



BLUE STRAWBERRY
an improbable name, but seriously good food



NEWSLETTER 3, AUTUMN 2009

Dear @firstname@,

A RICH HARVEST

It's that time of year again when we can introduce you to 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 ravioli 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 Blue Strawberry. The South African-born chef has 15 years of culinary experience behind him and in his busy new role we've managed to track him down to find out about his favourite foodie things in life . . .



How and when did you learn to cook?

At home with my mother in South Africa who is a restaurant owner and excellent chef. From there I 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, lots of fresh fruit, wild mushrooms, curry paste and risotto rice.

What are your latest food discoveries?

Bloody Mary tomatoes stuffed with vodka jelly and celery salt (pictured).



NEW! Cookery Workshop

The director of Blue Strawberry, Molly Ronan and her 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 group 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 our [Blue Strawberry website](#).



A MADEJSKI EVENING

The V&A was the chosen venue to host a corporate annual summer party for 350 employees. After an afternoon of sporting activities, the male dominated guest list were invited to the [V&A](#) for an evening of hearty mini meals and numerous Peroni beers. The carb-fuelled menu fitted the bill perfectly for the weary athletes who tucked into mini bangers & mash, fish 'n chips, pizza, steak baguettes and a delicious Rigatoni Genovese. The blue skies enabled guests to mingle both outside in the Madejski Gardens as well as the interior Dome until their evening drew to a close with mini desserts of Eton mess and chocolate mousse.

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 designed around a cutting edge music programme, includes an end on stage, full lighting, sound system and technical support as well as a dedicated event and duty manager to ensure you have everything you need from start to finish. 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. Visit the [Roundhouse](#) for more information



RECIPE OF THE MONTH - Parmesan Tuile

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



Truffle Mayonnaise
 200ml olive oil
 Juice of ½ lemon
 ½ tsp sherry vinegar
 ¼ tsp honey
 1 egg yolk
 Truffle oil to finish
 1 tsp chopped black truffle shavings.

Method

Truffle Mayonnaise: In a bowl or magimix whisk the sherry vinegar, lemon juice & egg yolk for 1 minute until light and at ribbon stage. Add the honey & slowly add the olive oil until you reach a mayonnaise texture. Add a drizzle of truffle oil, chopped truffle and seasoning. Blanch 4 baby asparagus spears in boiling salted water for 1 minute, then refresh in iced water. Cut into 1" pieces, in half lengthways and reserve.

Parmesan tuile: On a 6" square of greaseproof paper, place finely grated fresh parmesan cheese in a 2" **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.

Entertaining Tip! Parmesan Wheels

For a really special occasion or beautiful buffet why not serve a fragrant lemon and artichoke risotto or some steaming pasta in a whole, hollowed out parmesan wheel. A very luxurious serving dish.

information.



PICTURE PERFECT

In the heart of the leafy Dulwich Village stands the contemporary and versatile Dulwich Picture Gallery which offers a wealth of opportunities for entertaining. From pre-dinner drinks in the landscaped Gallery Gardens, formal dinners in the Main Gallery to evening dancing in the Linbury Room or Café, the Gallery enables clients to choose from a combination of rooms depending on the event. Civil wedding ceremonies, informal family gatherings as well as grand dinners and wedding receptions work perfectly at this unique venue.



Wonderful WEDDING packages

Here at Blue Strawberry, we understand the time and energy that goes into organising your special day. To make your life easier we have created a special wedding package to help keep costs down and making decisions easier! The cost of the package depends on your chosen menu, whether you opt for any upgrades or other elements such as late night food, bands, DJ's and photographers. Any questions regarding our new packages please do not hesitate to contact one of our event designers.



What's included?
 4 signature canapes, 3 course dinner menu, tea or coffee
 Staff including Event Manager
 Elegant table settings
 Water, soft drink, cocktail & ice
 Delivery & collection

*our packages are based on a minimum attendance of 80 guests.



Tennis prowess at Putney

Molly Ronan, director of Blue Strawberry was in a nail-biting tennis final at the Putney Lawn Tennis Club last weekend. On what was a beautiful Autumnal afternoon, Molly was battling it out for the Ladies Handicap singles title. After 2 hours of epic tennis she was sadly defeated but still walked away proud and smiling having made the final! **Final Score 6-5 6-1**

*****Christmas Inspiration*****

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

*****January special*****

Blue Strawberry are offering a **15% discount** on all January and February bookings. Please call and ask for this special rate.

Forward this email

Forward

This message was sent to @emailaddress@ by



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