

TABLE TALK



EXCEPTIONAL DESIGN • SENSATIONAL FOOD • IMPECCABLE SERVICE

NEWSLETTER 3

AUTUMN 2009

Dear @firstname@,

A RICH HARVEST

It's that time of year again when we can introduce to you our new Autumn/Winter Dinner Menus which are full of appetizing and visually sensational dishes. As we mark the transition from summer, we welcome back the autumnal flavours and fruitfulness, roasted vegetables and flavoursome game. Halloween is nearly upon us with wonderfully plump pumpkins, then bonfire night and the winter chill sets in. For starters, feast upon our **warm parmesan custard with potato crisp toasts and potato praline** (pictured right) or tempt your taste buds with **glorious raviolo of grouse** and St Georges mushrooms. For the vigorous appetite, try the **roast loin of roe deer en croûte with dark chocolate sauce** or for something lighter, the **Cornish roast monkfish fillet with purple potatoes** is wonderfully succulent.



INTERVIEW WITH OUR NEW EXECUTIVE CHEF

We thought we'd take the chance this issue to introduce you to our fabulous new **Executive Chef Gerald Aberdeen**, who is heading the team here at Table Talk. The South African-born chef has 15 years of culinary experience and in his busy new role we've managed to track him down to find out about his favourite foodie things...



What's your favourite comfort food?

A barbeque with friends or family where everyone brings something.

How and when did you learn to cook?

At home with my mother in South Africa who is a restaurant owner and excellent chef. I then trained under Garth Stoebel, the captain of the South African Culinary Team.

Which London restaurant would you recommend?

Locanda Locatelli for its good honest food using ingredients of the highest quality.

Which celebrity chef inspires you?

Hugh Fearnley-Whittingstall for his unpretentious style and for putting 'food before fame'.

List 5 ingredients that regularly appear in your shopping basket?

Chorizo sausages, risotto rice, lots of fresh fruit, wild mushrooms and curry paste

What are your latest food discoveries?

Bloody Mary tomatoes stuffed with vodka jelly and celery salt.

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NEW! Cookery Workshops

The directors of Table Talk and their executive chef have teamed together to develop some inspiring **adult cookery classes** and **team-building cookery evenings** to offer you (and your colleagues) the chance to pick up some invaluable secrets from our professional chefs. Challenging yet approachable, our courses are perfectly designed for Christmas parties, team building exercises or simply just to learn the joys of cooking and how to impress friends. For more information click on the relevant links above or visit the [Table Talk](#) website.



PERENCO PLAY PETANQUE



It is hard to believe but we did have a few heat waves this summer and **Perenco's** guests were lucky enough to enjoy an afternoon of Pimms and petanque at the luscious [Chelsea Physic Garden](#). The afternoon kicked off with thirst quenching drinks and trays of delectable canapes as the petanque pros amused themselves with ball games before enjoying a quintessentially British tea. Within the garden walls, posur tables adorned with **vibrant sunflower displays** were freely scattered and a **chic open-air marquee** housed a well-stocked drinks bar which served **fragrant rose petal martinis** & summer Pimms.

FOOD FASHIONS

It seems that our love of light and healthy canapés has spurred on an obsession with **Asian fusion** flavours. The words **sushi, sashimi, shizo** and **yuzu** have recently been creeping back on to foodie menus and their addictive tastes manage to tempt even the strictest dieters. Irresistible for fashion or health-conscious eaters as they are beautiful both to look at and taste!



Smoked trout mousse, cucumber jelly, cucumber & shizo salsa (pictured left). Sashimi of swordfish and watermelon salad on pickled ginger sushi rice. Steamed chicken gyoza with sesame and ginger, (pictured above). Blue Swimmer crab and ginger sushi rice roll with coriander salsa.

