


BLUE STRAWBERRY
an improbable name, but seriously good food




NEWSLETTER 2 - SUMMER 2009

LAUNCHED!

The time has come, at long last, to announce the launch of our new, fresh and updated website! Look no further than bluestrawberry.co.uk to view our exciting new pages, bubbling over with high quality food pictures, innovative event ideas and other essential information for corporate and private entertaining. Keep an eye open for links to our current menus, top wedding tips and be sure to visit our 'blog' page to keep clued up with the latest trends, news and recipes.

The site is user-friendly and a visionary feast to give you some mouth-watering inspiration!

TEENAGE COOKERY WORKSHOPS - "Unleash their inner cook"



In July and August we have organised some fun and practical cooking courses for teenagers aged between 14 – 19 years. Whether they opt for a 1 day course or alternatively the whole week, our action-packed programme will include useful cooking secrets, fun recipes and a general introduction into life in a busy kitchen. Wearing professional chef whites, they will learn useful knife skills as well as how to cook a Sunday lunch with a difference, an easy supper, smart dinner party and a barbecue. So gather up your teenagers and send them to the Blue Strawberry kitchens to get a taste of what it really means to be a young cook!

For more information, please email Molly.

PANCAKE DAY IN PETTY FRANCE


Crepe Suzette, Steak au poivre and Croque Monsieur were the orders of the day for a property building launch on the aptly named road, Petty France. An evocative French ambiance welcomed the property crowd as waiters, dressed in chic French bistro outfits, busied themselves with their orders.

Delectable trays of French inspired canapés circulated the space and included some old favourites such as foie gras terrine, roast duck breast and wild mushroom ravioli with truffle oil. Small bowls of coq au vin and plates of seared tuna nicoise and steak au poivre offered a more substantial lunch before the crepe craze began. An appetizing crepe stall, headed by an authentic French chef, tempted guests with freshly made pancakes and a choice of irresistible fillings.




STARTER WITH A TWIST


We have taken the concept of the well known steak tartare dish and created something lighter and more digestible. A bundle of finely chopped Heritage tomato, marinated in basil and olive oil has replaced what would normally be rich and hearty ground beef. Topped with a yellow tomato jelly, the tomato concasse sits neatly beside a delicately flavoured goat's cheese mousse encased in a black olive crisp. Garnished with a microleaf salad and a smudge of tomato essence, this vegetarian starter is subtly stylish and its ingredients make it a safe choice as a starter.



Foodie Fact! By vacuum packing the tomato petals with fresh basil, the texture of the tomato tartare is firmer with an essence of fresh basil. Similar results can be achieved by pressing the tomato and basil between two sheets of baking parchment.

HIGH FLYING LUNCHES

Our **new stylish lunch trays** are ideal for business lunches and avoid all the interruptions that come with a formal service, leaving you to get on with your meeting in peace. Each individual square platter will be **pre-plated** with an **elegantly light lunch**, consisting of a few exquisite dishes and will be left at the table ready and waiting for the arrival of your clients. The concept was inspired by the aeroplane food trays, but our idea has been transformed into something chic, stylish and practical. The only thing we can't promise is a film! *Ideal option for venues such as [Two Temple Place](#) or [Glazier's Hall](#).*



Sample Menu: *Hay smoked fillet of lamb with ras el hanout, baba ganoush and red pepper jam ~ Taleggio mousse with spiced brik pastry ~ Rocket and parmesan salad & Heritage tomato salad ~ Pistachio and chocolate delicé*

COOL IDEA **OR IF YOU ARE IN A**

Summer is just around the corner so it's time to invest in these clever sailboat ice lolly moulds ... and then just blend some fresh cranberry juice, a handful of crushed raspberries and a dash of Belvedere Black Raspberry vodka for the most refreshing (and adult only) summer lollies! For recipes and other tempting ice lolly ideas [click here](#).

HURRY :::



Forget the freezing part and just shake the ingredients over ice ... and enjoy a delicious Black Raspberry Martini or a lemongrass and lime cooler.

Enjoy!

MARKET MANIA

It's time to trawl through the aisles and alleys of **Borough Market** the capital's best speciality market, to see, smell and taste some of the mouth-watering produce on offer. Sample some fresh diver caught scallops, make your own muesli and let your imagination run wild with the colourful stalls and specialist food items that are an assault on the senses. Established for nearly 250 years, it's London's oldest food market and a unique culinary experience for any avid foodie!



BEST KEPT SECRET - SIR JOHN SOANE'S MUSEUM



Just off Lincoln's-Inn-Field stands the historic **Sir John Soane's Museum**, a white Portland stone façade that houses spectacular interiors and architectural ingenuity. Not only is it an inspiring museum to visit but it is also an eclectic venue to host intimate dinners and bustling receptions. The elegant drawing room with its vibrant yellow interior and silk curtains is the perfect setting for pre-dinner drinks. From here guests will be guided downstairs to a candlelit dining room which boasts Pompeian red decor and beautifully painted ceilings. For just drinks receptions, the dining room acts as an ideal space for up to 80 people and guests are free to browse the other architectural curiosities and pictorial delights of the museum.

- * Receptions – up to 80 guests from 18:30 – 21:30pm
- * Dinners – up to 30 guests from 7pm – 11:30pm

THE MAGIC CIRCLE

This is one of the most unusual and intriguing venues in London and hardly anyone knows about it! **The Magic Circle Headquarters** is a private club, set over four floors and offers a unique experience for entertaining. Optical illusions and portraits of famous magicians are the backdrop for drinks receptions and for post dinner entertainment, interactive shows can be arranged in the Magic Circle Theatre. This is a venue so extraordinary and different to anything you have experienced before and will certainly get the crowds talking. From dinners, product launches and corporate hospitality to film premieres such as *Is There Anybody Out There* starring Sir Michael Caine, this secret place works for a variety of fantastic events.



- * Receptions from 65- 165 guests
- * Dinners – from 50 – 80 guests
- * Theatre – up to 162 seated guests



HORTICULTURAL HEAVEN

A high-profile corporate company entertained 34 of their exclusive clients to an afternoon at the world famous horticultural show in the heart of Chelsea before whisking them away for dinner at the near-by **Chelsea Gardener**. From one green oasis to the next, guests explored the floral treasure troves at the flower show before making their way into the elegant Chelsea Gardener for a sumptuous three course dinner. Surrounded by an abundance of colourful flowers and plants, guests enjoyed hay smoked rump of spring lamb followed by a fruity raspberry dacquoise dessert. This highly sought after venue offers a variety of entertaining opportunities for both dinners and drink receptions and the outdoor space is unbeatable during the warm summer months.

WIN! A bottle of champagne!

Our events have taken us to all sorts of wonderful places, so we have decided to launch a new and exciting competition **'WHERE IN THE WORLD?'**. All you need to do is click on the link to view the photos taken from our mystery market and tell us where in the world it was taken. The first 3 correct entries will each win a bottle of our delicious Laytons champagne. Good Luck!

***** AUGUST SPECIALS *****

Blue Strawberry is offering a 15 % reduction for all August bookings, please call and ask for this special rate.

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