



# Six Tips to perfect your seasonal table

Prep Time: 1-2 Hours  
Servings : 1-12

## Ingredients:

Tablecloth  
Placemats  
Napkins  
Candles  
Flowers & foliage  
Cutlery  
Crockery  
Found & foraged  
A dash of creativity!



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Interior Designer & fine dining enthusiast Becks shares her top tips for elevating your dining experience, whether it's on a tray for one or a party of 12 where there is food, there is always a reason to celebrate!



## *Seasonal dining calls for seasonal decor ...*

I absolutely love food so dining with friends or family is the perfect opportunity to pause and celebrate the simple pleasures of life. Therefore I think it's worth making a fuss about! I'm not too brilliant in the kitchen, more of a rabbit in headlights rather than competent sous. I'm the forager, the garlic 'smoosher' and pot washer. I used to watch my other half competently beaver away making fabulous food for us all to enjoy (his creativity in the kitchen astounds me!) not knowing how I could help. The simple fact is that my talents are far better utilised outside of the kitchen. I now squirrel myself away playfully creating and dreaming up a scheme in the dining room to compliment and enhance the whole experience, after all, ambience is everything, and makes food prepared with love taste even better!

Let's start with the music to get you in the mood!

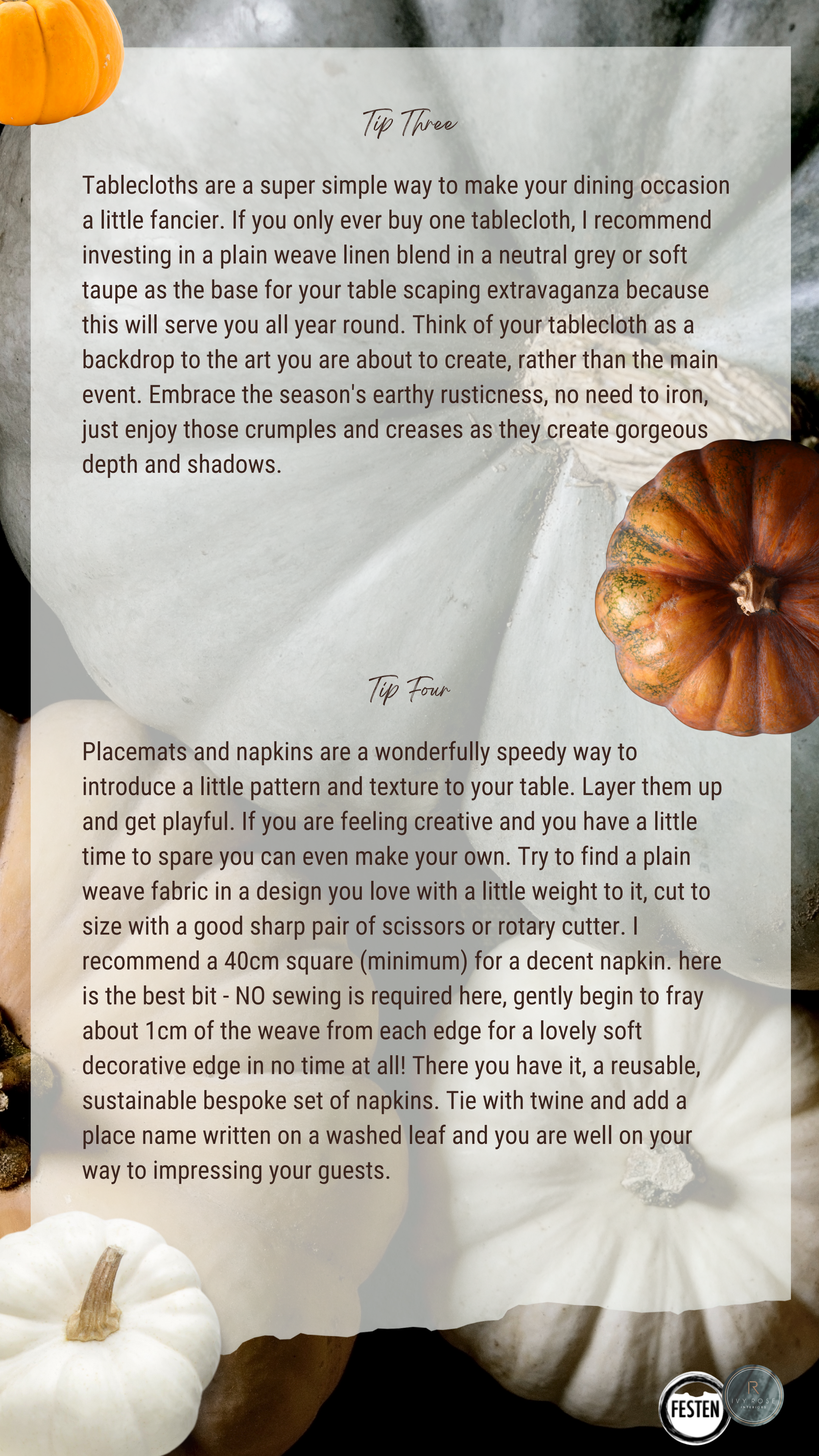
### *Tip one*

Of all the senses to address, when creating an elevated dining experience this one is super achievable. Pop on a playlist that compliments your culinary style to help set the scene. Asian-inspired cuisine calls for some bhangra, Soupe à l'oignon, think Parisian romance, you get the idea, anything that lifts the spirit and makes you smile, or dance around while you prepare for your feast!

### *Tip Two*

Start by choosing your colour palette. At this time of year, I find a heart-warming cosy blend of autumnal hues will complement any culinary delight. Think burnt oranges, pumpkin spice, saffron yellows, and earthy browns. Restraining your palette to two or three tonal colours helps to deliver a truly curated look.





### *Tip Three*

Tablecloths are a super simple way to make your dining occasion a little fancier. If you only ever buy one tablecloth, I recommend investing in a plain weave linen blend in a neutral grey or soft taupe as the base for your table scaping extravaganza because this will serve you all year round. Think of your tablecloth as a backdrop to the art you are about to create, rather than the main event. Embrace the season's earthy rusticness, no need to iron, just enjoy those crumples and creases as they create gorgeous depth and shadows.

