



T R I N I T Y

“Thoughts for Food” Calendar 2009
Preliminary Dates and Subjects



Class Number	Date	Curriculum	Notes
Class 1	Tuesday 14 th July	<p>“The Pig”</p> <p>11am – 2pm £60 per person</p> <p>Lunch and Accompaniments Included</p>	<p>A session devoted entirely to the butchery of a whole Tamworth pig. Whilst this is not a masterclass for everyone and we appreciate you are unlikely to ever do this at home, it is a unique insight into classical butchery skills and the ways in which a whole carcass can be utilized from “head to trotter”. We regularly butcher whole carcasses at Trinity, during these three hours you will enjoy a live demonstration of the full butchery and some simple cooking of this rare breed porker. A lunch will follow where the pork will take pride of place and a selection of old English ciders and perrys will accompany this merry feast.</p>
Class 2	Saturday 25 th July	<p>Sharper Cooking</p> <p>10am to 12pm £55 per person £5 supp for knife grinding</p> <p><i>This is a practical session</i></p>	<p>A session devoted entirely to knives. Learn basic knife skills, how to purchase, look after and keep sharp your kitchen’s most important asset. This session will include hands on basic butchery, cutting and preparing vegetables and filleting of a flat fish.</p> <p>A specialist restaurant knife sharpener will be visiting to sharpen your knives from home. Adam will also be offering you a chance to purchase professional knives at wholesale prices and advising on what best to buy for your requirements.</p>
Class 3	Tuesday 4 th August	<p>Kitchen Secrets</p> <p>10am – 1pm £55 per person</p>	<p>Two hours of nothing but demonstrated cooking secrets, tips, helpful hints and unforgettable shortcuts to get you cooking with panache without the stress.</p> <p>Did you know that soaking cockles in flour for 2 hours will remove the grit...or a simple way to preserve those great summer fruits in under 10 minutes...? This session covers everything from fish, shellfish, meat, game and pastry and will be where possible demonstrated. All of our “thoughts for food” sessions come with tip cards but none as valuable as the ones from this session....</p>

Class 4	Friday 14 th August	<p style="text-align: center;">Summer Sun 11am – 2pm £75 pp</p> <p style="text-align: center;">Children and prams are most welcome</p>	<p>This class is a new addition to our calendar, it makes the most of our British summer and gives you a chance to savor some great champagne, including an English sparkling wine, that we think stands up with the best of them. You will be taken through a number of leading champagne houses, explained the process of making, buying and storing champagne and enjoy the company and passions of Rupert our sommelier who will also be bringing some classic summer drinks and a sparkling vintage Cider to the table. Weather permitting this class will take place on a secluded part of the common and be brought together with a luxury picnic hamper from the kitchens of Trinity.</p>
Class 5	Saturday 22 nd August	<p style="text-align: center;">The Perfect Sunday Lunch 10am – 2pm</p> <p style="text-align: center;">Lunch is not included but for an additional £20 pp we will supply all the ingredients in the class to enable you to cook the same meal for a family of four the following day! (by pre order only) £50 pp</p>	<p>At Trinity - we pride ourselves on serving what we feel is a stonking Sunday lunch. This session starts with all the basic ingredients of a great Sunday lunch and is cooked from scratch, highlighting timing, seasoning and some quirky tips to enable you to deliver not only show stopping yorkies but a meal of Sunday roast that will be talked about for time to come...</p>
Class 6	Saturday 29 th August	<p style="text-align: center;">Foodie Kids 10am – 1pm</p> <p style="text-align: center;">£45 per child</p>	<p>Best suited to children between the ages of 5 and 10. This session will begin with the children learning to recognize, smell, feel and taste all manner of fruit, vegetables and spices. They will then make their own flatbread tart with a selection of ingredients (this will be cooked for them and be provided as their lunch) they will also be dipping fruit to take home as well as learning to “set the table” and finishing with a fun lesson on French and English cheeses. They will be given some “home work” to take away and the winner will be picked at random to come back and cook lunch in the kitchen at Trinity for their parents. All children must be accompanied by an adult, no more than two children per adult.</p>