PLUMP PUDS



Roast Williams pears, Victoria plums and Granny Smith apples conjure the real essence of autumn. Our dessert menus embrace the warm flavours, spicy scents and sweet fruits abundant at this time of year so much so that we have devised a **British apple plate**. This includes

spiced Bramley compôte with a langue du chat biscuit,

ROUND UP! ROUND UP!

Have you heard the latest news? The **Roundhouse Events Team** are offering a new and exciting opportunity to hire their impressive and iconic venue for a **24 hour tenancy**. The **exclusive package** includes an end on stage, full lighting, sound system and technical support as well as a dedicated event and duty manager to ensure everything runs smoothly. The Main Space is ideal for larger gatherings such as product launches, award ceremonies and gala dinners accommodating up to 500 people for dinner and up to 1000 people for a reception. Click on [The Roundhouse](#) link for more information.

Granny Smith mousse, green apple sorbet and mini poppy seed apple tatin.

Parmesan Tuile Recipe

A small and simple bite to impress your guests with a glass of champagne.



Truffle Mayonnaise
 200ml olive oil
 Juiced of ½ lemon
 ½ tbsp sherry vinegar
 ¾ tbsp honey
 1 egg yolk
 Truffle oil to finish
 1 tsp chopped black truffle shavings.

Method

Truffle mayonnaise: In a bowl or a magimix, whisk sherry vinegar, lemon juice & egg yolk for 1 minute until light and at ribbon stage. Add honey & slowly add olive oil until a mayonnaise texture. Add truffle oil, chopped truffle and seasoning. Peel four baby asparagus and blanch in boiling salted water for 1 minute, then refresh in a bowl of iced water. Cut into 1" pieces and reserve.

Parmesan tuile: On a 6 inch square of greaseproof paper, place finely grated fresh parmesan cheese in a 2 inch non-metal pastry cutter and microwave for 22 seconds. While still warm, bend over a wooden spoon, handle to form a half moon shape. 5. Assemble a little of the truffle mayonnaise in the centre of the tuile, place the asparagus on top and season with salt and pepper.



BREAKFAST IS BACK

There is nothing better than a few breakfast canapés, a glass of fresh orange juice and a frothy coffee to kick start your morning. So much so that we have come up with a NEW selection of early morning bites to whet your early appetite. For the sweet tooth, our **mini toasted crumpets** with strawberry jam or **French toasts with grilled banana** hit the spot but our savoury options include a luxurious **smoked salmon and cream cheese croque monsieur**, confit tomato and **Swiss cheese tart**. However, the all time favourites are still mini streaky bacon baps and Cumberland sausage sandwiches.



Sample Full Breakfast Menu £16.95 per head:

Croissants with preserves, fresh pastries, fruit yoghurt pots, tropical fruit platter
 Smoked salmon with scrambled eggs on a toasted English muffin
 Full English breakfast - eggs, crispy smoked back bacon, sauteed mushrooms, slow roasted tomato, breakfast pork sausage, hashbrowns, baked beans.
 Tea & coffee

5 ILLUMINATING IDEAS . . .

Getting the lighting right at your venue is essential to set the mood and tone of your event. You can easily transform your event space with some simple, creative and unusual lighting techniques...



- 1.Uplighting** is an effective way to soften stark walls and illuminate flowers creating an atmospheric ambience.
- 2.Spotlighting** special features such as table centrepieces and impressive cake displays conjures dramatic moods.
- 3.Paper Lanterns** add an element of magic to a venue space, opt for sphere shaped for something more unusual.

4. **Votives** can be positioned on poseur tables or added to floral tablecentres providing flickering warmth to a room.

5. **Projecting** a wash of colour onto a buildings' exterior creates an enchanted welcome for arriving guests.

***** Christmas Packages *****

Our Christmas Newsletter is coming soon, packed full of inspirational and festive ideas and we've also got some NEW Christmas packages to tell you about which offer a simple solution to organising your company [Christmas celebration](#) or [office party](#).

***** January Specials *****

Table Talk are offering a **15 % discount** for all January & February bookings. Please call and ask for this special rate.

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