



RICK STEIN'S
COOKERY SCHOOL

Christmas Parties

Rick Stein



Celebrate Christmas

at Rick Stein's Cookery School

Looking for something a little different this Christmas?

Our range of cookery school experiences include hands-on cooking, party buffet evenings and private dining, with all the festive trimmings.

You'll enjoy exclusive use of our venue which is perfect for groups of 8 to 35, with plenty of opportunity to add some finishing touches to make your party even more memorable.

Whether you're booking a leisurely Christmas lunch or a hands-on evening of creating your own festive dishes, our cookery school team are on hand to ensure your party is extra special.

We look forward to welcoming you to Rick Stein's Cookery School for your festive celebration this year.

Our great experiences

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Get cooking

Our 'hands-on' Christmas parties are a great alternative to the traditional festive celebration. After being greeted at the cookery school with a glass of Prosecco and canapés on arrival, watch our chefs demonstrate how to cook one of Rick's favourite dishes.

You'll then develop your own skills and techniques whilst you recreate the dish and get to enjoy the results of your new-found cookery skills with a glass of good wine, followed by one of our great desserts.

A taste of what's on offer:

Glass of Prosecco on arrival

Selection of canapés

Hands-on cookery choose from *Malaysian seafood laksa, Icelandic breaded lamb chops with spiced red cabbage, John Dory alla Carlina, or Indonesian seafood curry*

Dessert choose from *Rick Stein Christmas pudding, hot chocolate fondant, apple tarte tatin or classic lemon tart, all served with Cornish clotted cream*

Half a bottle of Rick Stein's Spanish red or Sauvignon Touraine per person

From £75
per person

Dinner parties with a twist

Want even more opportunities for hands-on cookery? Our cook your own dinner option offers a fun and engaging Christmas party experience with the chance to learn how to cook 2 great dishes.

After being greeted with a glass of wine and canapés, watch two demonstrations by our chefs. Then cook your own starter and main course before sitting down to enjoy the fruits of your labour, followed by dessert prepared for you by our chefs.

A taste of what's on offer:

A canapé of Japanese fishcakes

Warm salad of wood pigeon with walnut oil and frisée

John Dory with cucumber and Noilly Prat

Chocolate fondant with vanilla ice cream

Coffee and petit fours

From £95
per person





Party menus

Perfect for larger groups, our Christmas party buffet menus offer a casual dining experience.

Served from our 'en-famille' dining table overlooking the estuary, guests can help themselves to a range of main dishes served with a variety of delicious sides.

A taste of what's on offer:

Dishes:

Slow-cooked pork with ginger, chilli & sweet soy

Madras fish curry with tomatoes and tamarind

Roast partridge with pardina lentils, white wine, Serrano ham and pimentón

Sides:

Petits pois à la Francaise

Kachumber salad

Green bean and fresh coconut salad

Basmati rice

Parmentier potatoes

From £25
per person



Private dining

Looking for a unique and exclusive venue to enjoy a festive lunch or dinner?

Enjoy your own private Christmas party experience at our cookery school, with a range of dinner party menus available.

Why not include a chef demonstration? Sit back and relax whilst our chefs prepare your first course, giving you hints and tips on how to create the dish, before you take your seat to enjoy your meal.

From
£55-£95
per person



A taste of what's on offer:

3 course menus

Menu 1 - £65 per person

- Beetroot-cured salmon with cucumber and apple pickle
- Roast goose with sage and onion stuffing and apple sauce
- Rick Stein Christmas pudding with clotted cream
- Coffee and petit fours

Menu 2 - £55 per person

- Grilled scallops in the shell with toasted hazelnut and coriander butter
- Roast cod with butterbeans and aioli
- Chocolate fondant with vanilla ice cream
- Coffee and petit fours

6 course tasting menus

Menu 1 - £95 per person

- Salmon marinated with dill and Pernod
- Seared scallops and Serrano ham with pimentón and pardina lentils
- Fillet of John Dory with sautéed cucumber, basil and Noilly Prat
- Jerusalem artichoke soup with foie gras, bacon and chives
- Hake alla Carlina
- Rick Stein Christmas pudding with clotted cream
- Coffee and petit fours

Menu 2 - £95 per person

- Salad of cuttlefish with noodles, shitake mushrooms, ginger and truffle oil
- Grilled scallops in the shell with toasted hazelnut and coriander butter
- Sea bass with fennel and sauce vierge
- Fish and shellfish soup with rouille and Parmesan
- Half lobster thermidor
- Rick Stein Christmas pudding with clotted cream
- Coffee and petit fours

Finishing touches

Want to make your Christmas celebration extra special? Choose from our selection of added extras to make your party even more memorable.

Glass of Prosecco on arrival £7.50

Bottle of white wine £22

Sauvignon Touraine

Bottle of red wine £25

Rick Stein's Spanish red

Drinks package £25

Glass of Prosecco on arrival, half a bottle of wine with your meal and a digestif or festive cocktail to finish your evening.

Canapés on arrival £6.50

Enjoy some of our signature canapés on arrival. Our selection includes beetroot-cured salmon with horseradish cream, spiced filo lamb parcels with yoghurt and honey dip and halloumi saganaki with honey, black sesame and oregano.

Cheeseboard £9.50

Choice of 3 cheeses from Cornish Blue, Vacherin Mont D'or, Beaufort D'Alpage, Bosworth Ash and Camembert served with savoury oat biscuits and chutney.

Christmas Cocktails from £8

Carlsbad Express

(Becherovka, apple juice, chestnut liqueur and fresh lime juice)

Christmas Champagne Cocktail

(Champagne, Becherovka and a sugar cube infused with chocolate bitters)

Warm Winter Sangria

(Red wine, port, brandy, orange juice and spice infused syrup)

Get in touch

For more information or to book your Christmas celebration contact
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Minimum numbers apply. All prices are inclusive of VAT.

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Photography
www.chetwoderam.com