

## **The Cotswold Chef™ Food Centre – even more ideas for you and your friends and family.....**

### **Beer and Food matching menu:**

Understand what beers go with certain foods and prepare some great dishes with Beer as a main ingredient. 2.5 hours @ £40 per person

### **Fish Filleting!**

Learn to prepare some gourmet fish dishes from sea to serving. 2.5 hours @ £45 per person

### **Cheese Tasting**

Enjoy a masterclass in Cheese Tasting and then learn to prepare, cook and serve some cheese type dishes. 2.5 hours @ £45 per person

### **Food for Romance**

If you need a meal to impress this class will give you the ideas you need to make it count, fresh local and indulgent this is an essential class for the romantics. 3 hours @ £ 30 per person

### **Understanding Cheap Cut Cookery**

This session includes some hands on butchery and practical steps in cooking delicate slow food with flavoursome and cheap cuts of meat. 2.5 hours @ £48 per person

### **Choc a holics Course**

This session is everything it says it is on the label – to learn about chocolate heaven this is the course for you. 3 hours @ £55 per person

### **The Quintessential Afternoon Tea**

Sandwiches, Scones and Cakes - learn how to prepare the perfect Afternoon Tea. 3 hours @ £45 per person

### **Hells Kitchen**

This unique two full day experience sets you the challenge of cooking, preparing and serving a dinner for 20 invited guests as a fundraiser for our partner charity The Wiggly Worm. In 48 hours we will give you the skills and passion to deliver a first class gourmet experience from scratch worthy of Michelin awards. Not for the light hearted but only those that dare to enter The Cotswold Chef Food Centre Kitchen. A full commitment to both days is essential. This is the perfect quick team development sessions. 2 days @ £175 per person with 10% of the fee going to the charity [www.thewigglyworm.org.uk](http://www.thewigglyworm.org.uk)



### **Cotswold Italian**

Using the finest of local Cotswold produce learn to create some stunning Italian style Pasta Dishes, Ciabattas and other Italian delights. 3 hours @ £ 45 per person

### **Love a Lobster**

This session will take you through everything you need to know about preparing Lobster – dishes like Lobster Salad and Lobster Thermador. Then match your Lobster dishes with some fantastic wines to savour. 3 hours @ market price depending on Lobster season.

### **Oh la la Oyster**

This master class will teach you all you need to know about how to prepare and taste a variety of Oysters. Then prepare Oysters Rockefeller and learn about beer and wine to match. 2 hours @ £42 per person.

### **Street Food**

Enjoy a session in sampling some of the street food snacks of the world – bahjis, samosas, sushi and modakas amongst the list. 2.5 hours @ £38 per person

**Back to Basics:** 3 hours of the basic skills you need to get by in a kitchen. This will get you chopping like a professional, mixing like magic and baking like a boulanger! 3 hours @ £45 per person

**The Joy of Spice:** Heard all the Saturday Kitchen Chefs talking cajun and five spice. This course will help you understand the perfect blend and mix of fresh herbs and spices that will add real value to your cooking. 3 hours @ £38 per person

**Gadget Guru:** The Domestic God and Goddess has them all – from ice cream makers to blenders, bread makers to waffle machines – this course will bring them all to life to help you choose the perfect kitchen gift having real fun in the process. 2 hours @ £40 per person

**Cocktail Party Bash:** Fed up with supermarket snacks and nibbles at parties or wondered how the fancy chefs serve up the amousbouche and canapes. If so then this course will get you preparing your own treats that will get all your guests and mates envious. 2 hours @ £55 per person

**BBQ Masterclass:** When the weather is cranky its time to get out the BBQ. This course will show you all the types of meats, fish and vegetarian offerings perfect for a BBQ with some fantastic marinades and salads on the side (delivered July – August only) 2 hours @ £48 per person

**Tasting the Bird:** Want to save yourself a fortune?. This session will get you understanding quality poultry and how to remove a whole chicken from the bone. Then enjoy Chicken Kiev Making and other chicken and poultry dishes. 3 hours @ £35 per person





**Gastro and Gourmet Veggies:** For all the vegetarian food lovers out there this course will get you away from the traditional nut loaf and mushroom risotto into some really exciting vegetarian cuisine. 3 hours @ £46 per person

**Hey Porkie Pie!** Everything you want to know about hot water paste, pies and terrines – including how to make your own pork pie. 3 hours @ £47 per person  
We can also offer demonstrations for groups and can organise specialist tasters from butchers, bakers, cheesemakers, ice cream producers, farmers, mixologists, vintners, tea tasters and so many more at bespoke prices for your needs.

Do email [info@thecotswoldchef.com](mailto:info@thecotswoldchef.com) or telephone 01285656813

Wherever possible our ingredients are sourced from local suppliers. Please note the postal address in this document is our Head Office address and the website and email in the header is our company name. The Cotswold Chef is part of our trading name.

