

# Cookery CLASSES



GET BEHIND THE SCENES IN OUR MAYFAIR KITCHEN AND BE GUIDED THROUGH A MEMORABLE CULINARY JOURNEY.

Corrigan's hosts regular cookery classes where you will be invited behind the scenes in our Mayfair kitchen and given instructions and guided through this culinary journey.

Your cookery school experience starts with breakfast bites and tea/coffee. You will be introduced to a number of dishes with the end result culminating in your four course lunch with wines paired to each course by our sommelier. To wrap up your perfect day you will receive a goody bag containing recipe cards, an apron, a loaf of our famous soda bread and a signed copy of Richard Corrigan's latest cookbook; to remind you of your time and to inspire you to flex your cooking muscle a little further.

The day starts at 9.30am, with Champagne and canapés served prior to lunch at 1pm. Refreshments are provided throughout the day.



## UPCOMING COOKERY CLASSES

SATURDAY 9<sup>TH</sup> JANUARY 2016 - THRIFTY FAMILY FAVOURITES

SATURDAY 6<sup>TH</sup> FEBRUARY 2016 - SECRETS TO OUR FAVOURITE CHOCOLATE CLASSICS – A VALENTINE'S DAY SPECIAL

SATURDAY 5<sup>TH</sup> MARCH 2016 - CORRIGAN'S IRISH CLASSICS – A ST PATRICK'S DAY SPECIAL

SATURDAY 2<sup>ND</sup> APRIL 2016 - AN EASTER WORKSHOP

SATURDAY 7<sup>TH</sup> MAY 2016 - BACK TO BASICS

SATURDAY 4<sup>TH</sup> JUNE 2016 - SMOKED, SEARED, GRILLED BBQ CLASSICS

SATURDAY 2<sup>ND</sup> JULY 2016 - THE BEST OF BUTCHERY

SATURDAY 3<sup>RD</sup> SEPTEMBER 2016 - GROUSE GLORIOUS GROUSE

SATURDAY 1<sup>ST</sup> OCTOBER 2016 - CATCH OF THE DAY – MASTERING THE ART OF ALL THINGS SEAFOOD

TO BOOK YOUR PLACE OR FIND OUT MORE, EMAIL US AT [PRIVATEDINING@CORRIGANSMAYFAIR.COM](mailto:PRIVATEDINING@CORRIGANSMAYFAIR.COM)