

## **Foodie courses**

### **Thursdays monthly in 2012 - 9.30am until after lunch**

Book your place on one of our fantastic new courses designed to give you some fresh skills to prepare enticing meals at home.

Each course will include; coffee on arrival, demonstrations and practical tuition from our chef Nathan Horsefall, a goody bag with vouchers, exclusive recipes and appropriate food to take home plus a delicious 2 course lunch with a glass of wine and coffee for only £45 per person.

We'll be asking our suppliers to join you for lunch to give you their input on our ingredients and Nathan will join you for your chance to quiz him about your lunch! Numbers will be limited to ensure that everyone has a chance to get involved.

*Gift vouchers available – the perfect Christmas present.*

#### **Thursday 19<sup>th</sup> January Game Butchery and Cooking**

Learn how to prepare pheasants, partridge, pigeon, rabbit and hare. Find out more about game (hopefully with a few secrets from our supplier!). Take home exclusive recipes and game to cook at home.

#### **Thursday 23<sup>rd</sup> February Winter Stews and Braises**

Learn how to make the tastiest stews including the best cuts of meat to choose and how to prepare them plus the secrets to homemade stock. Learn about recipes including braised rabbit, beef stew and venison pie. Bring in a casserole dish and take home supper for two.

#### **Thursday 15<sup>th</sup> March Pies, Quiches and Tarts**

Take a part in a pastry masterclass with hints and tips on how to make the most delicious shortcrust, flaky and sweet pastry. Turn your pastry into tempting savoury pies, quiches and dessert tarts. We'll send you home with a tasty savoury pie for two.

#### **Thursday 19<sup>th</sup> April Desserts and Pastries**

From cheesecakes to shortbread and from crème brûlée to Bakewell tart - we'll give you the skills to prepare mouth-watering desserts for your friends and family. You'll take away a sweet treat to enjoy at home.