

## Pippa

---

**From:** Blue Strawberry [info@bluestrawberry.co.uk]  
**Sent:** 10 March 2010 10:27  
**To:** Pippa  
**Subject:** Blue Strawberry March Newsletter

## BLUE STRAWBERRY

an improbable name, but seriously good food

SPRING NEWSLETTER

MARCH 2010

*There are definitely signs of Spring in the air as the days lighten and the first white snowdrops have replaced what used to be a blanket of winter snow. Easter is in sight so we have included some playful quail egg ideas and featured a piece on 'little golden oranges', known to most people as kumquats - check out our blog for a delicious recipe. When was the last time you tried an éclair? We think they could be the new cupcake, so look out for some of our creative delights, perfect for your next canapé party. On a more serious note, our diary is getting jam-packed for the forthcoming months and recently we have had busy afternoons "XBoxing" at 33 Fitzroy Square as well as baby-showering for our very own Event Manager Solange Foster-Lambert (who is now on maternity leave). What next? Well, we have got some exciting events in the pipeline including a lovely dinner at Kew Gardens, Temperate House (the largest glasshouse in the world), a sumptuous drinks reception at Banqueting House and our first ever dinner at the Dulwich Picture Gallery. We will tell you all about it in our next newsletter.*

## CRACKIN' FUN with QUAIL EGGS



It's that time of year again when eggs are everywhere, chocolate eggs, quail eggs, duck eggs, ostrich eggs, you can't get enough of the 'egg'.so we've decided to join in with the **egg-mania** and tell you about our own cracking ideas. Take the quail egg for example, it's tiny enough to fit atop a canapé but bold enough to be breaded and 'scotched'. In fact **quail Scotch eggs** have been such a big hit on foodie menus recently, we've now introduced a **salt cod** version on our new canapé menus. Our other quail egg concoctions include **eggs Benedict** with a silky hollandaise, **egg 'n bacon** and **truffled eggs** with a parmesan crust.

## Are ÉCLAIRS the new CUPCAKES?



pink raspberry filling and for a morning breakfast what about a savoury éclair consisting of a **bacon choux** with a **smooth scrambled egg** centre. How delicious?

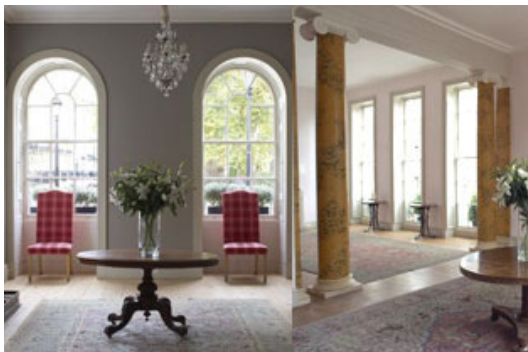
## CELEBRITY XBOX TESTING

In the heart of Fitzrovia, inside a handsome Grade I listed Georgian building, a secret Microsoft event was held to test the new **XBox 360**. The exclusive venue, known as **33 Fitzroy Square** welcomed a host of celebrities and the like to playtest one of Microsofts next generation controllers. British TV host and entertainer **Johnathan Ross** attended with his son along with other celebrities families, all

with one thing in common - a love of videogames. The elegantly decorated space, presented the 'development of gaming' through the ages, including Packman, Supermario, Nintendo and Game Boy before tests on the XBox was completed. Contemporary canapes of **salmon sashimi in a rice paper roll**, fresh **crayfish tails in a sesame crust** and **boned chicken winglets stuffed with oyster mushrooms** kept energy levels high for X-boxing fans,. Those looking for something more filling, tucked into mini meals of **tempura courgette flowers stuffed with citrus ricotta** and **roast shredded duck salad with watermelon**. Thirst-quenching mocktails were also passed around and thoroughly enjoyed by the littler guests including an **X Box shake** , **Natal Fizz** and **Ricochet Smash** whilst the parents were offered **Passionfruit Mojitos**, **Rose Petal Martinis** and **Sicilian Lemondade**.

## HOT NEW SPOT?

**33 Fitzroy Square**, the five storey, Grade I listed building on the historic Fitzroy Square is suitable for parties, product showcases, press days and meetings. Recently restored to its former magnificence this Georgian townhouse has seven diverse spaces over three floors, including ground & first floor drawing rooms overlooking the square. The grand first floor drawing room has west facing, floor to ceiling windows flooding the room with natural light. In the annexe there is a studio leading to the outdoor balcony, and the basement houses a sound-proofed cinema & gallery.



