

## TABLE TALK



EXCEPTIONAL DESIGN • SENSATIONAL FOOD • IMPECCABLE SERVICE

MAY NEWSLETTER 2010

## IT'S THE FLOWER POWER SEASON

With the Chelsea Flower Show in full swing, why not indulge in some edible floral heaven with these blooming delights. From nasturtium and rose petals to lavender and sugar snap pea flowers, add some colour and style to your dishes. Great to brighten up a salad, garnish a cocktail or decorate a serving platter.



**Edible Flowers** – Here at Table Talk we've added edible flowers to some of our dishes. These flowers are loved for their rich, jewel-toned colours and transform a dish into something more unusual and decorative. With sweet and peppery tastes they work well in salads or with lighter starters such as almond crusted mackerel or a goat's cheese and beetroot type salad. Other pretty edible flowers that add a touch of the nature to a dish, include chamomile, borage and spring primroses.

**Floral Canapé Trays** – Take advantage of the flourishing seasonal flowers around, choosing colours that will compliment your theme. Scatter fresh flowers and petals in a clear, lidded perspex box and use this as a canapé tray or adorn platters and rustic boards with a few floral stems in mini vases. Tulip stems, hydrangea heads and rose petals look fabulous served this way. Sprinkle a few borage or baby pansies on a simple cold chicken salad. A green salad can look stunning with sweet peas or nasturtium petals.

**Rose Petal Martini** – Our signature Rose Petal Martini is a delightfully elegant cocktail with a subtle and fragrant aftertaste. Garnished with a floating fresh rose petal or a caramelized sugar squiggle, this tippie is certain to make the female guests 'wilt' at the knees. Another creative use for rose petals is to freeze them in ice cubes and add to summer punches.

**Lavender Shortbread** – It's high tea time you added a hint of sweet lavender to your buttery shortbread biscuits. It even makes for a light, summer dessert enjoyed with some vanilla ice cream and fresh berries. Add a sprig of lavender for a pretty garnish. Lavender also tastes good in iced drinks and blended with mint. Have you tried lavender ice cream before?

## THE BRIGHTER WAY TO ENTERTAIN



A rainbow of colour greeted guests as they stepped into the Steelcase showroom in Farringdon. Launching their new contemporary collection, the global leader in the office furniture industry, showcased a range of brightly coloured items, including chairs, eclectic sofas and unusual tables. In fitting with the vibrant collection, stylish canapés boasted an array of colour, from orange macaroons with chicken liver parfait, beetroot meringues with goats curd and ginger bread to blue d'auvergne and grape jelly roulade and bright pink and blue profiterole pyramids. Cocktails also complimented the fusion of colour as trays of Campari Crush, Blue China and Raspberry and Chilli Martini proved to be hugely popular.

## 5 WAYS WITH STRAWBERRIES

The arrival of the strawberry marks the beginning of summer and these succulent, fragrant fruits are as beautiful as they are flavoursome. There's nothing like a strawberry to encourage nostalgia and get the senses going.



**1. Strawberry Martini** - Try this delicate strawberry martini recipe and why not add a splash of lemongrass and ginger syrup for good measure? For an even more delicious flavour, let the strawberries come to room temperature before eating, or put them out to warm in the sun for a couple of hours to bring out their full taste and aroma.

**2. Eton Mess** - This quintessentially traditional English dessert was originally made with strawberries or bananas and mixed with ice cream or cream (meringue was only a later addition). It's the wonderful simplicity of this dessert that makes it such a popular choice and almost impossible not to like – crisp meringue, lightly whipped cream and juicy strawberries all stirred into a gooey 'mess' – how delicious!

**3. Strawberry Shortbread** - Another delicious treat for a summery dessert is our strawberry shortbread stack composed of layers of biscuity shortbread, vanilla cream and fresh English strawberries. Perfect for weddings.

**4. Strawberries dipped in Chocolate** – So that you don't feel you need a sweet dessert canapé to mark the end of your event. How can anyone resist a red ripe strawberry dunked in smooth, velvety chocolate – a perfect way to round off the evening in a delightfully 'light' way.

**5. Strawberry Lollies** - Get cool and creative by serving fresh strawberry lollies at your summer party? Or why not serve frozen strawberry and banana or strawberry and orange smoothies – refreshingly thirst quenching and healthy too.

