

## PTH Produce, Technique and Harmony

As the Cook School reopens our core values remain the same as they did when we opened the doors in 2000.

All of our classes focus on PTH. **Produce**, we source the best ingredients available. **Technique**, we teach you how to get the best from those ingredients by using the best methodology. **Harmony**, combining flavour and textures so that the sum of the dish is greater than the whole of the parts.

### Class information

1 day with Nick Nairn | £195 | 10am – 4pm | cook starter and main, choose dessert from our restaurants al la carte menu

1 day with resident chef Nick Parkes | £149 | 10am – 4pm | cook starter and main, choose dessert from our restaurants al la carte menu

3 hour class with resident chef Nick Parkes | £89 | 10.30am – 2pm | cook main and choose dessert from our restaurants al la carte menu

### Classic Italian with resident chef Nick Parkes

|         |   |
|---------|---|
| 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       |
| Dates   | Mar 1, 2, 3                                   |

### Nick's Mexican with resident chef Nick Parkes

|         |  |
|---------|--|
| Starter | Fish taco (market fish)   homemade corn tortilla   guacamole   pico de gallo   Mexican white sauce |
| Main    | Authentic Mexican beef steak chilli   Mexican rice   sour cream                                    |
| Dessert | To be selected from the a la carte menu  |
| Dates   | Mar 7, 8, 9  |

### Indian Classics with Nick Nairn

|         |   |
|---------|---|
| Starter | King prawn tikka   kau chumber (Indian salad)   coriander chutney |
| Main    | Smoked pork vindaloo   lime and cardamom basmati   riata          |
| Dessert | To be selected from the a la carte menu                           |
| Dates   | Mar 14, 16, 22, 23, 24  |

### **Classic Italian with Nick Nairn**

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  
Dates                April 11,12,13

### **Nick's Asia – part 2 with Nick Nairn**

Starter            Chicken satay | pickled cucumber | peanut sauce  
Main                Singapore noodles | home made Char Siu (the best barbequed pork)  
Dessert            To be selected from the a la carte menu  
Dates                Apr 18, 19,~~20~~

### **3 hour class with Resident Chef Nick Parkes – Class 1**

Main                Nasi Goreng | Indonesian fried rice topped with poached egg and chilli  
Dessert            To be selected from the a la carte menu  
Dates                April 27, 28

### **3 hour class with Resident Chef Nick Parkes – Class 2**

Main                Nick's famous fettucine of fish and shellfish  
Dessert            To be selected from the a la carte menu  
Dates                May 4, 5

### **Nick's Classics with Nick Nairn (supplement of £10 per guest for this class)**

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  
Dates                May 11, 12

### **Nick's Mexican with Nick Nairn**

|         |  |
|---------|--|
| Starter | Fish taco (market fish)   homemade corn tortilla   guacamole   pico de gallo   Mexican white sauce |
| Main    | Authentic Mexican beef steak chilli   Mexican rice   sour cream                                    |
| Dessert | To be selected from the a la carte menu  |
| Dates   | May 17, 18, 19   |

### **Indian Classics with Nick Nairn**

|         |   |
|---------|---|
| Starter | King prawn tikka   kau chumber (Indian salad)   coriander chutney |
| Main    | Smoked pork vindaloo   lime and cardamom basmati   riata          |
| Dessert | To be selected from the a la carte menu                           |
| Dates   | May 24, 25, 26  |

### **Nick's Japan with Nick Nairn**

|         |  |
|---------|--|
| Starter | Okonomiyaki - Japanese savoury pancake   shrimp   bonito flakes   Japanese mayo   crispy seaweed   otafuku   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  |
| Dates   | June 14, 15, 16  |