## WORLD CUP ENTERTAINING

Planning on watching some of the world cup this year? Take advantage of our fantastic World Cup Packages offering a taste of the terrace, **football-inspired canapé** or **mini-meal menu** with a quantity of beer. Hold an informal event in your office as a staff incentive or invite your clients along for a **sports-filled evening**. British classic highlights include **mini steak 'n chips**, **bovril shot with onion toast**, **chicken & leek pie**, **mushroom risotto cones**, **mini game sausage rolls** and for something sweet, mini **doughnuts**. But do ask us about our specially designed South African Menu created by our very own South African Executive Head Chef.



### Or what about a South African Inspired Menu?

- Smoked salmon pastrami, skinny toasted bagel. mustard sauce
- ~
- Spiced eggplant salad on a zucchini fritter with red pepper relish
- ~
- Ballotine of guinea fowl, cranberry & pecan stuffing, parsnip rosti
- ~
- Tiger prawns wrapped in kataifi pastry, tomato & basil cappucino foam
- ~
- Mini biboti with roasted marsala and golden raisin
- ~
- Dark chocolate cup filled with mochaccino mousse, white chocolate snow
- ~
- Mandarin Mousse with a sesame biscuit and kiwi crisp
- ~
- Porcini and wild mushroom risotto in a parmesan cone

## MATERNITY MOVES

Our fantastic event manager of six years, **Solange Foster-Lambert** has now taken some time off to her have baby. After carrying around the little bump for the past 8 months, she has finally put her feet up for maternity leave. We are delighted to welcome on board our experienced new recruit, **Alyson Slater**, former event executive at Kensington Palace who has worked in the event industry for over 3 years.

## WHAT'S BEEN HAPPENING at ...

**Lancaster House** are offering great discounts for **April and May bookings**. From 1 April until 14 May 2010 they are offering a **25% discount** on a selection of their rooms. Don't miss out on this special offer for your spring event. Please note that all rates are subject to availability and are applicable to new enquiries or bookings made after 25 February. For more information on these discounts please visit the [Lancaster House website](#).



## There's something about ... THE LITTLE GOLDEN ORANGES

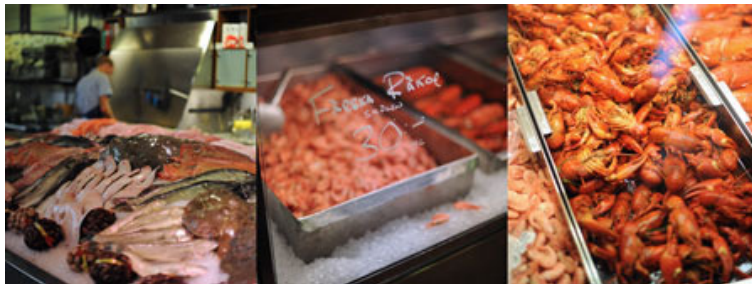


The kumquats diminutive size and **impossibly cheerful orange colour** makes them a perfect ingredient for a cocktail. The rind is sweet, the **flesh juicy** and the **aroma fruity and fragrant**. Crush them with a handful of mint leaves, sugar, crushed ice and a few generous shots of white rum and orange juice and the results are quenchingly delicious. It's a fun twist on the classic mojito, but by **replacing the limes with the kumquats**, the cocktail is far more colourful and exotic. Sample these little gems of the citrus family at your next cocktail soirée and sharpen up your palettes with something **intensely tart yet sweetly delicate**. You can find a delicious Kumquat Mojito recipe on our [BLOG](#) including

lots of our other favourite cocktails and also check our 2010 [Spring Summer Cocktail Menu](#).

**DID YOU KNOW?** Kumquats are native to China and originate from the Cantonese '*Kam Kwat*' meaning 'golden orange'

## STOCKHOLM MARKET: A GASTRONOMIC JOURNEY



Feeling like some inspiration and a change of scenery? Why not explore the stalls of **Stockholm's gourmet covered market** called **Hötorgshallen**. It hides one of the best places in Stockholm to eat **seafood**, tucked away amid stalls selling the day's fresh catch. There's also a tantalising collection of **speciality food shops, baked goods** and inspiring **produce stalls**. Outside there's a bustling fruit, vegetable and flower market on Hötorget. One of our Directors, Therese Mayhew has been soaking in

the atmosphere at this bustling market and has sent us some of her photos.

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](mailto:info@bluestrawberry.co.uk) • [www.bluestrawberry.co.uk](http://www.bluestrawberry.co.uk)  
 Registered in England • Company registration number: 6006815

Forward this email

Forward



This message was sent to [pippa@tabletalk.co.uk](mailto:pippa@tabletalk.co.uk) by using [newzapp email marketing](#). Follow this link to [Unsubscribe](#).