

## £38,000 raised for Refuge

2 years ago



The Baxter Storey team has raised an incredible £38,000 for <u>Refuge</u>, following a four-course charity dinner in Canary Wharf.

The fundraising event named 'Turning the Tables' was in support of Refuge, the largest specialist domestic abuse organisations in the UK.

116 guests enjoyed a four-course dinner, created by the chef brigade at the global investment bank and chef partner Bettina Campolucci-Bordi.

Commenting on the day, Bettina said: "It was an absolute honour to be involved in creating part of the menu for Refuge. It's an incredibly important cause that needs as much support as possible".

To start, attendees tucked into aged truffle cashew nut cheese filled courgette flowers with herb mayonnaise, followed by roast cornfed chicken supreme with soft herb gnocchi, British asparagus, pickled shimeji mushrooms and tarragon jus. All the bread was made from scratch, by our Project Knead champions.

To complete the fine dining experience was a choice of white chocolate cremeux with textures of strawberries or black forest cremeux with kirsch-infused cherries, followed by Extract coffee and homemade chocolates.

The dinner was a real team effort, with support from head of wellness Andy Aston, hospitality manager Will Johnstone, front of house assistant manager Danny Baptista, and chefs Sam Fisk, Konrad Ciechanowicz and Alex Pach.

Radio broadcaster and television presenter, Sue Perkins also attended as guest speaker.



Account director, Matt Webb said: "I am incredibly proud of the whole team, led by Will and Sam. They planned and executed a flawless evening for an incredibly important cause, showcasing the best of what we can offer".