

A night in the Kitchen



Clive will be hosting Monday and Tuesday evenings in Tolley's kitchen where you can learn the tricks of the trade.

Sit back and enjoy a glass of wine (or two) and see how the professionals work and use these skills at home.

Dishes will be quickly assembled for you to sample plus easy to follow recipes.

Why not come along and enjoy these limited demonstrations and go home with great tips and dishes for your family and friends.

What a great idea for a Christmas present !!!!!

Ask Kellie for further details.

£20.00 per guest

DATES/CONTENT

Session One.. soups, pasta, vegetable and potato cookery, rice pilaf with a chicken dish to accompany plus loads of helpful tips to include the mystery of the Yorkshire pudding, gravy and sage and onion stuffing plus.....wine!!!

Session Two... Pastry and Desserts to include sticky toffee pudding, crème brulee, the best Bramlet apple pie, crème Anglaise, caramel sauce., brandy snaps and a secret!!!!!!
plus wine!!!!

Session Three...Fish and Poultry to include chicken saltimbocca, pan fried duck breast with wild cherries, whole preparation of a salmon with cuts, poeler chicken, grilled tuna bruscetta, salmon pave with sauce vierge and poached halibut with a Dieppoise sauce
plus....wine!!!!

Session Four ..Lamb dishes to include Westmoreland hotpot and braised stuffed shoulder of new season lamb. A unusual starter with salmon and a delightful dessert.
plus.... Wine!!!!

Session Five..Thai and Vegetarian cookery.. to include Thai green curry with egg fried rice. Stir fried noodles with sweet and sour pork and duck spring rolls. Stuffed mushrooms, ricotta and spinach cannelloni and vegetable risotto croquettes.