Class 7	Tuesday 1 st September	English Fish and Shellfish 10am – 1pm £60 per person Includes a Light Lunch	See a selection of the best English shellfish, tips on buying cooking and storing it and preparing and cooking seasonal fish.
Class 8	Saturday 12 th September	Thoughts for Cheese 11am – 2pm £70 per person	This session begins at 11am and will be focused entirely on the wonderful world of cheese. This class is conducted by Leah (who most regulars will know!) she has spent the past three years in my team and is responsible for the cheese offering at Trinity from its purchase, presentation and training of the younger staff. Her passion and knowledge is an inspiration to draw from. You will see and taste cheeses from all over Europe and enjoy learning from our passion for serving and enjoying cheese. The session will be finished with a selection of cheeses matched with a great selection of organic breads and chosen garnishes. We will also show and allow you to enjoy two great wines we commonly match with our cheese. (A number of these cheeses will be un-pasteurised.)
Class 9	Friday 25 th September	A Trip to Borough Market with Adam Byatt 9am – 2pm £100 per person Full Lunch Included	Adam will be escorting you to Borough Market to show how best to shop, use outdoor markets, buy seasonal produce and make the most of your purchases. The party will then return to Trinity for a seasonal cooked lunch using some of the produce purchased. The morning begins at 9am where you will be picked up and driven to Borough Market, shop for great seasonal produce and be driven back to see the fruits of your labor be turned into your lunch.
Class 10	Tuesday 6 th October	Food for Entertaining 10am – 1pm £65 per person Includes a light lunch	During this session we will demonstrate how to plan, shop for and cook a simple but effective three course dinner with canapés and a pre starter. This class will give you the knowledge and confidence to wow your dinner party guests and be calm enough to enjoy it...!

Class 11	Tuesday 13 th October	<p style="text-align: center;">Big Winter Reds 6pm onwards £150 pp / £260 for two places</p> <p style="text-align: center;">Includes meal and matching wines</p>	<p>If winter drinks around the fire are your bag, and you are into big, red Italians (wine of course), burgundy by the bowl full, and enjoy the marriage of game and red wine then this is the course for you. In a style unaccustomed to our regular classes, Joe and Rupert are putting together a four course meal comprising of unashamedly rich and wintery fare in which Rupert will be matching his favorite bold red wine, a red desert wine to match a chocolate pud and a tasting of wine and some seasonal cheeses will bring the proceedings to a conclusion. This is a masterclass and tasting menu in one, dedicated to rich winter eating and drinking not to be missed.</p>
Class 12	Saturday 24 th October	<p style="text-align: center;">Kitchen Secrets</p> <p style="text-align: center;">10am – 1pm £55 per person</p>	<p>Two hours of nothing but demonstrated cooking secrets, tips, helpful hints and unforgettable shortcuts to get you cooking with panache without the stress.</p> <p>Did you know that soaking cockles in flour for 2 hours will remove the grit...or a simple way to preserve those great summer fruits in under 10 minutes...? This session covers everything from fish, shellfish, meat, game and pastry and will be where possible demonstrated.</p> <p>All of our "thoughts for food" sessions come with tip cards but none as valuable as the ones from this session....</p>
Class 13	Thursday 5 th November	<p style="text-align: center;">Thoughts for Cheese</p> <p style="text-align: center;">11am – 2pm £70 per person</p>	<p>This session begins at 11am and will be focused entirely on the wonderful world of cheese. This class is conducted by Leah (who most regulars will know!) she has spent the past three years in my team and is responsible for the cheese offering at Trinity from its purchase, presentation and training of the younger staff. Her passion and knowledge is an inspiration to draw from.</p> <p>You will see and taste cheeses from all over Europe and enjoy learning from our passion for serving and enjoying cheese. The session will be finished with a selection of cheeses matched with a great selection of organic breads and chosen garnishes. We will also show and allow you to enjoy two great wines we commonly match with our cheese.</p> <p>(A number of these cheeses will be un-pasteurised.)</p>

Class 14	Saturday 14 th November	<p>Corker! 11am – 2pm £60 per person</p> <p>Includes a Light Lunch of cold meats and cheeses</p>	<p>One of Trinity's leading wine partners will be hosting a session devoted entirely to the basics of understanding wine, how and what to buy on the high street to acquire value for money and appropriate wines for your occasion.</p> <p>If you are in any way unsure about Grape varieties, tannins, pros and cons of new and old world wines or simply love tasting a whole array of uncharted wines then this is the session for you.</p> <p>This session will include a light lunch and plenty to wash it down!</p>
Class 15	Friday 20 th November	<p>A Trip to Borough Market with Adam Byatt</p> <p>9am – 2pm £100 per person</p> <p>Full Lunch Included</p>	<p>Adam will be escorting you to Borough Market to show how best to shop, use outdoor markets, buy seasonal produce and make the most of your purchases. The party will then return to Trinity for a seasonal cooked lunch using some of the produce purchased</p> <p>The morning begins at 9am where you will be picked up and driven to borough market, shop for great seasonal produce and be driven back to see the fruits of your labor be turned into your lunch.</p>
Class 16	Saturday 28 th November	<p>Birds for Christmas</p> <p>10am – 1pm £80 per person</p> <p>Includes a Light Lunch</p>	<p>If you can't decide between turkey, duck and goose now is the chance to see and be shown all three and be instructed on the cooking of all. This session also features a great alternative and my favourite pudding for Christmas – the tart tatin!</p>

Please note that should a class not reach 6 participants it may be postponed or cancelled, with a minimum of a weeks notice.
In such a situation we would offer an alternative class for you to attend at a later date, or a full refund.