



Introducing Limonsier: A bespoke at-home dining experience



Limonsier is a bespoke, luxury dining experience that launched in autumn 2020. Designed to be enjoyed in the comfort of your own home, founder **Alina Voronova** wanted to create multifaceted experiences and special occasions that go beyond the limits of traditional catering services. Limonsier offers **three unique packages** of tailored menus and curated tablescapes, where everything from food and drink to tableware, linens and beautiful floral arrangements are taken care of. This May, Alina will launch a consultancy service, working with trusted brands to help clients curate their own tableware and linen collections.

In the last year, the home has taken on even greater importance, and what was once taken for granted - moments of joy and creating special memories with family and friends - is something we now appreciate more than ever. This inspired Alina to launch Limonsier, to help people find new ways to fall in love with their homes and to connect in meaningful ways with their loved ones. Alina believes this focus on the home will continue and she wants to inspire enjoyment in hosting, taking away the stresses and time constraints of entertaining at home.

'Limon' means lemon in Russian and 'Sier' is decoration in Dutch; and Alina, whose background is in fashion and nutrition, has drawn on her heritage and, specifically, her grandmother's cooking and hospitality to create the brand.

"I was inspired by childhood memories of my late grandmother in Moscow, where her dinners had details of handwritten menus and food was the best I have ever eaten, and always the prevailing theme was of a family occasion. Coming together over food is when memories are made. I want to reignite the passion and art of hosting."



Alina's signature style combines a playful, romantic aesthetic with an understated elegance; she loves to experiment with colour, pattern and texture to create beautiful landscapes across the table. A key aspect of her design is working seasonally and her background in fashion has given her the ability to beautifully pair classic tableware items with contemporary styles.

Working with chef Lewis Spencer, Alina has developed changing, seasonal menus that appeal to contemporary palates. Ingredients and flavours such as dill with courgette patties, beetroot and horseradish salsa, and a tiramisu laced with honey and orange blossom, are a hint of home for Alina that will enliven menus and give a twist to favourite dishes.

Limonsier offers three different packages: the **Sharing, Savouring** and **Special Package**, where clients can choose from extensive food and wine menus, bespoke table styling and a professional hosting team. Each package comes with a private chef who prepares the menu in the client's kitchen, waiting staff, and Limonsier's own table decorations. Limonsier is currently serving the greater London area.

The Sharing Package - for 6 to 10 people

This package is perfect for intimate celebrations and family gatherings. Limonsier provides tablecloths, napkins and flower arrangements, but will use the client's own tableware. Clients can choose from a selection of dishes to design their menu – such as *Roasted cauliflower, smoked burrata & kale*, and *Red beet salad & crème fraîche* for hors d'oeuvre; *Teffeli meatball & marinated aubergine*, and *Pirozhki with mushrooms* for starter; *Salt cod patties with dill & salted white cabbage* and *Norfolk chicken with dried fruit & braised endives* for mains with *Autumn squash & pomegranate sauce* and *Creamy baked leeks with parmesan crust* as sides; and *Pavlova*, *Chocolate torte* or *Grandma's apple pie* for dessert. Sparkling wine is served to accompany the hors d'oeuvre, and a selection of white and red wine is paired with the rest of the meal. Prices start at £1,500.

The Savouring Package - for 6 to 20 people.

This is a celebratory package for special occasions. Limonsier provides tablecloths, napkins, flower arrangements and tableware for a carefully curated visual tablescape. Clients can choose from a wide selection of dishes for their menu – including *Charred aubergine, sundried tomatoes & black garlic*, and *Pelmeni with beef* for hors d'oeuvre; *Buckwheat blini with smoked salmon & crème fraîche* and *Burford brown eggs with salmon roe & lemongrass* for starters; *Cornish rack of lamb with roasted red onions*, and *Wild caught turbot with vin jaune sauce & salsify* for mains, with sides such as *Roasted potatoes with apple vinaigrette & mint*, and *Kasha, chestnut mushroom with tarragon*; and a wide selection of desserts. Champagne accompanies the hors d'oeuvre, and a premium selection of white and red wine is paired with the rest of the meal. Prices start at £2,000.

The Special Package

This is an entirely bespoke package, from menu to tablescape, with a sommelier to pick specific wines per course. Prices on request.

"Dining alone deserves a beautiful crafted napkin and well-designed cutlery; a unique candle can turn a casual Friday night dinner for two into a memory. Taking moments in our day, creating traditions and rituals allows us to find joy in the task and an occasion of the everyday – and a well laid table is something so simple, but can give great pleasure" Alina explains. "Limonsier will be the service and website you can go to, to get inspired, find exceptional homeware and find joy in the idea of hosting."

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Alina Voronova

Launching a new business in 2020 may seem like an unusual decision but developing Limonsier has been a passion for Alina that she has been working on for a number of years. Her love of food comes from family gathering around the table where everyone played their part in the occasion.

Born in Moscow, Alina grew up in Cyprus before returning to Russia to study, and has now made London her home. During her childhood she would visit her grandparents in

Moscow and through them stayed connected to her Russian heritage, and in particular traditions surrounding hospitality, cooking and a strong sense of family.

After studying and practicing law in Moscow, Alina wanted a more creative career and returned to university to study the history of national costume at the Moscow State University. She then moved to London in 2013 and attended Conde Nast's college of Fashion and Design, after which she worked with various fashion brands before starting her own label. As a way to develop her passion for food and cooking Alina studied health coaching and undertook Leith's cooking training. These endeavours reminded Alina just how important food, and to occasion of hosting and celebrating together, was to her. And so the idea of Limonsier was born.

COVID-19

Limonsier is operating under government guidelines and event conditions will be adjusted to reflect the latest regulations.