

TABLE TALK



EXCEPTIONAL DESIGN • SENSATIONAL FOOD • IMPECCABLE SERVICE

SPRING NEWSLETTER

MARCH 2010

There are definitely signs of Spring in the air as the days lighten and the first white snowdrops are replacing what was a blanket of Winter snow. Easter is in sight so we have included some playful quail egg ideas and featured a piece on 'little golden oranges', known to most people as kumquats - check out our blog for our delicious recipe. When was the last time you tried an éclair? We think they could be the new cupcake, so look out for some of our creative delights, perfect for your next canapé party. On a more serious note, our diary is getting jam-packed for the forthcoming months and recently we have been busy catering at the National Portrait Gallery for the opening of the Irving Penn Exhibition and at the Natural History Museum for their Annual Patron's Dinner. We have also got some exciting events in the pipeline including our twice-yearly trip to Cannes and of course some beautiful weddings which we will tell you about in our next newsletter.

NEW 2010 SPRING & SUMMER MENUS have just hatched...



Put a spring in your step with our fabulous new **2010 Spring & Summer Canapé Menu** and **2010 Spring Summer Dinner Menu** which are guaranteed to both tickle and tease your taste buds. Our exquisite fish dishes include roast **halibut with purple herb gnocchi**, fillet of cod crusted with an Indian spice and **slow cooked sea trout** paired with a creamy horseradish sauce. For the more adventurous foodies, canapés including **braised shoulder of**

lamb in brik pastry, and mains including marinated **duck breast with duck sausage roll**, or roast guinea fowl breast with confit leg pastille, will certainly get your guests wide-eyed with excitement. And of course we couldn't possibly celebrate the birth of our new menus without **Spring lamb**, which is married with a **sweet pepper mousse** for a starter and for main with a citrus infused tian of Provençal vegetables. From croûtes to caviar, parfais to purées and ravioli to risottos, we have stepped into a whole new world of gastronomic genius, tried, tested and highly recommended.

CRACKIN' FUN WITH QUAIL EGGS this Easter

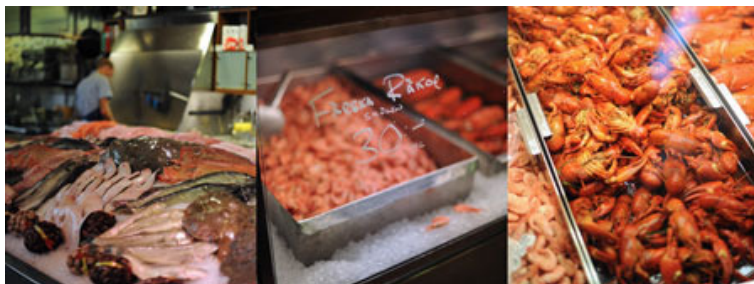


It's that time of year again when eggs are everywhere, chocolate eggs, quail eggs, duck eggs, ostrich eggs, you can't get enough of the 'egg'...so we've decided to join in with the **egg-mania** and tell you about our own cracking ideas. Take the quail egg for example, it's tiny enough to fit atop a canapé but bold enough to be breaded and 'scotched'. In fact **quail Scotch eggs** have become something of a trend on foodie menus, we've now

introduced a **salt cod** version on our new canapé menus. Our other quail egg concoctions include **eggs Benedict** with a **silky hollandaise**, **egg 'n bacon** and **truffled eggs with a parmesan crust**. We recommend the above enjoyed indulgently with a frothy cappuccino or better still a crisp glass of champagne.

STOCKHOLM MARKET

STOCKHOLM MARKET: A GASTRONOMIC JOURNEY



Feeling like some inspiration and a change of scenery? Why not explore the stalls of **Stockholm's** gourmet covered market, called **Hötorgshallen**. It hides one of the best places in Stockholm to eat **seafood**, tucked away amid stalls selling the day's fresh catch. There's also a tantalising collection of **speciality food shops, baked goods** and inspiring **produce stalls**. Outside there's a bustling fruit, vegetable and flower market on **Hötorget**. One of our Directors,

Therese Mayhew has been soaking in the atmosphere at this bustling market and has sent us some of her photos.

NEW IRVING PENN EXHIBITION

Table Talk were thrilled to be catering at the launch of the **NEW Irving Penn Exhibition** at the National Portrait Gallery last month. Irving Penn is a distinguished and innovative photographer, known as the '*emperor of understated glamour*'. Over 400 guests came to browse his magnificent work, which included over 120 of his acclaimed portraits. The canapé menu featured some of our new spring & summer recipes including **Fourme d'Ambert with Sauterne jelly** on a rosemary sablé and **Cornish crab mousse with smoked salmon powder**, avruga caviar and sour cream.



