

**BLUE STRAWBERRY**  
an improbable name, but seriously good food



CHRISTMAS NEWSLETTER

## BLUE STRAWBERRY' CHRISTMAS INSPIRATION 2009 ...

*It may still seem like a long way off but as the days shorten and the midwinter chill sets in, the excitements and preparations for Christmas will be upon us in no time. There is always a reason to celebrate at this time of year whether it's a family celebration, office party or festive Christmas dinner. At Blue Strawberry, year after year we strive to find something new to impress our clients and that is why we have been busy creating inspirational entertaining ideas for this on-coming season including food, drink, decorations and present ideas. And don't forget to make the most of our new corporate Christmas packages which will transform the stress of party planning and make decision-making even easier!*

### Get the look this Christmas



**Rich reds, berry wreaths** and **decadent burgundy damask linens** conjure up warmth to a table setting. These small candle cubes embedded in a collar of grand prix roses are a simple, elegant and stylish table centre. Finished with an eclectic mix of red nightlights and scattered gold or silver cones. For an **icy elegance**, opt for soft **grey linens** uplifted by silver charger plates and stylish cutlery. Bring out splashes of colour such as **burnt orange or deep maroon napkin ribbons** with complimentary foliage or flowers to match. Black vases teemed with a variety of **festive green** ingredients including shamrock blooms, mistletoe sprigs and green cymbidium orchids give a natural richness to any table (all pictured above).

### WHAT'S HOT!

Try our delicious **spiced christmas popcorn** sweetened with cinnamon & vanilla - a



perfect nibble to offer your guests, and even better it gives off a gloriously aromatic smell. Or why not serve these stylish **candy striped tuiles**, an ideal accompaniment for your after-dinner espresso or coffee.

## FESTIVE FUSIONS



We have come up with some fruit bursting festive cocktails to serve this season. Offer your guests a **crushed red grape caprioska** or a **starfruit & lychee martini** (pictured top of page) which will ooze festive luxury. Even a classic **orange brandy** on the rocks will bring warm comfort to any chilly evening.

## GLAMOROUS GARNISHES



Spice up your classic cocktail with something a little more imaginative this season. Gone are the days when lemon slices and lime wedges suffice. This season we love these

delicate **slices of caramelized fruit** that sit neatly on the side of any glass. For something



a bit more jazzy try our new festive **sugar squiggle** which is sure to impress your guests.

## STRICTLY SEASONAL

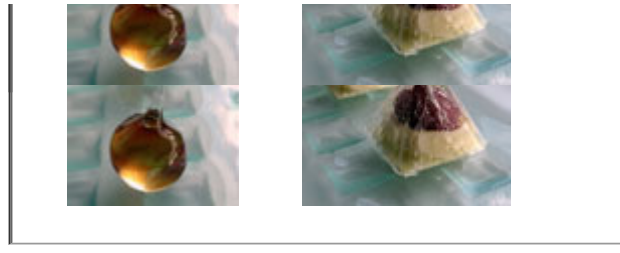
Here at Blue Strawberry we are passionate about using the finest, seasonal foods where flavour is all important. When choosing your [Christmas Canapé menu](#) remember to include some of **Britain's traditional and seasonal ingredients** such as Gloucester Old Spot honey roast ham, Melton Mowbray stilton, seared Barbary duck and succulent Falmouth Bay scallops. Other good things for Christmas include our **mini ballotine of turkey** with cranberry stuffing, apple & **Montgomery cheddar tarts**, **pheasant paté** with red onion marmalade and **roast butternut squash** risotto in a parmesan cone. For those sweeter palettes our **meringue 'snowballs'** with clotted cream and figs are delicious.

## THE CONVERSATION CANAPÉ

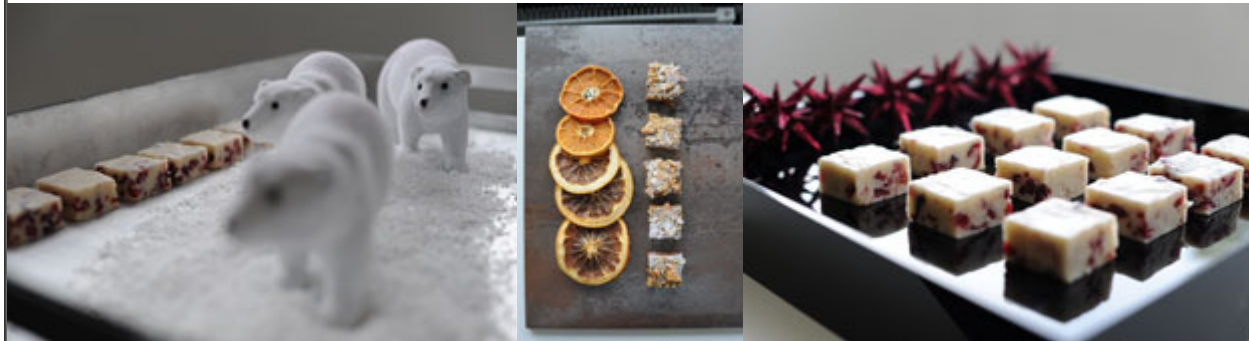
Give your guests something to talk about with some adventurous and unusual canapés. Tongue teasing amuse bouches help to drive conversation between guests. Choose a variety of colourful canapés, play with expectations and opt for different shapes. We recommend our **white chocolate mousse sugar glass pyramid** or **caramel & pumpkin oil teardrop** for after dinner (both pictured).

### Have you tried any of these bites?

Bloody Mary tomatoes, vodka jelly & celery seed salt  
Ham consommé shot with cantaloupe melon caviar  
Chorizo & bread knodel with a tomato jam  
Bocconcini with tomato foam and pesto  
Foie gras parfait mousse in a sesame seed cone, griottine cherries



### WONDERFUL WAYS OF SERVING . . .



By choosing the right sort of canapé tray you can bring to life even the simplest bites. Plain black or white lacquer trays can be adorned with festive accessories to compliment the canapés such as burgundy stars with **white chocolate and cranberry fudge** (pictured). Alternatively choose a textured tray such as slate and match candied orange slices with a **toffee fudge & caramelised almond** canapé (pictured). But for a real wow factor create an atmospheric winter scene with **polar bears walking in the snow** (pictured).

### SOMETHING TO TAKE HOME . . .

Christmas gives us a time to spoil our guests so why not offer silver platters of delicious festive biscuits or gingerbread cookies, perfect for dunking in hot steamy brews or for client meetings. Alternatively turn these into beautiful going home gifts or tree decorations.



#### \*\*\*CORPORATE CHRISTMAS PACKAGES\*\*\*

We have put together some fabulous new Christmas Packages to make planning your festive company event this season much easier and budget friendly. Packages include sensationally priced 3 course Christmas dinners held in one of our fantastic venues, or an affordable solution to your office party.

Forward this email

Forward

This message was sent to @emailaddress@ by



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