

mistletoe

27 November 2020

Making festive memories

*Unforgettable food
& cosy comforts
to put the heart
into your
Christmas home*

Your 72-page
guide to
the Yuletide
season



*Inspiring gift ideas * Set a magical table * Meet the Irish candle queens * BBQ your turkey*



Sonia Reynolds (right)
and Francie Duff

The art of tablescaping

*Nothing says 'Christmas' like a table laid for a feast. Twinkling fairy lights, butter-soft napkins and a few sprigs of holly can transform a table and elevate the occasion, making for a more memorable meal. **Kathy Donaghy** asked nine women who know a thing or two about tablescaping to share their expert tips for giving your festive table (and mantel) the wow factor*



ANNIE DUNNE

Event planner Annie Dunne from Dublin has travelled the world, bringing her sense of style to elegant tables everywhere. After moving back to Ireland earlier this year, she's been curating tablescapes for sophisticated dinner parties, taking the hassle out of dinner for the hosts.

She believes that after months of not going anywhere, people will go all out this Christmas to bring the joy of the season into their own homes. A literature enthusiast and a student of classical studies, Annie uses her love of books and the characters that inhabit them to inform her events. Beautiful blooms and botanicals are things she returns to again and again in her bespoke designs.

When she designs a tablescape, Annie has a scheme and a colour palette in mind, and for her Christmas lunch tablescape she is opting for blues and white – which she describes as really fresh and a bit more contemporary than the usual red and green.

Hers is a table that Dionysus, the Greek god of winemaking, would approve of, with its nod to the classics including Wedgwood 'Intaglio' and Florentine Accent plates, as well as their classic blue and white bobbles on the table, which really add something that guests will remember.

"Creating a tablescape is all about layering. If you don't have six of the same



plates and glasses, don't be afraid to mix and match. It adds another layer of interest," says Annie, who uses a colourful, thoughtful mix of Waterford Crystal.

One tablescaping technique she recommends is to choose glassware of differing heights and colours. Annie likes to use glasses in threes, so here she mixes a classic Lismore whiskey tumbler as a water glass with Essence white and



red wine glasses and, to add a pop of colour, she introduces different colours of Champagne coupes from the Mixology collection.

As a personal touch for the big day, Annie prints up menus that sit on the dinner plates, which in turn sit on top of Art Deco-style plates. The blue and white tablescape is further enhanced by a Lismore sapphire-blue crystal vase. Sugar

Bud vases with single stem roses and petals in co-ordinating colours of crimson, deep burgundy and rich red introduce a "wild aesthetic," according to Annie.

"Candles are an absolute must when I'm decorating," she concludes. "If you have various heights of candles on the table, it really brings in the wow factor."

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