

COOKERY CLUB

THURSDAY 31st JULY

START 19:00 pm

MEAL 20:00 pm

Starter

Pan-fried scallops with a mild orange chilli sauce with mixed salad leaves

Main course

Duck breast served with mange tout, accompanied with a plum sauce

Menu

Starters

Fresh fruit platter served with a fruit sorbet

Or

Pan-fried scallops with a mild orange chilli sauce with mixed salad leaves

Main courses

Duck breast served with mange tout, accompanied with a plum sauce

Or

Grilled plaice fillet with a herb crust served with a diced tomato, chive cream sauce

Sweets

Warm chocolate tart served with a caramel whisky sauce

Or

Trio of mixed ice cream served in a brandy basket

For £16.50 (including VAT @ 17.5%)

The chef will be happy to answer any queries about the dishes you have seen demonstrated to help you improve your own talents.

Demonstration

Pan-frying of scallops

Discussion on scallops

How to make the accompany sauce

Preparing the duck

Making of the plum sauce

Preparation and cooking of the accompanying vegetables