

event

Championing brand experiences

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In pictures: Concerto Group hosts client dinner at NHM

20 March 2015, by Kim Benjamin, [Be the First to Comment](#)

Senior representatives from a number of Concerto Group's clients joined the agency at a special dinner last night (19 March) at the Natural History Museum (NHM).



The 150 guests were treated to a private viewing of The Wildlife Photographer of the Year exhibition during the drinks reception, before moving through to the Hintze Hall for a five-course dinner with matching wines by Concerto-owned caterer Create Food and Party Design.

Concerto chief executive, Teresa-Anne Dunleavy welcomed the guests and thanked them for business spanning more than 25 years. Speaking of the group's catering division, she said: "Create goes from strength to strength and continues in its ambition to be the [best] bespoke event caterer in London. Tonight is a fine example of the high-end, quality catering the team takes great pride in serving to its guests".

The dinner started with grilled and poached asparagus, parmesan biscotti, pickled onions and asparagus jelly. This was followed by megrim sole, chervil root purée, razor clams with wild mushrooms and scallions, chervil foam and beurre noisette.

The main course was milk-fed cannon of lamb and confit lamb shoulder, garlic leaves and sprouting broccoli, with spring swede, poached potatoes and lamb jus. Create's palate cleanser of pineapple texture with pineapple carpaccio, pineapple granite and pineapple air was followed by a dessert of seasonal rhubarb compote with spiced vanilla cream, macadamia nut brittle, rhubarb and ginger sorbet.

The matching wines were provided by Vintage Cellars, with flowers provided by Pinstripes and Peonies and full production by Hawthorn. Fullcircle supplied the entertainment and Esprit the staffing.