



Corporate Cookhouse

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For the team: this will be an experience where they will roll up sleeves, sip some wine and prepare dishes in a classic style of cuisine
The event is designed for all levels of cooking skill: no-one will be given tasks that they do not want to do, or feel they can't perform, the idea is to enjoy the cooking without pressure. There can be as much, or as little competition as desired.
Depending on the numbers and venue location, different criteria can be offered, such as a canapé masterclass

Menu example

Antipasta of smashed Zucchini, roasted cherry tomatoes with thyme and rosemary, marinated olives, marinated mozzarella and veal escalopes

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Ravioli, filled with baked aubergine, baked ricotta, lemon zest, parmesan and marjoram, with sage butter and mixed leaves

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Rhubarb steamed in a Qbag with champagne and stem ginger with crème fraiche

(Price is £120 a head. All costs are exclusive of alcohol and venue hire, but we would be happy to arrange)