE PAIR WINES WITH OUR SEASONAL MENUS?

Pairing the right wine with food enhances the characteristics and flavour of both the wine and the food - the wrong pairing can ruin the dining experience. When pairing wine our experts take note of the grape variety, body, flavour, acidity and alcohol content and the dominating flavours of the food.

In general it makes sense to pair wines with foods that have similar characteristics. From the vast selection of wines available at Farmers & Fletchers in the City, our expert has selected La Brouette Blanc, Sauvignon Blanc & Colombard Cotes de Gascogne, 2015 as the perfect wine to go with our seasonal ingredient, asparagus.

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## HOW WE CAN DELIVER YOUR PERFECT CHRISTMAS CELEBRATION

Spring has sprung and summer is just over the horizon, but it's never too early to start thinking about planning Christmas celebrations, whether it's a personal party or a corporate event.

Finding the right venue is a good place to start so that you can check on availability and get to work on a budget.

Conveniently located just a one minute walk from Barbican tube station, at Farmers & Fletchers in the City we offer our clients a bespoke service.

If you tell us what you would like, the team will then help you plan your festive event to your specification. From the initial show round, our experts will be available to offer advice and make helpful suggestions.

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### GET IN TOUCH

For general enquiries, please call

**+44 (0)20 7600 2064**

[enquiries@farmersfletcherscity.london](mailto:enquiries@farmersfletcherscity.london)

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

[www.farmersfletcherscity.london](http://www.farmersfletcherscity.london)

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