

## TABLE TALK



CHRISTMAS NEWSLETTER 2010

## TABLE TALK'S CHRISTMAS INSPIRATION 2010 . . .

Believe it or not, Christmas is around the corner, so we've been putting our heads together to find some creative entertaining ideas to help give you a little inspiration. Whether you are planning an office party, client dinner or festive drinks reception, there's always a reason to celebrate at this time of year. But why not try something different this season; perhaps a new festive colour scheme, refreshing cocktail recipe or quirky serving dish - have you seen the mini wok? Attention to detail is always at the forefront of our minds when planning a party, so we urge you to think outside the box and surprise your guests with something a little unusual.

## GET THE LOOK THIS SEASON

Set your table apart from the rest this season with a new colour palette; think **peacock blues**, **emerald greens** and **bursts of turquoise**. Give your table a festive and glamorous feel with sparkles, baubles and feathers. Fill your table with plenty of tea lights, votives and mini table lanterns to evoke a warm moody atmosphere. Choose a **charcoal grey** or **peacock blue damask tablecloth** as your base colour and add your 'peacock' colours in your napkins, water glasses, votives and tablecentre pieces. These demi-tasse coffee cups look gorgeous in the sky blue colour (see below) with a **mini vanilla macaroon** on the side.



## WHAT TO SERVE YOUR GUESTS?

As guests arrive serve bite-size **beetroot and vodka cured salmon canapés**, a perfect match for a champagne cocktail. Moving to the main course, our classic Christmas dish is **roast**

**organic bronze turkey with all the trimmings** (hispi cabbage, chipolata sausages, roast potatoes, cranberry stuffing and parsnip purée). A popular and tasty alternative would be **spinach and ricotta stuffed chicken breast, porcini and white onion ravioli, sweetcorn pancake, buttered leaf spinach and pancetta**. Our winter desserts are pure indulgence and designed to impress ... chocolate fondant with brandy steeped cherries and cinnamon cream or a **pumpkin toffee sponge with mascarpone mousse, pumpkin crisp and green tea infused guava coulis**. Perhaps you've planned for a stand up reception - satisfy hungry tummies with a selection of substantial mini meals. A warming bowl of **lightly spiced chicken in a tomato and yoghurt sauce with pilau rice and paratha bread** will delight weary guests after a busy day's work - other ideas include '**steak, egg & chips**', '**winter risotto**' and a delicate '**salmon sashimi**'.



## A TOUCH OF FROST

### Snow Whites, Silver Baubles & Truffle balls

Choose a wintry table setting with **frosted branches** and **silvery baubles**. A bright white tablecloth with matching white hemstitch napkins makes a perfect base from which you can add your sparkle and shimmer. Fill open bowls with glass baubles and fix **delicate white butterflies** to frost-covered branch stems. Opt for elegant thin-cut contemporary wine glasses and choose **sleek, stylish cutlery**. Let the food and canapés bring colour and warmth to the wintry tablescape and for some added glamour, scatter **table gems** into the bare spaces.



*White chocolate snowball truffles make perfect sweet treats, dipped in popping candy.*

## English Frost Cocktail

A perfect vodka based, winter cocktail, which is fizzy, delicious and very drinkable. A definite favourite for Christmas receptions.

**35ml cucumber vodka (Blackwoods)**  
**15ml elderflower**  
**30ml apple juice**  
**20 ml pear puree**  
**25ml prosecco**  
**5 ml lime juice**

Mix together the cucumber vodka, elderflower (dash), pear purée and cloudy English apple juice and shake over ice. Pour over crushed ice into a hi-ball glass and top with chilled prosecco. Garnish with a cucumber roll or a dried slice of Granny Smith apple.

## Passion & Vanilla Cooler

A fruity, zesty cocktail that has the tartness from the passionfruit and lemon yet sweetness from the vanilla syrup.

**50ml Belvedere citrus**  
**17.5ml passion fruit puree**  
**15ml vanilla gomme**  
**17.5ml lemon juice**  
**50ml sparkling mineral water**  
**passionfruit slice for garnish**

Pour the lemon vodka, passionfruit purée and vanilla syrup into a hi-ball glass filled with cubed ice. Add a dash of freshly squeezed lemon juice and mix thoroughly with a bar spoon. Spritz with a dash of soda water and garnish with a passionfruit slice.

## WHAT'S HOT!

The Mini Wok ...



We love these new stylish pans, great for serving **mini meals** and other Asian-Fusion dishes. With a delicate handle, these **light woks** are great for standing receptions and easy for guests to hold. Definitely the hottest thing to have this season. We recommend the **sticky roast duck breast, stir fried hokkien noodles and choi sum.**

## WAFER THIN!

The Rococo Slim ...



Can you believe it, there's such a thing as a thin chocolate. Well it's not entirely designed to make you thin, but it's a perfectly light accompaniment for after-dinner coffee. Better still, Rococo have created it in an array of wonderful flavours; **sea salt, Earl Grey, coffee & cardamon** and **lime & passionfruit.**

## GETTING CLOSE TO NATURE

Twigs, Birds, Heather & Feather ...

Bring nature to your table with a fruitful and ripe tablecentre, rich with **frosted plums, cinnamon sticks, gold walnuts, ivy berries and gilded hydrangea.** **Purple heather damasks, biscuit linens** and **amethyst water glasses** work well to achieve a rustic, earthy feel. Decorate napkins with **pheasant feathers, tiny birds** and bundles of cinammon sticks tied

with string. For a more modern look, fill a large glass with **purple baubles** and arrange a cluster of nightlights around the base. Flower arrangement designed by [The Urban Flower Firm](#)



*Creative napkin decorations add variety and a topic of conversation for your guests.*

## GOING GREEN & ROSY

**Green foliage** paired with **cream roses** and a splash of silver can also work well for a festive table setting. The **frosted silver leaf** in amongst the roses adds a festive touch and matches other silver table accessories. **Tie napkins with green raffia** and attach **personalised brown placecards**, alternatively use a **silver bauble** to decorate each place setting. Scatter **pretty silver votives** and **miniature storm lanterns** around the table to bring decor and warmth to the table. Flower arrangement designed by [The Urban Flower Firm](#).



*Silver rimmed plates, silver charger plates and Baroque platinum glasses add festive sparkle*

### \*\*\*Corporate Christmas Packages\*\*\*

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