NATIONAL PORTRAIT GALLERY

The **National Portrait Gallery** houses the finest collection of portraits in the world, offering a unique insight into the men and women who have shaped British culture from the **Middle Ages to the present day**. The **spectacular event spaces** available for hire offer a wide range of options for both drink receptions and sit down dinners. The Gallery can accommodate up to **400 guests for receptions** and up to **230 for dinner**. This inspirational setting, coupled with fantastic food and service from Table Talk, makes the National Portrait Gallery the perfect venue for your special event.



Natural History Museum

We have marked so many firsts in the last couple of months and are thrilled to appear on so many new venue lists, but what we love best is running fabulous events in these amazing spaces...



Table Talk were thrilled to have been asked to cater for the **Natural History Museum's Annual Patron's Dinner**. This prestigious evening, held in the newly opened Darwin Centre II, welcomed the museums' valued trustees and guests. In the shadow of the spectacular **65 metre high Cocoon**, guests were offered delicate canapés including Jerusalem artichoke

WORLD CUP ENTERTAINING?

Planning on watching some of the world cup this year? Take advantage of our fantastic World Cup Packages offering **football-inspired canapés** or **mini-meal menus** with a quantity of beer - a perfect taste of the terrace. Hold an informal event in your office as a staff incentive or invite your clients along for a **sports-filled evening**. British classic highlights include **mini steak 'n chips, bovril shot with onion toast, chicken & leek pie, mushroom risotto cones, mini game sausage rolls** and for something sweet, mini **doughnuts**. But do ask us about our specially designed South African canapé menu created by our very own Executive South African Head Chef. See below for some ideas ...

soufflé before sitting down to a fine three course dinner. A light balsamic and goat's cheese mousse with a trio of beetroot paved the way and was served with a Diemersdal single vineyard Chardonnay, followed by slow cooked shin of beef with cavalo nero and a traditional rhubarb tart for dessert.

Household Cavalry Museum



Our first of many events at the Household Cavalry...



Or what about a South African Inspired Menu?

- Peppered beef fillet with a 'Monkey Gland' dipping sauce
- ~
- Spicy chicken sosaties
- ~
- Mini vetkoek filled with curried minced lamb and topped with Mrs Ball's Chutney
- ~
- Mini Boerewors rolls with caramelized onions and Kraft mustard
- ~
- Smoked Snoek paté on provita crackers
- ~
- Crumbed Calamari with tartar sauce dip
- ~
- Piri piri prawns
- ~
- Curried vegetable samosas
- ~
- Koeksisters
- ~
- Melktert

There's something about ...THE LITTLE GOLDEN ORANGES



The kumquats diminutive size and impossibly **cheerful orange colour** makes them a perfect ingredient for a cocktail. The rind is sweet, the flesh **juicy** and the aroma **fruity** and **fragrant**. Crush them with a handful of mint leaves, sugar, crushed ice and a few generous shots of white rum and orange juice and the results are quenchingly delicious. It's a fun twist on the classic mojito, but by **replacing the limes with the kumquats**, the cocktail is far more colourful and exotic. Sample these little

gems of the citrus family at your next cocktail soirée and sharpen up your palettes with something **intensely tart** yet **sweetly delicate**. You can find a delicious Kumquat Mojito recipe on our **BLOG** including some of our favourite cocktails of the month and why not glance at our new **2010 Spring Summer Cocktail Menu**.

DID YOU KNOW? Kumquats are native to China and originate from the Cantonese 'Kam Kwat' meaning 'golden orange'

ÉCLAIRS, are they the new CUPCAKES?



With a light and airy outer shell, a creamy, velvety centre and a sweet, silky aftertaste, the éclair is back - and back with a vengeance to **steal the cupcake crown**. Celebrate your spring tea or early morning breakfast with an exquisitely decadent sugar rush and indulge in these long, **thin glossy morsels**, once the staple at children's parties and traditional high teas. No longer just a combination of shiny chocolate icing, whipped cream or custard

filling, éclairs have taken on a whole new trend and a multitude of new flavours. Try **pistachio choux with pistachio crème**, **vanilla choux** with a splendid **rosy pink raspberry filling** and even a savoury option of a **bacon choux** with a **smooth scrambled egg centre** ... try one and you'll realise why they are so sought after.



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