

# MASTERCLASS

OUR MASTER CLASS IS AN EXCLUSIVE 4-HOUR INTENSIVE COOKERY SESSION WHERE YOU WILL HAVE THE EXCLUSIVITY OF OUR EXECUTIVE CHEF AS YOUR TUTOR. YOU'RE GOING TO LEARN ALL THE TRICKS OF THE TRADE.

DURING THE DAY YOU COULD MASTER:

KNIFE SKILLS - BUTCHERY & MEAT COOKING TECHNIQUES  
KNIFE SKILLS - FISH FILLETING & FISH COOKING TECHNIQUES  
STOCKS & SAUCES

WE CAN INCORPORATE SPECIFIC DIETARY REQUIREMENTS INTO YOUR EVENT PROGRAMME. THE FOOD YOU PREPARE IS YOURS TO TAKE HOME AT THE END OF THE CLASS, SO MAKE SOME ROOM IN YOUR FRIDGE/FREEZER!

WE'LL PROVIDE YOU WITH EVERYTHING YOU NEED, JUST WEAR SOME NON- SLIP TRAINERS/SHOES FOR THE SESSION.

WE'LL BREAK FOR A BITE TO EAT TOWARDS THE END OF YOUR SESSION, SO YOU CAN SAMPLE SOME OF THE PRODUCE YOU'VE MASTERED AND GET TO PICK CHEFS BRAINS. WE SEND RECIPES AND METHOD CARDS BY EMAIL AFTER YOUR MASTERCLASS, BUT WE DO RECOMMEND BRINGING A NOTEPAD AND PEN TO JOT DOWN ANY INSIDER TIPS AND TRICKS THAT OUR CHEF WILL GIVE YOU ON THE DAY.

PRICE: £300 PER PERSON

# VEGETARIAN MASTERCLASS

OUR MASTER CLASS IS AN EXCLUSIVE 4-HOUR INTENSIVE COOKERY SESSION WHERE YOU WILL HAVE THE EXCLUSIVITY OF OUR EXECUTIVE CHEF AS YOUR TUTOR. YOU'RE GOING TO LEARN ALL THE TRICKS OF THE TRADE.

DURING THE DAY YOU COULD MASTER:

KNIFE SKILLS

STOCKS & SAUCES

SPICES & FLAVOUR COMBINATIONS

WE CAN INCORPORATE SPECIFIC DIETARY REQUIREMENTS INTO YOUR EVENT PROGRAMME. THE FOOD YOU PREPARE IS YOURS TO TAKE HOME AT THE END OF THE CLASS, SO MAKE SOME ROOM IN YOUR FRIDGE/FREEZER!

WE'LL PROVIDE YOU WITH EVERYTHING YOU NEED, JUST WEAR SOME NON- SLIP TRAINERS/SHOES FOR THE SESSION.

WE'LL BREAK FOR A BITE TO EAT TOWARDS THE END OF YOUR SESSION, SO YOU CAN SAMPLE SOME OF THE PRODUCE YOU'VE MASTERED AND GET TO PICK CHEFS BRAINS. WE SEND RECIPES AND METHOD CARDS BY EMAIL AFTER YOUR MASTERCLASS, BUT WE DO RECOMMEND BRINGING A NOTEPAD AND PEN TO JOT DOWN ANY INSIDER TIPS AND TRICKS THAT OUR CHEF WILL GIVE YOU ON THE DAY.

PRICE: £300 PER PERSON

# BAKING MASTERCLASS

OUR BAKING MASTER CLASS IS AN EXCLUSIVE 4-HOUR INTENSIVE COOKERY SESSION WHERE YOU WILL HAVE THE EXCLUSIVITY OF OUR PASTRY CHEF AS YOUR TUTOR. OUR MASTERCLASSES ARE BUILT AROUND YOU, SO THE BELOW IS JUST A GUIDE. IF YOU HAVE A HIGHER SKILL LEVEL OR WANT TO TACKLE SOMETHING IN PARTICULAR IN THE KITCHEN WITH US, JUST LET US KNOW.

DURING THE DAY YOU COULD MASTER:

SHORTCRUST PASTRY - CHOCOLATE GANACHE TARTLET WITH SALTED CARAMEL CENTRE

CHOUX PASTRY - PROFITEROLES FILLED WITH CREME PATISSERIE, COVERED IN CHOCOLATE

CAKES - A CLASSIC VICTORIA SPONGE

BREAD - SODA OR FOCACCIA

WE CAN INCORPORATE SPECIFIC DIETARY REQUIREMENTS INTO YOUR EVENT PROGRAMME. THE BAKES YOU PREPARE ARE YOURS TO TAKE HOME AT THE END OF THE CLASS, SO MAKE SOME ROOM IN YOUR FRIDGE/FREEZER!

WE'LL PROVIDE YOU WITH EVERYTHING YOU NEED, JUST WEAR SOME NON- SLIP TRAINERS/SHOES FOR THE SESSION.

WE'LL BREAK FOR A BITE TO EAT TOWARDS THE END OF YOUR SESSION, SO YOU CAN SAMPLE SOME OF THE PRODUCE YOU'VE MASTERED AND GET TO PICK CHEFS BRAINS. WE SEND RECIPES AND METHOD CARDS BY EMAIL AFTER YOUR MASTERCLASS, BUT WE DO RECOMMEND BRINGING A NOTEPAD AND PEN TO JOT DOWN ANY INSIDER TIPS AND TRICKS THAT OUR CHEF WILL GIVE YOU ON THE DAY.

PRICE: £300 PER PERSON