

T R I N I T Y

Private and Bespoke Master Classes

The below private classes offer a unique insight into the workings of a professional kitchen and the flexibility of tailoring the class to your requirements.

These classes can be booked on a date to suit yourself and the restaurant.



Trinity Homemade Bread and Butter:

Come and spend a morning in the kitchen with the guys making our Trinity bread and homemade butter. See the process from start to finish and learn how to make it yourself so you can wow your friends and family at home. This class includes bread and butter to take home.

£40 per person, please note this is only available to one person per day

8.30am – 11am Tuesday - Thursday only



Private Classes:

We often take enquiries and facilitate master classes for both private and business clients, anything from private one-on-one tuition in your home to team building management away days. We have a number of templates that can be adapted to suit, please contact our reservation team directly to discuss your requirements.

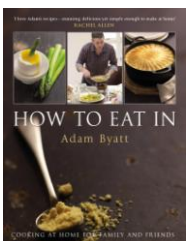


Trinity @ Home:

'Trinity @ Home' is the latest addition to our offering and gives you the chance to experience the magic of Trinity in your own home or chosen venue. The format is simple; we take every detail into consideration to offer an experience as close to that of our restaurant. We will provide a Trinity tasting menu for groups between 6 and 12 guests, cooked and served by a Trinity Chef and served by a senior Waiter. Matched wines from our list are optional along with the supply of all tableware and glassware, linen, napery and printed menus.

This course is charged per person dining at £120 with a minimum of 6 guests. We can add optional extras to this package, such as matched wines and floristry.

Please note that these classes are subject to our chefs' availability.



All master class attendees will receive a signed copy of Adam's book 'How to Eat In' at a reduced price of £18

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Scheduled Classes 2012

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



“Corker!” - The Riches of the Rhone - Saturday 18 February

Discover the wines of the Rhone Valley from top to bottom. Find out why Cornas smells like... dirty farmyard, how many grape varieties go into Chateauneuf du Pape and if it has anything to do with the Pope! Hosted by Rhone connoisseur; James Price of Genesis wines will provide some core examples of classic Rhone alongside some quirky characters. The session will finish with a light lunch and a tippie or two!

Details: 11am – 3pm, £120 per person, Lunch Included Min 8pax – Max 10pax



A Trip to Borough Market with Adam Byatt - Friday 9 March

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 driven from Trinity to Borough Market, shop for great seasonal produce and be driven back to see the fruits of your labour be turned into your lunch.

Details: 9am – 2pm, £140 per person, Lunch and Wine Included



English Fish and Shellfish – Tuesday 20 March

See a selection of the best English fish and shellfish from Fish expert Robin Moxon. This class will provide you with tips on buying cooking and storing it and preparing and cooking seasonal fish. This session includes an in-depth Fish mongery demonstration and a fishy feast to follow.

Details: 10am – 1pm, £80 per person, Lunch Included



Food for Entertaining - Saturday 21 April

An introduction to tapas style and easy entertaining food, giving you the understanding and confidence to deliver a dinner party with a difference. This class will give you the knowledge and confidence to wow your dinner party guests and be calm enough to enjoy it...!

Details: 11am – 2pm, £70 per person, Lunch Included



Butchery of a Whole Lamb – Tuesday 22 May

From whole carcass to the plate. An Orkney Black Face Lamb will be butchered in the demonstration. Learn the craft of frugal butchery and enjoy the fruits of the demonstration over a lamb packed lunch with wines to match.

Details: 11am – 2pm, £80 per person, Lunch Included

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“Corker” - From Grape to Glass - Saturday 9 June

Hosted by Jamie Wynne-Griffiths of Bibendum Wine this session will be 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.

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.

This session will include a light lunch and plenty to wash it down!

Details: 11am – 2pm £90 per person, Lunch Included



Pig in a Day - Tuesday 26 June

A session devoted entirely to the butchery of a Tamworth pig (whole or half carcass dependant on number of attendees). Whilst this is not a master class 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 and Adam demonstrates this to the staff. 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.

Details: 10am – 1pm, £80 per person, Lunch Included



“Corker” - A Journey through the Loire - Saturday 7 July

James Price of Genesis wines takes you on a journey through the diversity of the Loire valley. The expedition guides you through Melon de Bourgogne, steely Sauvignon Blanc and onto the rich and varied Chenin Blanc. There will be a finely chosen selection of classic Loire illustrations and personal highlights to wet your whistle. By the end of the class you will know your Sancerre's from your Menetou Salon. The tasting session will be followed by a summer's lunch of Trinity fare chased with your newly discovered Loire delights.

Details: 11am – 3pm, £100 per person, Lunch Included Min 8pax – Max 10pax

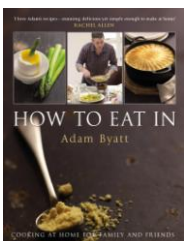


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