

BLUE STRAWBERRY

an improbable name, but seriously good food



February Newsletter, 2010

With 2010 well under way, we felt it time to tell you what has been happening at Blue Strawberry recently. First and foremost we have just launched our new Spring & Summer Menus that are simply divine and definitely worth casting your eyes over! We have also been busy confirming our accreditations at some fabulous new venues including the Science Museum, Kensington Palace and English Heritage sites, so watch this space for some immense events this year. And for good measure we have included some exclusive reviews of our December events including strictly come 'dancing' at Hampton Court Palace.

DINNER & DANCING AT HAMPTON COURT PALACE



What better reason for dancing than a retirement dinner at the stunning [Hampton Court Palace](#). The evening began with a reception in the magnificent **Queens Dining Room** followed by a sumptuous three-course dinner in the richly decorated **Great Hall**. Tables were set with tasteful champagne liners, contemporary cutlery and centres were filled with red grand prix roses and pine cones - all in keeping with the magnificent 16th Century Flemish tapestries that surrounded the tables. Post-dinner, guests were invited downstairs to the Undercroft to enjoy an evening of dancing and music from an Eagles cover band. This was the **first time ever that Hampton Court Palace opened their Undercroft for post-dinner dancing and Blue Strawberry** were lucky enough to be the **first caterers to test out this impressive warren**. With vaulted ceilings, cobbled floors and plain white walls, the area made the perfect place for drinks and dancing or as King James I did '*regale himself privately*'. A stylish black and white dance floor was set up by Event Concept and the live band enticed guests of all ages to the dance floor and the near-by drinks bar provided refreshments for the livelier movers.



Highlights of the evening included Blue Strawberry's signature canapés, including **Montgomery cheddar soufflés**, **Maryland crabcakes** (*pictured*) and tasty **smoked chicken dumplings**. As the party moved into the Great Hall, an elegant three-course menu was served consisting of a light **Cornish sea bass niçoise salad** (*pictured*), followed by succulent **roast fillets of 28 day aged beef with truffled potato** and for dessert a choice of **rhubarb crumble tart with cinnamon ice cream** (*both pictured*) or individual plates of British cheeses.

READY TO LAUNCH at...



THE SCIENCE MUSEUM

Launch the rockets and get ready for take off as Blue Strawberry are proud to announce their appointment to the **Science Museum's accredited caterers list**. This internationally renowned venue, in the heart of South Kensington, has a range of unique and spectacular galleries making it the ideal location for magnificent receptions of up to 2,000, gala dinners for 450 as well as film premieres, award ceremonies and other special events.

Imagine dining beneath **Alcock & Brown's first plane** to cross the Atlantic or sipping cocktails surrounded by the room dominating **1903 Harle Skye Mill Engine** or even **Stephenson's Rocket**. This awe-inspiring venue has a wealth of engaging backdrops, fantastic collections and contemporary spaces that provide guests with a glimpse of society's immense achievements.

(Images clockwise from left: Flight Gallery, Energy Hall, Making of the Modern World)

ELEGANCE AT ELTHAM

Why not let Blue Strawberry organise your wedding or corporate event at Eltham Palace, a historic location **once home to Henry VIII**. Set amongst nineteen acres of flower-filled gardens, Eltham Palace is a stunning showcase of both **Medieval**

KENWOOD COLLECTIONS

Kenwood House is a magnificent white-stucco villa, **redesigned** by **Robert Adam**, that boasts an unforgettable sense of grace and luxury. The sublime interiors and **immense collection of renowned art** including those by Rembrandt,

and glamorous Art Deco style. Inside you'll find a series of **elegant rooms** where walls are lined with Australian blackbean veneer, featuring scenes from Italy and Scandinavia and French doors spill out onto balconies to the landscape beyond. Other exquisite features include the imposing black and silver doors in the dining room, an awe-inspiring hammerbeam oak roof top in the **Great Hall** and the touches of **Hollywood opulence** in the dining room with pink leather upholstered chairs.



Veneer as well as Reynolds and Turner makes this venue an ideal location for any special event. From an intimate reception for 60 in the **Adam Library** where features include a decorative ceiling and mirrored recesses to the stately ambiance in the **Dining Room** or exotic setting in the **Orangery** - dining inside Kenwood House is a truly evocative experience. (Dinner for up to 100 guests).



A ROYAL EXPERIENCE at KENSINGTON PALACE

We have recently been selected as one of the Palace's trusted suppliers and are looking forward to working in this stunning royal residence. Surrounded by Kensington Gardens in the heart of West London, Kensington Palace houses a unique collection of rooms ideal for corporate and private events as well as wedding receptions. From the rich and magnificent King's Gallery to the light and airy Orangery overlooking beautiful lawns adorned with magnificent bay trees, the venue is in a league of its own and captures a peaceful, yet unique insight into the history and intrigue of such an iconic Royal Palace.



NEW SPRING & SUMMER MENUS

Put a spring in your step with our fabulous new Spring & Summer Canapé Menu 2010 and Spring & Summer Dinner Menu 2010 which are guaranteed to both tickle and tease your taste buds. Our swimmingly good dishes include **roast halibut with purple herb gnocchi**, **fillet of cod crusted with an Indian spice** and **slow cooked sea trout** paired with horseradish cream. For the more adventurous foodies, cured **foie gras with pineapple jelly**, marinated **duck breast with duck sausage roll** and **roast guinea fowl breast with confit leg pastilla** will certainly get your guests wild-eyed with excitement. And of course we couldn't possibly celebrate the birth of our new menus without **Spring lamb**, married with a **sweet pepper mousse** to start and a tasty **tian of Provençal vegetables** for main. From croutes to caviar, parfaits to purées and ravioli to risottos, we have stepped into a whole new world of gastronomic genius, tried, tested and highly recommended!

BLUE STRAWBERRY – a division of MJT Holdings Ltd • OPB House, 26-28 Sidney Road,
London SW9 0TS

Tel: (020) 7733 3151 • email: info@bluestrawberry.co.uk
• www.bluestrawberry.co.uk

Registered in England • Company registration number: 6006815

Forward this email

Forward



This message was sent to @emailaddress@ by

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