### *Tip Four*

Placemats and napkins are a wonderfully speedy way to introduce a little pattern and texture to your table. Layer them up and get playful. If you are feeling creative and you have a little time to spare you can even make your own. Try to find a plain weave fabric in a design you love with a little weight to it, cut to size with a good sharp pair of scissors or rotary cutter. I recommend a 40cm square (minimum) for a decent napkin. here is the best bit - NO sewing is required here, gently begin to fray about 1cm of the weave from each edge for a lovely soft decorative edge in no time at all! There you have it, a reusable, sustainable bespoke set of napkins. Tie with twine and add a place name written on a washed leaf and you are well on your way to impressing your guests.



### *Tip Five*

The centrepiece. I often find myself in trouble here so I would highly recommend asking if the chef requires room on the table for food, or if you have free reign to let your creativity go wild. The next thing to consider is the height of your creation, it can be distracting trying to have a conversation with the person sitting opposite you and having a flickering candle right in your eye line or a floral extravaganza that makes you feel like you are dining in the jungle to contend with. It's great to get different heights on the table by blending taller pillar candles with smaller floral posies, and tea lights or lanterns. You can use candelabras to weave foliage or flowers around for an extra special touch. Look around your home for interesting objects you can pile up on books or create a little height with, anything goes here so have some fun and enjoy the occasion. Think about the story you are creating and introduce some conversation starters, keep your colour palette tight and see where your creativity takes you. Incorporate some beautiful pockets of light from twisted candles or use battery-operated tiny twinkling fairy lights to perfectly weave into your centrepiece for added atmosphere and magic!

### *Tip Six*

You can find the most amazing cutlery options in most high street stores which will totally switch up your everyday dining experience. Brushed brass or black cutlery can really add a sense of drama and occasion to your meal times. I'm a little obsessed with the details but think of how they feel in your hand, is the balance and weight right for you? Ask yourself these questions before you invest. If you are really going to town consider your plates and crockery, the classic white plate serves its purpose but there are so many options out there why not add some unique or unusual plates with bold designs or gorgeous textures to really showcase the food?



*Remember the little details matter!*

Think of handmade name cards, printed or handwritten menus, a favour or personalised treat for your guests to take home and treasure, perhaps a packet of wildflower seeds, dried flowers or tiny pots of beautiful smelling herbs, for a lasting impression.

How ever you decide to enhance your dining experience we would love to hear about it!

Why not share a photo and tag us?

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