



RICK STEIN'S COOKERY SCHOOL

Simply select one of the menus below

Menu 1

Spicy green mango salad with smoked fish and a sweet and sour dressing

Grilled prawns with ouzo, tomatoes, chilli and feta

John Dory with cucumber and Noilly Prat

Menu 2

Andalucían shrimp and spring onion fritters

Spiced fillets of flat fish in warm tortillas with a fresh coriander and tomato salsa

Grilled scored plaice with garlic, oregano and lemon juice

Menu 3

Stir-fried salt and pepper prawns

Mussels with lemongrass, chilli and kaffir lime leaves

Fried red mullet with a hot dressing of olive oil, spring onions, garlic and tarragon

Dessert

Select one dessert from the following choices

Hot chocolate fondant with vanilla ice-cream

– or –

Individual apple tarte tatin with vanilla ice-cream

– or –

Classic lemon tart with crème fraiche

Coffee

Served with petit fours

From £95 per person. Minimum booking numbers apply.