



spring + summer programme

nairns.co.uk



nick nairn
cookschool

Nick Nairn day

One day class with Nick Nairn: **£195**

Class runs from: **10am – 4pm**

Day includes; to cook a starter and main, choose dessert from our restaurant al la carte menu.

Nick's classics

Sat 11 & Sun 12 May (Supplement of £10 per guest)

- Starter: Salad of seafood and avocado, Nick's cocktail sauce
Main: Peppered fillet steak, whisky mushroom sauce, duck fat potato wedges, rocket and parmesan salad
Dessert: To be selected from the a la carte menu

Nick's Mexican

Fri 17, Sat 18 & Sun 19 May

- Starter Fish taco (market fish), homemade corn tortilla, guacamole, pico de gallo and Mexican white sauce
Main Authentic Mexican beef steak chilli, Mexican rice and sour cream
Dessert To be selected from the a la carte menu

Indian classics

Sun 26 May

- Starter: King prawn tikka, kachumber (Indian salad) and coriander chutney
Main: Smoked pork vindaloo, lime and cardamom basmati and riata
Dessert: To be selected from the a la carte menu

Classic French

Fri 21 & Sat 22 June

- Starter Moules Mariniere with garlic bread
Main Tarragon chicken saute, French beans with shallots and crushed potatoes
Dessert To be selected from the a la carte menu

Nick's Asia – part 2

Sat 20 & Sun 21 July

- Starter Chicken satay, pickled cucumber and peanut sauce
Main Singapore noodles, home made Char Siu (the best
 barbequed pork)
Dessert To be selected from the a la carte menu

Nick's Japan

Thurs 25 & Fri 26 July

- Starter Okonomiyaki - Japanese savoury pancake, shrimp,
 bonito flakes, Japanese mayo, crispy seaweed, otafuku
 and shredded pickled ginger
Main Chicken yakitori- Grilled teriyaki chicken, sticky rice,
 salad of cucumber and seaweed
Dessert To be selected from the a la carte menu

Indian classics

Thurs 1, Sat 3 & Sun 4 August

- Starter: King prawn tikka, kachumber (Indian salad)
 and coriander chutney
Main: Smoked pork vindaloo, lime and cardamom basmati
 and riata
Dessert: To be selected from the a la carte menu

Classic Italian

Thurs 8 & Fri 9 August

- Starter: Risotto of peas, mint and pancetta
Main: Nick's famous fettucine of fish and shellfish
Dessert: To be selected from the a la carte menu

Nick Nairn 3 hour class

Three hour class with Nick Nairn: **£120**

Class runs from: **11am – 2pm**

Includes; to cook a main and choose
dessert from our restaurant al la carte menu.

How to cook the Perfect Steak

Sat 28 July

How to cook the Perfect Steak with duck fat potato wedges
and pick your garden salad with Nick.



Nick Parkes day

One day class with resident chef Nick Parkes: **£149**

Class runs from: **10am – 4pm**

Day includes; to cook a starter and main, choose dessert from our restaurant al la carte menu.

Nick's Mexican

Thurs 18 & Fri 19 July

- Starter Fish taco (market fish), homemade corn tortilla, guacamole, pico de gallo and Mexican white sauce
- Main Authentic Mexican beef steak chilli, Mexican rice and sour cream
- Dessert To be selected from the a la carte menu



Nick Parkes

3 hour class

Three hour class with resident chef Nick Parkes: **£89**

Class runs from: **11am – 2pm**

Includes; to cook a main and choose dessert from our restaurant al la carte menu.

Class 1

Sat 10 & Sun 11 August

Main Nasi Goreng | Indonesian fried rice topped with poached egg and chilli

Dessert To be selected from the a la carte menu

Class 2

Sat 4 & Sun 5 May

Main Nick's famous fettucine of fish and shellfish

Dessert To be selected from the a la carte menu

