

TABLE TALK



NEWSLETTER 4

DECEMBER 2009

It has been a significantly sporting Winter season here at Table Talk, celebrating the Sunday Times UK Sportswoman of the year, the British Paralympic Association's 20th Anniversary and a Royal Park half-marathon, completed by our very own director Jojo! We are also delighted to announce our arrival on the accredited caterers list at the Natural History Museum so look out for some jaw-dropping events next season. Health and history aside, we have all enjoyed a bountiful and busy past year and are really looking forward to the event excitements that 2010 will bring. We wish you all a very Happy Christmas, a fruitful New Year and for good measure we have included one of our favourite festive recipes created by our other director Molly. Enjoy!



UK SPORTSWOMAN OF THE YEAR

We were thrilled to be involved in the 2009 Sunday Times Sportswoman of the Year Awards Ceremony held at **The David Beckham Academy** in Greenwich. With 260 distinguished guests attending, it was the first event of that calibre to be held at the academy. Phenomenal individuals from all sporting fields, including **Lawrence Dallaglio** and **Pat Cash**, were present to celebrate the incredible achievement of British sportswomen over the year. Chrissie Wellington, world-record holder and Ironman Triathlon took the top honour with world Heptathlon Champion Jessica Ennes as runner up, before the sports-studded guests enjoyed one of Table Talk's seasonal lunches. A light winter salad with **artichoke mousse** paved the way, followed by **steamed halibut fillets with chestnut ravioli** and **pumpkin purée** and a warm chocolate fondant with fragrant **Earl Grey ice cream** for dessert. It was a remarkable event and a testament to the brilliance of our pastry chef that so many finely toned athletes tucked into the delicious decadent chocolate fondant.

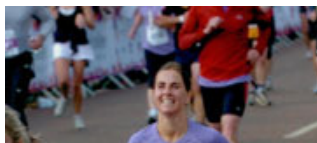


Chefs Salad of Artichoke, Winter Vegetables, soft boiled eggs & Truffle dressing

Steamed Halibut fillet, chestnut ravioli, buttered spinach, pumpkin purée & smoked bacon cream

Warm chocolate fondant with Early Grey Ice cream

JOJO GETS JOGGING



With the Autumnal leaves boasting a brilliance of colour and the weather bright and

PARALYMPIC PROWESS

The British Paralympics Association celebrated their **20th Anniversary** with a sparkling



cool, it was a perfect October day for the 15,000 runners setting off on the **Royal Parks Foundation Half Marathon**. Amongst them was our very own founder and director of Table Talk, Joanna Browner. Sporting an eye-catching Royal Parks T-shirt, Jojo raced through London's **eight amazing Royal Parks** in support of Cancer Research crossing the finish line in an impressive **2 hours and 8 minutes!**

reception for 150 guests. The event commended the progress and development of Paralympic sport in Britain over the past two decades. Guests, including **Tanni Grey-Thomson** and LOCOG Chief-Executive **Paul Deighton**, enjoyed crisp glasses of prosecco and appetising canapés such as buffalo **mozzarella spheres with tomato foam and basil pesto**. An exhibition of Team GB kit from previous Olympics plus torches from around the world were similarly greeted enthusiastically by guests.

CHRISTMAS ROCKY ROAD

Makes about 20-25 squares



Ingredients

400g plain chocolate
150g unsalted butter, diced
150 pink and white marshmallows
150g digestive biscuits, roughly crushed
75g milk & white chocolate Maltesers
50 toasted hazelnuts
4 tbs Bonne Maman Berries & Cherries Conserve

Method

-Lightly oil an 18 x 18cm tin with a sheet of cling film, tucking well into the corners. Break the chocolate into a medium sized bowl and add the butter.

-Sit the bowl over a pan of gently simmering water, making sure the bowl doesn't touch the water. Leave to melt for 10-15 mins.

-When both have melted, stir quickly together until smooth. Add all the remaining ingredients except for the conserve.

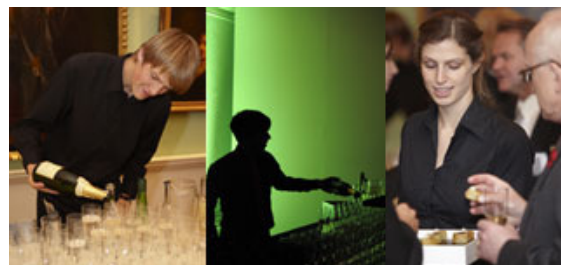
-Spoon a third of the mixture into the prepared tin then dot the surface with half the conserve. Spoon on half the remaining mixture and dot the remaining conserve. Then spoon on remaining mixture.

-Level the mixture and cover with cling film. Chill over night. Turn out the Rocky Road and cut into bite size chunks.

TOP TIP -Rocky Road will keep in an airtight container in a cool place for 2 weeks and it freezes very well. If you want to package this into nice cellophane bags or boxes, it is better not to use the conserve as it makes it a bit sticky.

STAFF PICKS

It's not just the quality of food that is essential at our events but also the **level of service** and **attention to detail** that goes with it. From the initial enquiry, clients are assigned their very own **Event Manager** who will look after their requirements from start to finish. The managers will be responsible for picking the very best staff for each event and ensuring they are always **experienced, polite** and **friendly**. Why not arrange for a **cocktail barman** to mix your favourite passionfruit martini or even upgrade with a **flare barman** who will get both bottle and head spinning!



DO WE HAVE THE X FACTOR?

Find out more in our January Newsletter! We will also be sending out our new Spring / Summer Menus which we can't wait to tell you about. Watch this space . . .

NEWNIGHT AT THE MUSEUM

We are over the moon about our recent confirmation as one of the **accredited caterers at the Natural History Museum** This award-winning venue has a number of spectacular spaces for **jaw-dropping** and dazzling events.

The **soaring arches** and **grand staircase** in the Central Hall, the **modern architecture** in the Darwin Centre and the astronomical space of the Earth Hall with its towering walls and **giant metallic icons**, makes this venue outstanding for its versatility and inspiration. For more information or to arrange a site visit please contact **Ruth**

[Lawton-Owen on 02073265750.](tel:02073265750)



Central Hall: Cocktail reception 400-1,200 / Dinner 100-650
Darwin Centre: Cocktail reception 350 / Dinner 150
Earth Hall: Cocktail reception 100-600 / Dinner 50-200

*****JANUARY & FEBRUARY SPECIAL OFFER *****

Table Talk are offering a **15 % discount on menus** for all January & February 2010 bookings. Please quote JF15 when enquiring.

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