

TABLE TALK



EXCEPTIONAL DESIGN • SENSATIONAL FOOD • IMPECCABLE SERVICE

November Newsletter 2010

We hope you enjoyed our recent Christmas-inspired newsletter packed with ideas for your festive parties. We've been busy bees here at Table Talk, so much so, that we're bursting to tell you about our latest news and events which include a trip to Cannes, venue updates, cocktail inspiration as well as exclusive featured events.

CONTEMPORARY ART AUCTION



It was all happening on New Bond Street last week, as over 600 guests gathered at one of the top Mayfair auction houses for a private viewing of their **post-war and contemporary art exhibition**. Table Talk provided drinks and elegant canapés as guests viewed some of the magnificent art on display, including **Damien Hirst's 17-ft wide butterfly painting**, which is composed of thousands of dead butterfly wings placed on a background of red gloss paint. **Contemporary flowers** and purple/blue uplighting further enhanced the room and complimented the spectacular artwork.

ANOTHER YEAR IN CANNES



For the 6th year running, Table Talk returned from another week of events in Cannes. Headed by our Senior Event Manager Simon Youngman, the **experienced team of 11** work like clockwork during the **5 day event**. Chefs sourced their produce from the local French markets and local suppliers and each day prepared breakfast, lunch, canapés and a three course dinner for a variety of business clients. With **six years of experience** working in the South of France, the operation is a **professional and polished** affair.

'LOADING IN' THE EXTREME WAY



However high, however awkward, however impossible, we always find a way of loading in our equipment, depending on the requirements of the venue. Out in Cannes we load everything (including food, catering and audio visual equipment) via an electric cherry picker onto the roof terrace of a six-storey building. James Thacker, our back of house manager, was a hero during this operation. We couldn't have done it without him.

CHRISTMAS AT HOUSEHOLD CAVALRY MUSEUM



The Household Cavalry Museum has teamed up with both Table Talk and our sister company Blue Strawberry to provide **exclusive Christmas packages**. They will also offer their acclaimed bespoke service for clients wishing for a high-profile dining experience. To complement the grandeur and beauty of the Grade I listed building, the museum will be **decorated with a traditional festive theme** (with the option of having live background music). Enjoy a stylish and classic Christmas party within the most **wintery of settings**, a **working stable with live horses**. Please contact us using the details below for more information. For more information about the Christmas packages please contact Ruth Lawton-Owen on 0207 326 5748 or [email](#).

BEN KAY'S TESTIMONIAL AT LINKS



Rugby clans gathered at the Sloane Square Links of London store to celebrate the launch of Ben Kay's Testimonial year. **Perspex box canapé trays filled with grass turf, white lines** and mini **rugby balls** were used to serve **tiger prawns, beef carpaccio and chocolate mousse** to hungry guests.

PERSPEX BOX CANAPE TRAYS: Looking for a creative addition to your festive party? We can fill our **stylish perspex box canapé** trays with all sorts of festive accessories (Christmas baubles, silver stars, cinnamon sticks and even polar bears and candy cane). Please ask one of our event organisers for some inspiration and ideas for your event.

TABLE TALK ARE WORLD CLASS



The World Class Manufacturing Association encourages organisations across the world to strive for operational excellence and world-class performance and so Table Talk were the natural choice to cater their annual awards ceremony. Held at the National Maritime Museum. Hosted by Royal Mail with awards sponsored by Volvo, Chrysler and the Fiat Group guests eagerly awaited the outcome of the awards before dining on a feast of locally sourced British produce which included lightly smoked fillet of Cornish mackerel with apple and horseradish panna cotta, roasted rhubarb and lemon oil, corn fed chicken breast stuffed with spinach and ricotta with pumpkin, parmesan and chestnut ravioli, sweetcorn pancake, buttered leaf spinach with pancetta and a brandy snap box - filled with toffee sponge, salted caramel butter cream, toffee popcorn and a confit of apples.

