



Claridge's

MASTER CLASS PROGRAMME 2010

Mayfair's Art Deco jewel is the last word in luxury, step into Claridge's and experience a world of stunning design and flawless service which is unmatched in London. Over a century of glamour combines renowned expertise to create a world of sophistication.

Proud of our heritage and tradition of exquisite standards, Claridge's aim is not simply to maintain service but to improve on it. Being the best is all about the people, often behind the scenes, who strive and work with passion and endeavour. Claridge's master classes are designed to share the expertise and experience, the secrets and skills of these key members of Claridge's team.

Now in its ninth year Claridge's programme of master classes has expanded for 2010. Classes are mainly based in Claridge's kitchens and held on a Saturday.

COOKERY

Traditional British Cuisine – 23rd January & 12th June

Traditional British dishes are often overlooked these days, which Chef Martyn Nail believes is a mistake. He will discuss and prepare various dishes such as game pie, Lancashire hot-pot, steak and kidney pie and salmon-en-croute, showing traditional methods of preparation as well as short-cuts and how to improve the recipes for modern taste and diet.

Chocolate – Saturday 20th February

Claridge's team of pastry chefs work with chocolate everyday, preparing a delectable array of cakes, puddings, pastries and other confections. This Master class taught by Claridge's pastry chef, Nick Patterson and advises on the various different types of chocolate and where best to use each variety. The class will offer special tips on how to cook with chocolate and also delivers practical examples of how to make several of Claridge's chocolate classics. There will also be quite a lot of tasting involved!

Fish – 6th March & 10th July

Executive chef, Martyn Nail gives a practical demonstration of what to look for when buying fish, how to bone and otherwise prepare the raw fish and also the many different methods of cooking different sorts of fish and what to serve with it. This class is not to be missed!

Afternoon Tea - 17th April & 31st July

For over a century Claridge's has been practising the art of serving afternoon tea and by now, we hope we've got it right!

In this class, Pastry Chef, Nick Patterson, will share many of Claridge's secrets including the importance of fresh ingredients in sandwiches, how to make and bake the perfect scone, combining flavours together and - never an easy achievement - how to please all of the people all of the time! Nick also talks about his famously delicious pastries and gives a practical demonstration of how to make them.

Pasta - 8th May

There is no feeling so satisfactory as that of producing your own pasta. Tagliatelle, ravioli, tortellini... Claridge's Executive Chef, Martyn Nail demonstrates in this Master class, how to make many different shapes of pasta from scratch and follows up with a selection of sauces, talking through all the ingredients and the recipes....

Game - 4th September

As a celebration of the game season, this class explores the different ways of preparing and cooking grouse, partridge and venison. Executive Chef, Martyn Nail, will then prepare several dishes both classic and contemporary offering inspiration on how to use these ingredients in the twenty-first century.

Carving - 2nd October and 16th October

With plenty of time to practice before it's time for the Christmas turkey, this class covers the art of carving. One of Claridge's carving experts will explain the best knives to use, at what temperature to carve meat and poultry and many other tricks of the trade to help you become the perfect party host. There will be demonstrations of the different techniques used for chicken, game, meat on the bone and fish as well as a opportunity to have a go yourself.

FLORISTRY

Flowers – 15th May

This class is a practical demonstration of how to create a hand-tied bouquet of spring flowers under the supervision of Yvonne Howard, Manager of Claridge's Flowers and Gifts. It covers the choice of flowers, advice on design and colour and simply of what works and what doesn't. Each guest will make their own bouquet and take it away with them at the end of the class.

Christmas wreath – 4th December

Create the perfect Christmas wreath with Claridge's December master class. Your front door will be the envy of your neighbourhood this Christmas and Claridge's will show you how. Join our master class and create your own beautiful Blue Pine Christmas door wreath under the expert tuition of Claridge's very own Flowers & Gifts. The result is guaranteed to amaze and will serve as a unique and perfectly delightful way to welcome friends and family over the festive season. Following the morning session you will enjoy a well-deserved lunch, including wine, in stylish Claridge's Bar.

BOOKING

Each cookery master class begins at 11.30am on a Saturday over coffee in Claridge's elegant Art Deco Foyer. Following the practical tutorial, which finishes at around 2.00pm, lunch is served in the Butchery. These fully inclusive courses cost £157.50 per person and include lunch and welcome coffees.

The floral master classes begin at 11.30am over coffee in the Foyer, followed by a lesson in Claridge's Florist shop and finish around 4.00pm. These fully inclusive courses cost £157.50 per person and include lunch in Claridge's Bar and welcome coffees.

Private groups are very welcome. Master classes can be arranged any day throughout the year for groups of 8 to 12.

FOR FURTHER INFORMATION AND RESERVATIONS,
PLEASE CALL 020 7409 6307.