## VENUE FEATURE: THE WALLACE COLLECTION



Home to one of the most important French furniture collections in the world, the Wallace Collection makes for an elegantly spectacular venue. Each decadent room stands out in itself and works well for a variety of events and capacities. The State Rooms, boasting opulent silk wall coverings, are ideal for intimate receptions whereas in the Main Galleries, guests can enjoy drinks, wandering through the stunning collections and viewing the Collection's prize pieces of art. Drinks can be enjoyed in the rooms upstairs before guests are welcomed downstairs into the light and airy courtyard. This contemporary, dynamic space is enclosed by a soaring glass roof to make it a perfect venue for the unreliable British summer. (250 *canapé reception*, 160 *seated dinner*, 140 *dinner & dancing*). The venue is particularly unique due to the fact that the collection cannot be loaned, making it the only place to see the famous Frans Hals painting, the *Laughing Cavalier*.

### HAVE YOU TRIED THE PINEBERRY? The new white strawberry



They are small, perfectly sweet and taste rather like pineapple. A sort of Alice in Wonderland fruit which makes a truly original drinks garnish! They look like a strawberry, but the flesh is white and the taste is similar to that of a pineapple – how confusing? Covered in red pips but with a white flesh. Add an unusual decoration to your dishes and cocktails. We rather fancy the sound of

### BBQ LAMB SALAD RECIPE with a Thai lime and chilli dressing

*Serves 4*

#### **Dressing**

*1/3 cup sweet  
chilli sauce*

*1/2 small red  
onion, finely  
chopped*

*1/3 cup soy sauce*

*2/3 cup freshly*

*squeezed lime juice, to taste*

*4 teaspoons palm sugar, to taste*

*2 tablespoons sesame oil*

*2 tablespoons black sesame seeds*



Combine the chilli sauce, finely chopped red onion, soy sauce, lime juice, sesame oil, sesame seeds and sugar to taste. Stir well and mix together thoroughly. Adjust the flavours so that the sauce is equally salty and sour with a light touch of sweetness. Let the sauce sit for at least 15 minutes before using to allow the flavours to amalgamate.

a pineberry pavlova or pineberry cheesecake:

## WHITE STRAWBERRY MARTINI

6 white strawberries  
2 shots of Belvedere vodka  
Dash of gomme syrup  
Splash of pineapple juice



Muddle 6 white strawberries in a shaker with the vodka, sugar syrup and a dash of pineapple juice. Shake with ice and strain into a chilled martini glass. Garnish with a white strawberry.

## Salad

500 g loin of lamb  
2 tablespoons oyster sauce  
1 tsp ground white peppercorns  
100 g mixed salad greens  
1 red onion, finely sliced  
1 red pepper, julienned  
1 cucumber, finely sliced  
1/2 cup mint leaves

1 cup soaked vermicelli noodles – method according to the instructions on the packet  
2 tabsp roasted crushed peanuts  
2 tabsp crispy fried shallots

Rub the lamb with oyster sauce and white peppercorns. Cook on a hot, lightly oiled BBQ to medium rare (about 5-7 mins), Allow to rest for 5 minutes. Follow the instructions on the packet of noodles and soak before putting the salad together (usually about 20 minutes) Slice the lamb thinly and place in a large mixing bowl with salad greens, onion, red pepper, cucumber, mint and noodles. Toss gently with dressing and pile onto a serving plate. Sprinkle with crushed peanuts and crispy shallots.

## A SPOT OF SUNSHINE IN CANNES

We were back again, for the fifth year running, to the stunning duplex apartment and roof terrace overlooking the Croisette and the Palais des Festivals in Cannes. Our media client hosted a week of breakfasts, lunches, bbq's and cocktail parties during MIPTV; an important TV industry convention. The brief was to create a relaxed environment where the teams could entertain as well as work. Table Talk created mouth-watering menus reflecting the diverse influences of the Mediterranean: French, Italian, Moroccan, Spanish and Greek, and sourcing all ingredients locally at the morning markets.



TABLE TALK – a division of MJT Holdings Ltd • OPB House, 26-28 Sidney Road, London SW9 0TS

Tel: (020) 7401 3200 • email: [info@tabletalk.co.uk](mailto:info@tabletalk.co.uk) • [www.tabletalk.co.uk](http://www.tabletalk.co.uk) • Registered in England • Company registration number: 6006815

Forward this email

Forward



This message was sent to @emailaddress@ by

using newzapp email marketing. Follow this link to [Unsubscribe](#).