



COURSE	PRICE	AUG	SEP	OCT	NOV	DEC	JAN
BBQ	£110						
Afternoon Tea	£125						
Smoking, Curing & Pickling	£120						
Sushi	£95						
Middle Eastern	£120						
Cook Like a Pro	£165						
Japanese	£120						
Street Food	£100						
Bread & Pastry	£130						
Dinner Party	£145						
Chocolate	£125						
Thai & Vietnamese	£100						

\* All courses are subject to change

### SPITFIRE COOKERY SCHOOL

020 8754 5461

[www.spitfirehouse.com/spitfirecookeryschool](http://www.spitfirehouse.com/spitfirecookeryschool)

[enquiries@spitfirehouse.co.uk](mailto:enquiries@spitfirehouse.co.uk)



[instagram.com/spitfirehouse](https://www.instagram.com/spitfirehouse)



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# Dinner Party

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This class will show you how to produce a crowd pleasing 4 course menu. Our chef will run through and provide you with fool proof recipes that will allow you to re-produce it for your friends.

**Cost per person:** £145.00

**Maximum number of guests:** 12

**Total duration:** 4.5 hours

.At the end of each dish, you will sit down and enjoy with your fellow colleagues with paired wines as you would if you were cooking at home.

**Include:** : Take home recipes, moulds for fondants, notepad and pencil, tea, coffee, refreshments, glass of wine to enjoy with each prepared course

## ..... YOUR DAY AT SPITFIRE COOKERY SCHOOL .....

**10.00am**

**Arrive:** Tea, coffee, welcome: Meet your tutor, housekeeping and welcome to the academy

**10.15am**

**Session one:** Canapés: burrata, pink grapefruit and chipotle / Iberico grissini  
Purpose, produce, preparation, alterations, Q & A

**11.00am**

**Session two starter:** Smoked salmon, fennel apple salad, frozen grapefruit  
Smoking your own salmon, DIY home smoke mixture and alternative options. Practical, plating, Q & A

**11.45am**

Session three: Chicken, 'ass', beer, seasonal vegetables. Introduction to concept, perfect chicken, preparation, baking, Q & A

**12.00pm**

Chicken to bake

**12.15pm**

Short break, enjoy canapé and starter, wine pairing.

**12.30pm**

**Session four:** Chocolate fondant, salted caramel sauce. Preparation and method, Q & A

**1.00pm**

**Session five:** Strawberry cheesecake tartlet (chicken out to rest) Preparation and method

**1.30pm**

Short break, enjoy chicken, vegetable, wine pairing

**1.45pm**

Fondant to bake, clean up and pack down

**2.00pm**

Sit down in the lounge with fellow classmates to enjoy desserts with tea and coffee

**2.30pm**

Departure