"What a fantastic job you did. The service in the main room was fantastic, so sharp and the food looked exactly as per the tasting which was great to see. It is not often you see service as well organised and efficient as I saw on Friday. Please pass on my thanks to the whole team involved." – Event Organiser

CORPORATE DINNER AT FORBES HOUSE



Table Talk were proud but sad to cater one of the last events to be held at the beautiful Forbes House. Over 100 guests enjoyed elegant canapés including asparagus wrapped in filo with a truffle dip, Barolo and porcini risotto in a parmesan cone and Devonshire blue and port wine jelly roulade. A three course dinner started with Portland scallops followed by rack of lamb with a soft herb crust and finished with a chocolate and lemon feuilletine. Delicious non-alcoholic pomegranate fizz refreshed guests throughout the evening.

A MODERN MASTERPIECE



Table Talk was thrilled to be asked to cater at the **official unveiling of a specially commissioned portrait of HM Queen Elizabeth** at the National Portrait Gallery. The portrait, commissioned by Cunard to take pride of place in the Grand Lobby of their new luxury ocean liner, Queen Elizabeth, was painted by **Isobel Peachey**, the youngest female artist ever to paint the Queen. Guests enjoyed a champagne and canapé reception featuring highlights such as **beetroot cured salmon on toasted Russian rye with Aquavit mayonnaise and keta caviar**, crisp black olive cones with goats cheese mousse tartare and basil and **mini bramley apple crumble tart**.

CHASING A NEW VODKA



Boutique brand 'Chase', creators of the **English potato vodka** are winners all round and will now be the **MJT new 'house vodka'**. The brand was rated the world's best vodka in the most respected spirit awards in San Fransisco. Each bottle is handsigned and batch numbered using traditional methods to produce a truly artisan vodka. Chase has also designed a **'crisp and elegant' gin** as well as English apple juice and liqueurs made using fresh fruit (elderflower, blackcurrant, raspberry and rhubarb). Check out their **orange marmalade vodka**, made by marinating marmalade with their potato vodka then infusing extra oranges to make a fantastically rich and delicious orange vodka.

KAZAK BUSINESS FORUM

AT BANQUETING HOUSE

Banqueting House played host to the **Kazakhstan Business Forum** held for the **Kazak-British Chamber of Commerce**. The 300 guests arrived for the day conference which involved a welcome address from the Prime Minister of the Republic of Kazakhstan via a live television feed. Guests enjoyed a selection of **Kazakh inspired mini meals** for lunch including traditional **Plov** (rice cooked with onions, braised beef, carrots and spices) and **Manti** (lamb and pumpkin dumplings with sour cream). Later that



Evening dinner in the Rubens Room

evening, Table Talk transformed the **Rubens Room** in under an hour into a beautiful dining space in preparation for dinner. Another Kazakh **inspired dinner menu** included **roast lamb rump with spiced shoulder shashlyk**, butter bean purée, spinach and roast cherry tomatoes followed by **Kuimak** (thick pancakes) with honey and almond ice cream.

COCKTAIL CORNER ...



In need of some cocktail inspiration? We've been sourcing all sorts of new and delicious cocktails to help you swing your way into the festive season. A warming **spiced mulled cider**, complete with all the trimmings is perfect for those chilly Autumnal nights. Virgin or **bloody Mary's** are always a big hit for brunch, lunch and pre-dinner cocktails or for something more delicate an **apple bellini** or **Chelsea rose** (gin, apple juice, raspberry purée and elderflower) will hit the spot and get your party guests in the spirit.

GET IN GEAR WITH YOUR GARNISH



Cucumber curls, roasted coconut shavings, rosemary sprigs and raspberry skewers ... We've been searching high and low for some new, innovative drinks garnishes and we've come up with some ideas. Add a twist to your gin & tonics with a **long thin slice of cucumber** or alternatively a **cucumber finger** (perfect for stirring too). Or add charm to your rum cocktail with some coconut shavings. We like to think outside the box when suggesting cocktails and garnishes for our clients. Your **choice of glassware** is also important so look out for some stylish, modern and chic alternatives to the ordinary classics.



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