



# bubblefood

A UNIQUE EXPERIENCE

## A Jewel in Our Crown

**Client:** Central St. Martins College of Art & Design, University of the Arts, London

**Brief:** To create an intimate and memorable dinner banquet for 35 high-profile guests, including eminent jewellery designers and prominent industry players.

All planned and designed within one week.

**Response:** We developed a mouth-watering, five-course, silver service dinner, preceded by canapés and champagne / cocktails.

To enhance intimacy and encourage conversation, all guests were seated around one oval table.

Inspired by decadent jewellery, bubble dressed the table with huge gold candelabras, gold chairs and a delicate gold tablecloth to create a look of jewelled opulence. This was offset by the crisp white place settings and deep red floral arrangements.

**Testimony:** *"We wanted the jewellery dinner to be a very special event for the college but it was also important that it had a relaxed atmosphere. Bubble achieved this for us with great success. The room looked absolutely gorgeous, the food was delicious, the drink just perfect and the service second to none. It was a fabulously sociable evening!"*

Professor Margaret Buck, Head of College, Central Saint Martin's College of Arts and Design



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## A Jewel in Our Crown Dinner Menu:

Tartar of Scottish salmon with wilted cucumber & dill salad  
Green Bean and new potato salad with tapenade and parmesan wafers

*Alsace Marcel Deiss 2003*



Herb crusted rack of lamb with cabernet sauvignon and rosemary jus

Filo pastry vegetable strudel with roast pepper coulis (v)

Gratin Dauphinoise

Panache of Vegetables

*Baron de Lestac Reserve Medoc 2002*

Whipped Brie with cracked pepper and baby mache

*Deakin Estate Chardonnay 2004*



Hazelnut and chocolate mousse with sabayon

*Warre's Otima 10 YO Tawny*

(v) denotes vegetarian option



## More Information

You can contact Bubble for more information on 07770 842807.