



The Chef's Table News

June - August 2008

It's the time of year when we look forward to balmy summer evenings, picnics in the park and lots of lovely outdoor entertaining.

Here at The Chef's Table we have plenty of delicious food and drink ideas to make your summer extra special.

Pre-ordering & Catering

Lemon tarts, pate de campagne, home cured gravadlax, coq au vin, foie gras terrine, duck confit and dressed crabs are just a few of the tempting dishes we are happy to make to order for you to take home and enjoy.

We are also introducing a range of freshly made risottos to take away including smoked haddock, tomato & basil, mushroom, crab, basil, squid ink and even lobster & pea.

Would you like us to cater for you? From hot and cold buffets to 3 course sit down meals we are happy to discuss your requirements.

Picnics & Barbecues

Our fish is great for barbecues, choose from our daily deliveries of john dory, wild sea bass, mackerel or black bream, simply stuff with tomatoes and garlic or lemon wedges.

Don't forget we have a fabulous range of charcuterie and British and continental cheeses for the perfect picnic.

Wines

Throughout May we will be increasing our organic wines range both in the Bistro and Deli. Not only do they taste great, being free of nasty chemicals they are virtually hangover free! Look out for our organic wine tasting and canapé evening towards the end of the summer.

Cookery School

We have been delighted with the response we have received to our initial cookery school courses, and would like to give our thanks to all of you who attended either our rustic French cuisine or fish preparation course. We have received great reviews and really positive feedback.

For June, July and August we are introducing a new range of courses with those long hot summer days in mind.

As before, Michael will be hosting each course in our fully equipped, open-plan kitchen. Each course will take a maximum of 8 to ensure each student has the most informative, hands-on experience.

The objective is to learn to make simple, delicious food in a friendly, relaxed environment, accomplish new skills. Plus you get take home everything you make!

Full menu notes will be given, enabling you to re-create each dish in your own kitchen, with many of the ingredients available from The Chef's Table Deli.

Summer Entertaining – Day Course

Learn to make delicious dishes for outdoor entertaining, using the finest, natural, fresh ingredients. Michael will show you how to prepare a selection of breads, savory tarts, scallop /fish dishes, deep fried stuffed courgette flower, plus refreshing elderflower jelly with summer berry fruits.

The day will commence with coffee and a chance to meet your fellow students.

Enjoy lunch prepared by you and fellow students, over a glass of wine.

Sunday 8th June, 13th July, 17th August.

10.00am – 3.00pm.

£120.00

Chocolate – Evening Course

This evening course will teach you the techniques required to create the most tempting chocolate treats. Michael will discuss the various types and grades of chocolate and show you how to make chocolate soufflé, chocolate tart, chocolate fondant, plus baked meringue with hot chocolate centre.

Enjoy tasting as you go with your fellow students, over a glass of wine.

Thursday 26th June, 17th July and 14th August.

6.30pm – 9.00pm.

£65.00

Breakfast at the Bistro

Our Bistro is now open from 9.30 offering homemade croissants and pain au chocolat. Throughout the summer we will be adding to this menu to include eggs benedict, cured salmon and scrambled eggs.

Lastly, to save trees (and the licking of stamps) we would be grateful if you would provide us with your email details to send future newsletters. Simply email us at sarah@thechefstable.co.uk. Of course if you would prefer to receive your copy by post we will be happy to continue.

Wishing you all a wonderful summer,

Sarah and Michael Bedford



The Chef's Table Cookery School

Booking Form

Terms and conditions

1. Bookings are made on a first come, first served basis. Based on a minimum of 6 and a maximum of 8 students per class.
2. We regret that no refunds will be given. Amendments to bookings may be made up to 14 days prior to the date of the class
3. In the unfortunate event that a class has to be cancelled we will always try and give you as much notice as we reasonably can and you will be offered a choice of an alternative class or a full refund.
4. Please note that alcoholic drinks will only be served to customer over the age of 18.

Aprons will be provided, however respectfully request that you wear appropriate clothing and footwear for working in a professional kitchen environment. If you are in any doubt, please call us and we will be happy to advise.

Name: _____

Address: _____

Post Code: _____

Telephone Number: _____

Email: _____

Class: _____ Date: _____

No of Places: _____ Total Cost: _____

Please make cheques payable to The Chef's Table.

I have read and accepted the booking terms and conditions.

Signature: _____

Your details will be used to keep you informed of future course programmes and other events at The Chef's Table.