

BLUE STRAWBERRY
an improbable name, but seriously good food



CHRISTMAS NEWSLETTER 2010

BLUE STRAWBERRY'S CHRISTMAS INSPIRATION 2010

Believe it or not, Christmas is around the corner, so we've been putting our heads together to find some creative entertaining ideas to help give you a little inspiration. Whether you are planning an office party, client dinner or festive drinks reception, there's always a reason to celebrate at this time of year. But why not try something different this season; perhaps a new colour scheme, refreshing cocktail recipe or quirky serving dish - have you seen the mini wok? Attention to detail is always at the forefront of our minds when planning a party, so we urge you to think outside the box and surprise your guests with something a little unusual.

GET THE LOOK THIS SEASON

Set your table apart from the rest this season with a new colour palette; think **peacock blues**, **emerald greens** and **bursts of turquoise**. Give your table a festive and glamorous feel with sparkles, baubles and feathers. Fill your table with plenty of tea lights, votives and mini table lanterns to evoke a warm moody atmosphere. Choose a **charcoal grey** or **peacock blue damask tablecloth** as your base colour and add your 'peacock' colours in your napkins, water glasses, votives and tablecentre pieces. These demi-tasse coffee cups look gorgeous in the sky blue colour (see below) with a **mini vanilla macaroon** on the side.



WHAT TO SERVE YOUR GUESTS?

As guests arrive serve bite-size **beetroot and vodka cured salmon canapés**, a perfect match for a champagne cocktail. Moving to the main course, our classic Christmas dish is **roast organic bronze turkey with all the trimmings** (hispi cabbage, chipolata sausages, roast potatoes, cranberry stuffing and parsnip purée). A popular and tasty alternative would be **spinach and ricotta stuffed chicken breast, porcini and white onion ravioli, sweetcorn pancake, buttered leaf spinach and pancetta**. Our winter desserts are pure indulgence and designed to impress ... chocolate fondant with brandy steeped cherries and cinnamon cream or a **pumpkin toffee sponge with mascarpone mousse, pumpkin crisp and green tea infused guava coulis**. Perhaps you've planned for a stand up reception - satisfy hungry tummies with a selection of substantial mini meals. A warming bowl of **lightly spiced chicken in a tomato and yoghurt sauce with pilau rice and paratha bread** will

delight weary guests after a busy day's work - other ideas include '**steak, egg & chips**', '**winter risotto**' and a delicate '**salmon sashimi**'.



A TOUCH OF FROST Snow Whites, Silver Baubles & Truffle balls

Choose a wintry table setting with **frosted branches** and **silvery baubles**. A bright white tablecloth with matching white hemstich napkins makes a great base from which you can add your sparkle and shimmer. Fill open bowls with glass baubles and fix **delicate white butterflies** to frost-covered branch stems. Opt for elegant thin-cut contemporary wine glasses and **sleek, stylish cutlery**. Let the food and canapés bring colour and warmth to the wintry tablescape and for some added glamour, **scatter table gems** into the bare spaces.



White chocolate snowball truffles make perfect sweet treats, dipped in popping candy.

English Frost Cocktail

A perfect vodka based, cocktail, which is fizzy, delicious and very drinkable. A definite favourite for Christmas receptions.

35ml cucumber vodka (Blackwoods)

Passion & Vanilla Cooler

A fruity, zesty cocktail that has the tartness from the passionfruit and lemon yet sweetness from the vanilla syrup.

50ml Belvedere citrus

**35ml cucumber vodka (Blackwoods)
15ml elderflower
30ml apple juice
20 ml pear puree
25ml prosecco
5 ml lime juice**

Mix together the cucumber vodka, elderflower (dash), pear purée and cloudy English apple juice and shake over ice. Pour over crushed ice into a hi-ball glass and top with chilled prosecco. Garnish with a cucumber roll or a dried slice of Granny Smith apple.

**50ml Belvedere citrus
17.5ml passionfruit puree
15ml vanilla gomme
17.5ml lemon juice
50ml sparkling mineral water
passionfruit slice for garnish**

Pour the lemon vodka, passionfruit purée and vanilla syrup into a hi-ball glass filled with cubed ice. Add a dash of freshly squeezed lemon juice and mix thoroughly with a bar spoon. Spritz with a dash of soda water and garnish with a passionfruit slice.

WHAT'S HOT! The Mini Wok ...



We love these new stylish pans, great for serving **mini meals** and other Asian-Fusion dishes. With a delicate handle, these **light woks** are great for standing receptions and easy for guests to hold. Definitely the hottest thing to have this season. We recommend the **sticky roast duck breast, stir fried hokkien noodles and choi sum.**

WAFER THIN! The Rococo Slim ...



Can you believe it, there's such a thing as a thin chocolate. Well it's not entirely designed to make you thin, but it's a perfectly light accompaniment for after-dinner coffee. Better still, Rococo have created it in an array of wonderful flavours; **sea salt, Earl Grey, coffee & cardamom and lime & passionfruit.**

GETTING CLOSE TO NATURE Twigs, Birds, Heather & Feather ...

Bring nature to your table with a fruitful and ripe tablecentre, rich with **frosted plums, cinnamon sticks, gold walnuts, ivy berries and gilded hydrangea.** **Purple heather damasks, biscuit linens and amethyst water glasses** work well to achieve a rustic, earthy feel. Decorate napkins with **pheasant feathers, tiny birds** and bundles of cinammon sticks tied with string. For a more modern look, fill a large glass with **purple baubles** and arrange a cluster of nightlights around the base. Flower arrangement designed by [The Urban Flower Firm](#)



Creative napkin decorations add variety and a topic of conversation for your guests.

GOING GREEN & ROSY

Green foliage paired with **cream roses** and a splash of silver can also work well for a festive table setting. The **frosted silver leaf** in amongst the roses adds a festive touch and matches other silver table accessories. **Tie napkins with green raffia** and attach **personalised brown placecards**, alternatively use a **silver bauble** to decorate each place setting. Scatter **pretty silver votives** and **miniature storm lanterns** around the table to bring decor and warmth to the table. Flower arrangement designed by The Urban Flower Firm.



Silver rimmed plates, silver charger plates and Baroque platinum glasses add festive sparkle

Corporate Christmas Packages

Looking for a fabulous **Christmas Dinner Package** for your company's Christmas party? Call us on 020 7733 3151 to find out more about our delicious three-course Christmas packages - an affordable and stress-free solution to your office party.

Forward this email

Forward