

# FOOD MENU

Tonight's menu has been specially curated to highlight some of the thinking around the future of food with an emphasis on locally sourced and seasonal ingredients. It is vegetarian to acknowledge our need to explore more sustainable, ethical and healthier alternatives to our current diets. The menu describes a variety of different techniques and processes celebrating the rich design behind food creation and preparation.

---

## Welcome Drink: Old Tree's Elderflower Bubbly (Eblulis)

Old Tree is a Brighton-based botanical fermentory and social enterprise that is dedicated to reducing waste, haulage and carbon and to increasing cooperation, creativity and mutual dependence amongst living things. This is their signature drink made from local Elderflower.

---

## Asparagus, fennel pollen and nettle mayo

The fennel flower has been picked dehydrated using a temperature control unit, which enables us to withdraw the moisture and leave crisp and ground to a powder, simple garden nettles, blanched and chilled to remove the sting and then blended a puree before being founded into mayonnaise

---

## Pickled beets, Sussex golden cross goats cheese mousse, seaweed powder

Local beets have been vac packed to hold flavour and then cooked at a low temperature for hours to increase the intensity of the flavour steeped in pickle liqueur, unpasteurised goat's milk churned to cheese, seasoned with dehydrated seaweed

---

## Panko risotto ball, mozzarella, courgette, heritage tomato puree, violas and aubergine caviar

Local vegetables, cultured crops, heat aging technique and the introduction of edible flowers

---

## Rhubarb, strawberries & tarragon juice and elderflower sorbetto, pickled ginger & ripped carrot cake

Vacuum packed and slow cooked rhubarb with strawberry, tarragon infusion extract, whipped iced elderflower, with pickled ginger.

---

## Freshly infused lemon & mint tea, tea or coffee

---

Freshly baked sourdough bread throughout. White & red wine. Non-alcoholic drinks on request from service staff.

# ART MENU

## 50 tracks 50 years – Dr Stephen Mallinder

To acknowledge the Design Research Society's 50 years of enquiry and innovation the evening will celebrate 50 years of music that has in its own way been a result of 'future-focused thinking': music and artists across genres and across the globe that have helped shaped the world we inhabit. Stephen Mallinder, founding member of the influential band Cabaret Voltaire, will be playing tracks from 1966-2016 that he, along with staff from the College of Arts and Humanities at Brighton University, have selected - music they believe has transformed our listening and understanding of popular culture and comparable to the ways in which our material world has been modelled and reshaped by Design and Design Research over the past 50 years.

Tracks Curated by Dr Stephen Mallinder with suggestions from Dr J Milo Taylor; Iestyn George; Professor Matthew Cornford and Phil Tyler

## Brighton and Other Places of Interest – Screen Archive South East

This colourful amateur film was made in 1966 by local film enthusiast John Middeligh. He was an avid innovator who coined the term 'SuperMidaVision' to describe his experiments with various lenses to produce unique widescreen effects. The film shows iconic Brighton locations from town, downs and the seafront and provides an insight into both how much and how little has changed over the last 50 years.

The Screen Archive is held at the University of Brighton and is part of our cluster of film interests, alongside the Cine City international film festival & Film Audience Network SE which are led by Dr Frank Gray and Tim Brown. The University is also home to Brighton Photo Biennial (BPB) and Photoworks all based at our new School of Media.

## \*\*In the Empress Suite: DaDa Engine

The DaDa 'Rodman Scroll' machine derives from a workshop and subsequent screening at Instant City Reloaded 2016 – a celebration of 100 years of Dadaism and Cabaret Voltaire. Artists, lecturers, performers and poets from all corners of the globe traded unique visual and written pieces inside a boxing ring during a period of 12 hours. The installation utilizes analogue low-fi technology that celebrates the element of chance and the happy-accident of the spirit of Dada and is projected in real-time. Please feel free to take a Polaroid home – your own unique art-work to remember the conference by.

**Artists:** UoB BA Graphic Design students, Barbara Nassisi with Tom Sayers and Shane Sayers

## \*\* In the Consort Room & Albert Room: Thermostasis

*(noun.) Maintenance of a constant internal body temperature independent from the environmental temperature.*

Thermostasis is a reactive sensory installation animated through room temperature and humidity. The installation aims to sonify and visualise energy use, highlighting the over-consumption of unsustainable energy resources for personal comfort.

Thermostasis seeks to challenge the dissociation through an audio-visual feedback display representing the individual's impact on their immediate surroundings. You are invited to interact with Themostasis in the Consort Room. The results will be broadcast live onto the screen in the Albert Room during dinner.

**Artists:** University of Brighton Digital Music & Sound Art students: Navid Asghari, Jordan Edge, Ben Hall