



THE ART OF DINING IN PARTNERSHIP WITH CONKER EVENTS BRING YOU

A UNIQUE POP UP RESTAURANT FOR 2021

A product of The Art of Dining Limited | www.theartofdining.co.uk | info@theartofdining.co.uk | 07932654774

What?

We are creating a lavish five-course feast in an authentic Tudor house for a truly unforgettable **Christmas party experience**. A five-course dinner, cocktails on arrival and with your meal, bespoke crackers, a treasure hunt around all the rooms in the house and free rein to explore the rarely seen hidden that is Sutton House.

Who?

The Art of Dining are a cult foodie collective that weave set design, theatre and food together to create one-off popup dining experiences. Conker Events offer bespoke event planning and management in London and beyond. They work collaboratively to unleash ideas and create unique events.

Where?

The beautiful National Trust property Sutton House, 2-4 Homerton High Street, Hackney, E9 6JQ

How?

Your evening is priced at £160 per guest for a minimum of 30 guests and maximum of 40. If your party is smaller or larger than this, email us details and we will happily discuss it.

When?

Mondays, Tuesdays and Thursdays from 22nd November to 16th December

7.00pm arrival for cocktails11.00pm coats & carriages.



The Food

Chef Ellen Parr (Moro, Rochelle's Canteen) will be creating a decadent five-course menu taking influence from Tudor times.

Dig through piles of fruit to embellish your own meal, rip meat straight from the bone and eat sweet and savoury on the same plate.



The Setting

Sutton House was built in 1535 and retains the atmosphere of a Tudor home. The oak-panelled walls, original working fireplaces and Tudor paintings make this enchanting venue the ideal backdrop for a **festive party**. Artist & **set designer** Alice Hodge will lay the table in the style of a 16th century banquet in the Great Chamber.



What People Say

⁶⁶ There are a few sore heads this morning but we all had a fantastic evening. It was a very special setting, beautifully decorated and organised and the food and wine were delicious! We couldn't ask for more.

Rob, Solid Floor Notting Hill

⁶⁶ Thanks so much again, we all had the most incredible time.

Amy, Blacksheep

Thank you for such a great evening. We didn't want it to end!Wizzy, Creative Network Partners

Incredibly magical.Hannah, Sky UK





BREAD DUSTY KNUCKLE BREAD, ANCHOVY BUTTER, RADISH & OLIVE SALAD

BIRD

VIETNAMESE-STYLE ROAST QUAIL WITH SWEET HERBS & PICKLED SMASHED CUCUMBER

NUT

WARM HAZELNUT, GREEN BEAN & ORANGE SALAD WITH SHAVED BERKSWELL CHEESE

MEAT

SLOW COOKED LAMB WITH HARISSA, JEWELLED PILAF RICE AND BRAISED GREENS

FRUIT

WHITE WINE POACHED PEARS, BAY LEAF ICE CREAM, WALNUT BRITTLE





THE ART OF DINING

Established in 2010, The Art of Dining have rapidly grown to become one of the leading pop-up collectives in London, collaborating with everyone from the V&A, the National Trust, Nike and Grayson Perry. The concept is simple: take an unusual setting, use set design to create a fully immersive backdrop, serve a menu that is perfectly tailored to the surroundings and throw in some surprises to create an all-encompassing themed dining experience. Conker Events

CONKER EVENTS

Conker Events offer bespoke event planning and management, taking a seedling of an idea and making it grow. They believe that every event, fundraiser and celebration should be different and totally unique.

They pride themselves on working collaboratively, helping unleash and fulfil creative ideas.



Conker Events

TO BOOK YOUR EXCLUSIVE NIGHT FOR UP TO 40 PEOPLE OR TO MAKE AN ENQUIRY PLEASE EMAIL OR CALL

info@theartofdining.co.uk 07932654774 & 02037228851

FIND US ONLINE

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