



TRINITY

"Thoughts for Food" Master Class Calendar 2010

From April 2010 all master class attendees will receive a signed copy of Adam's book 'How to Eat In' at a reduced price of £15 (by pre order only)



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.

Class Number	Date	Curriculum	Notes
Class 1	Tuesday 10 th August	English Fish and Shellfish 10am – 1pm £70 per person Lunch Included	See a selection of the best English shellfish, tips on buying cooking and storing it and preparing and cooking seasonal fish. This session is with Adam and includes an in-depth Fish mongery demonstration and a fishy feast to follow
Class 2	Friday 3 rd September	A Trip to Borough Market with Adam Byatt 9am – 2pm £100 per person 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 3	Saturday 9 th October	"Advanced Corker" 10am – 1pm £70 per person Lunch Included	A follow up for all of those that have attended the corker course, this advanced session is also led by a master of wine and covers this vast subject in detail to give you confidence and a real understanding.

T R I N I T Y

Class 4	Tuesday 19 th October	Butchery of a Whole Lamb 10am – 1pm £70per person Lunch Included	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
Class 5	Saturday 6 th November	Sharper Cooking 10am to 12pm £55 per person £5 supp for knife grinding <i>This is a practical session and refreshments are offered but no lunch is included</i>	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. 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.

Additional Classes:

Private Classes: Adam's bespoke, private classes are available from £300, including all ingredients and lunch. Location and subject can be tailored to individual needs.

A Day in the Kitchen at Trinity. Spend a day alongside Adam and the chefs at Trinity, preparing for the lunch and dinner services and seeing the true workings of a professional kitchen. Your day begins at 9.30am with an introduction followed by involvement in all of the days cooking, a light lunch will be provided and you will join a partner for dinner at 6.30pm to enjoy the fruits of your labour over a bespoke tasting menu with matched wines. The day includes all food, wines, refreshments and recipe cards as well as a complimentary signed copy of Adams book 'how to eat in'. £200pp (please note this is only available to one person per day)