

The stand-out dinner event

This month's brief is to hold a dinner in London for 30 delegates, featuring a locally sourced menu. The client is looking for value for money, but needs the event to make an impression



Who can fail to be impressed by dinner at **St Paul's Cathedral**. Guests would arrive by

rickshaw, and after a tour of the building to the sound of celestial organ music, would enjoy champagne in the **Nelson Chamber** before entering the **Wren Suite** for dinner.

Spring is fantastic for seasonal local produce and our menu would reflect this: baked stilton soufflé with green and white asparagus; English lamb roasted on nettle and mint risotto with wild garlic; and a dessert of ravioli of rhubarb with hot chocolate ice cream. This offers the best of modern British but has a low carbon impact.

Anne Aitken, marketing director, Jackson Gilmour



I would suggest the **Conservatory at the Barbican**, an oasis in the heart of the city, and home

to finches, quails, exotic fish and more than 2,000 species of tropical plants and trees. The ceilings are entirely glass, offering a light, airy atmosphere, which on a clear night creates a stunning background.

The venue can host 72 people for a dinner. Quentin Fitch, executive chef of Searcys at the Barbican, would devise a locally sourced menu including dishes such as new-season Kentish saddle of lamb stuffed with wild garlic leaves, or, for vegetarians, Cambridgeshire asparagus and Sussex slipcote cheese tart.

Katherine Freeman, sales and marketing manager, Searcys



The Foundling Museum in Bloomsbury is steeped in history, yet has the

amenities for a corporate event. For 30 guests, the **Court Room** is perfect because it has one of the capital's finest Rococo interiors, and guests can enjoy a private view conducted by the charming staff.

Red Snapper Events works with the venue and focuses on menus sourced locally. It could include Duke of Berkshire roast pork belly with apple potato purée, braised Savoy cabbage with lardons and cider jus. To follow, a dessert of rare English apples, including Kentish Royal Tart Tatin and Bramley Brulée.

Damian Clarkson, managing director, Red Snapper Events



I would recommend **Ministry of Sound**, which is easily accessible by tube

and car. With its very modern and contemporary event spaces, you can't really say no to this 'little gem', especially after the refurbishment that has just taken place.

We would use the **VIP Lounge** with its glass window and round booth seating, perfect for pre-dinner drinks, followed by **The Loft** for dinner, which is a stunning space with colour-cascading LED tubes, and is ideal as an unusual venue.

We would use locally sourced ingredients at the event to create stylish menus.

Gemma Le Roy, event manager, Lime Food Design

