

BLUE STRAWBERRY

an improbable name, but seriously good food



NEWSLETTER 4, WINTER 2009

From cool and contemporary cocktail parties to winter warming charity evenings, Blue Strawberry have been busy this Christmas entertaining guests all over London. Some guests have been lucky enough to win one of our ultimate foodie hampers, some have tasted our divine canapés such as beetroot meringues, while others have revelled in mince pies and mulled wine at carol concerts and charity parties. As ever December has been fun, festive and full of variety but we are looking forward to a rest and the event excitements that 2010 will bring! We wish all our venues, clients and clients-to-be a very Happy Christmas and a fruitful New Year and hope our recipe, created by our director Molly, inspires some home entertaining!



FESTIVE FUND RAISING



This Christmas, Blue Strawberry have been busy preparing hundreds of mince pies and stirring up marvelous cauldrons of our **mulled wine** for two charity fund raising events. At a **corporate bank charity party** we served our infamous **mince pies** and gave away ultimate 'Blue Strawberry' hampers packed with naughty treats such as vanilla fudge, pistachio & cranberry biscotti and pine nut cheese straws. We were also delighted to be supporting the **Nordorff Robins Music Therapy Charity** at their **Carol Concert** for the thirteenth year running. This concert, held at **St Luke's church in Chelsea**, was an inspiring event to be part of and guests enjoyed a sumptuous feast of music, celebrity readings and festive refreshments. This year **Alexandra Burke's** performance of *Hallelujah* brought goose bumps to the pews and readings from **Rosamund Pike** and **Bill Nighy** completed a truly sparkling and sensational evening.

COOL & CONTEMPORARY

An evening reception of contemporary art and business networking at the **Tate Britain** welcomed 300 of **Tishman Speyer's** key global clients. Guests were invited to view the dramatic **Duveens commission by Eva Rothschild** and enjoyed simple and chic canapés in fitting with the impressive exhibition. Beautiful bouquets of stylish **white orchids** filled the scattered poseur tables and a vibrant blue wash transformed the galleries. Chilled music from **Organic Jam**, a combination of DJ and violin, further enhanced the modish atmosphere as guests mingled with one another. Exquisite canapés were passed on black and white contemporary trays and highlights included **beetroot meringues with**



Goat's curd cheese and pain d'epice, swordfish tartar, Jerusalem artichoke soufflé and Kromeski of duck. Glasses of refreshing mojitos and crisp champagne completed a cool and contemporary evening.

AND THE NIGHT BEFORE . . .

We catered for an annual event at the Tate Britain for an Investment Bank and 500 of their clients. The Duveens were washed with colours of warm reds, pinks and golds. Succulent, warm fillets of beef were carved to order from a colourful stall and served on a selection of freshly baked rolls and various accompanying sauces. The sound of music wafted through the Duveens to welcome guests as they arrived.

KEW 250th ANNIVERSARY

Blue Strawberry was delighted to be

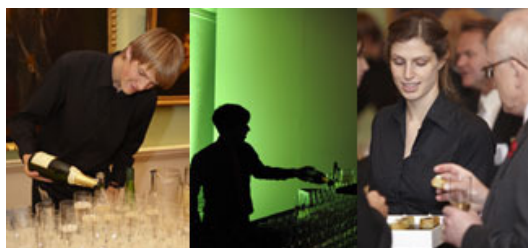
CHRISTMAS ROCKY ROAD

Ingredients

Makes about 20-25 squares

selected to cater for the 20th Anniversary Dinner of the **Royal Botanic Gardens** at Kew. We were awarded this prestigious event in recognition of our commitment to using organic, **seasonal and sustainable produce** and our ongoing relationship with the events team at Kew. Guests including **HRH the Prince of Wales** dined on a sustainable feast of goat's cheese mousse with balsamic and heritage beetroot served three ways (pictured), followed by roast **Cornish monkfish** and finally a **dark chocolate wave** filled with **stem ginger mousse** with a **compote of caramelized plums**. The event was a great success and Blue Strawberry received generous praise from the hosts for our menu and service.

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**.

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

Method

-Lightly oil an 18 x 18cm tin with a sheet of cling film, tucking well into the corners.

-Break chocolate into medium sized bowl & 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 and chill overnight.

-Turn out the Rocky Road and cut into bite size chunks.

TOP TIP!

This 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.

ENGLISH HERITAGE



English Heritage is a widely respected organisation owning **national treasures** and estates throughout the UK. With a number of unique and stylish locations in and around London we are proud to be one of their **accredited suppliers**, giving us the opportunity to create evocative and memorable events in **landmark**

buildings such as Eltham Palace, Wellington Arch, Audley End House, Osborne House, Marble Hill and Kenwood House.

WELLINGTON ARCH

At night, the exterior of this iconic arch is swathed in light and provides a stylish setting for **pre-dinner drinks (80 max)** or **intimate dinners (36 max)**. On arrival, guests will be whisked up to towering heights and welcomed to a warmly lit interior, displaying a modern exhibition of the **History of the Arch**. For a



breath of fresh air, the **balcony** provides glorious panoramas of London's skyline and impressive features including Westminster and Buckingham Palace Gardens.

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 . . .

***JANUARY & FEBRUARY SPECIAL OFFER ***

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

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