

TABLE TALK



EXCEPTIONAL DESIGN • SENSATIONAL FOOD • IMPECCABLE SERVICE

SUMMER NEWSLETTER 2010

There's been lots going on here at Table Talk, so much so that we've decided to send out another summer newsletter to tell you about our latest events; from 40th birthday parties, alfresco drinks receptions to 'hot pink' jewellery press day and elegant corporate dinners. We've also featured our latest new venue, Banqueting House which boasts a magnificent ceiling and sense of grandeur. Feel like entertaining your friends? Try out our recipe of the month; 'crab & asparagus fettuccni' - it makes a perfect dinner party dish paired with a few glasses of crisp white wine. We hope you enjoy reading about our latest news.

CORPORATE ANNUAL DINNER AT TOWER OF LONDON



Inside the New Armouries at the Tower of London, 200 guests were gathered for a corporate annual dinner. Salt cod 'Scotch' quail eggs, Bloody Mary tomatoes and smoked chorizo knödel canapés were eagerly consumed as guests mingled outside in the impressive courtyard whilst taking in the stunning views of the Tower and Tower Bridge. A fine three course dinner was then served accompanied by a delicious Chassagne Montrachet red wine and Pirie South Riesling Tasmanian white, all enjoyed beneath the original wooden ceiling, joints and pillars of the New Armouries interior.

Three Course Menu

ourme d'ambert soufflé with poached pears and toasted ginger bread with a white truffle, honey and port reduction

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Marinated duck breast with a duck sausage roll, hispi cabbage, Muscat glazed carrots, potato rösti with a game and raisin jus

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Raspberry macaroon with homemade vanilla ice cream studded with fresh raspberries

IT'S ALL GO AT THE HOUSEHOLD CAVALRY MUSEUM



Table Talk was delighted to be involved in two events held at the Household Cavalry Museum within a week of each other. KPMG hosted a summer event at this historic venue for 120 of their employees and clients. Guests were welcomed into the stables by the Cavalry's guard, clad in full dress uniform, who invited guests to mingle and sample Table Talk's delicious mini meals whilst listening to the sounds of a harpist. A few days later, another high profile client, Bureau Van Dijk gathered 120 of their guests for a summer party. For this event, the exterior walls and windows of the building were lit with a pink and purple wash, creating a warm and atmospheric entrance for arriving guests crossing the famous parade ground. Whilst guests conversations buzzed, the room swarmed with tasty canapés, the favourites being boned chicken winglets stuffed with wild mushrooms, fresh tuna marinated with Cajun spices and a rich but irresistible mini mascarpone tart with summer berry compote.

PRIVATE 40TH BIRTHDAY PARTY IN THE COUNTRY



Lime greens, crisp whites and contemporary silvers made up the colour scheme for a stylish private 40th birthday party in Hampshire last month. Glasses of Bellinis flowed from the bar and tray upon tray of exquisite canapés welcomed guests as they mingled outside, ever tempted by the cool blue pool nearby. As the natural light began to fade, stunning outdoor lanterns and lime green up-lights transformed the setting as the more substantial mini meals were served to prepare the guests for the night ahead. Delicate rice bowls filled with red Thai Tiger prawn curry, small plates of rustic steak and hand-cut chips and mini copper pans containing organic Cumberland sausages and creamy mash were perfectly in fitting as the evening unfolded. Zesty mini lemon and lime sorbets completed the food service before the real dancing got under way.

Recipe of the month:

Crab & Asparagus Fettuccine

(Recipe serves 4)

1. Heat the olive oil in a heavy-based frying pan, add the shallot and cook gently until soft but not brown.
2. Add the lemon thyme leaves, anchovy essence, wine and stock. Bring to the boil and reduce to a simmer. Allow to simmer for 5 minutes.



Ingredients

2 tbsp extra virgin olive oil
 1 shallot, peeled and finely diced
 1 tbsp fresh lemon thyme leaves
 2 tsp anchovy essence
 150 ml (5fl oz) dry white wine
 150 ml fish stock (can be bought)
 350 g asparagus, trimmed and cut into 2.5cm pieces
 350 fresh white crab meat (or frozen or 2 x 170g tins), allow to drain if necessary
 400 g fettuccine
 10g unsalted butter
 Juice of 1 lemon
 4 tbsp chopped fresh parsley
 Freshly ground black pepper

3. Meanwhile bring a large pot of water to the boil. Add the asparagus and cook for 4 minutes or until just tender. You do not want to overcook it, keep it nice and green.

4. Add the asparagus to the shallot and wine mixture along with the crab meat. Cook the pasta for 3-4 minutes depending on its freshness (if dry then follow the instructions on the packet). Bring the crab mixture to simmering point. Drain the fettuccine and add to the crab sauce.

5. Heat the butter in a frying pan until nutty and golden. Add the lemon juice and fresh parsley then pour over the pasta just before serving. Toss well.

6. Season to taste with plenty of black pepper and serve immediately with a fresh green salad and some warm ciabatta bread.

BANQUETING HOUSE

Centrally located on Whitehall, Banqueting House offers two spacious and versatile venues for entertaining. Whatever the occasion, from conferences, weddings to dinners and intimate receptions, Banqueting House has the power to dazzle and impress. The Main Hall's magnificent ceiling and sense of grandeur makes it ideal for large, high-profile events, accommodating 450 for a reception, 380 for dinner and up to 400 for a conference. On a more intimate scale, the Undercroft can also be used as a reception area for 380 and dinners for 150. For more information. For more information contact: Tori Howarth on 020 7326 5758 or email tori@tabletalk.co.uk

Did you know? Banqueting House was the site of the execution of Charles I



HOT & PINK! THEO FENNELL PRESS LUNCH



Fine and luxury jewellery company Theo Fennell held their VIP press lunch at their chic store on the Fulham Road last week. Beautiful flower displays boasting pink peonies and sweet peas, a bespoke 'Theo Fennell' style lunch menu and stunning table decorations ensured the event was a truly indulgent and unique affair. Every last detail from the pink key-shaped petit fours and the sugar candy rings, to the pink logoed coffee cups and purple herb gnocchi that accompanied the roast halibut, contributed to making the lunch decadent and immaculate. However, nothing prepared the guests for the arrival of the 'smoking' peach and almond crumble. The bright pink key-shaped raspberry sorbet was another fine detail that echoed the brand's trademark colour.

US AMBASSADOR'S INDEPENDENCE DAY PARTY

Table Talk earned their stars and stripes catering at the US Ambassador's Independence Day party. The informal garden party created a convivial atmosphere for 1,500 guests and expats to celebrate all things American. Delicious snacks including BBQ American style hot dogs, Southern fried chicken goujons and sweet and savoury popcorn were enthusiastically enjoyed and accompanied by chilled drinks including beers, wines and sodas. Table Talk worked with leading event management company Fait Accompli who managed all aspects of the event seamlessly.

RIO TINTO & IUCN AGREEMENT LAUNCH EVENT



With an awareness and conscience for sustainability, Rio Tinto signed a historic agreement with the International Union for Conservation of Nature (IUCN) to work together to find pragmatic solutions to the environmental and development challenges it faces in the mining sector. The setting for the culmination of negotiations was an English country garden themed event in the Darwin Centre at the Natural History Museum. Table Talk were selected as caterers for their own commitment to sustainability, and to illustrate this, canapé trays were labelled with 'food facts' to share with the guests. We thought we'd share with you some of these facts about the provenance of our produce:

Our fish comes from local suppliers H Forman & Son who have been supplying the finest, freshest fish in London for over 100 years. All fish is delivered fresh from Britain's coastal waters each day

All of our chickens enjoyed a free range rearing

Our fully traceable Scottish beef is hung for 30 days before cutting

Our British cheeses are supplied by artisan cheese makers in keeping with our belief in promoting small, local businesses

Our salads and herbs are hydroponically farmed, in water without soil, ensuring that the plants get the right amount of nutrients and are pesticide free.

All of the bottles from the event were recycled in East London and made into glass bottles in the UK

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