



MASTER CLASS PROGRAMME 2009

With its art deco elegance, sparkling silver surroundings and aura of deepest luxury, Claridge's has long been synonymous with being the best of the best. Proud of our heritage and tradition of high standards, Claridge's aim is not simply to maintain these standards but to improve them. 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 eight year Claridge's programme of Master classes has been expanded for 2009. Classes are based mainly in Claridge's kitchens and are held on a Saturday.

KITCHEN

Traditional British Cuisine - 24th January & 13th 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 21st 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 - 7th March & 11th July

Executive chef, Martyn Nail takes 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!

Chiva Som – 11th April

This class explores the principles and techniques of the Chiva-Som spa which specialises in healthy eating and living.

Located in the royal resort of Hua Hin on the Gulf of Thailand, Chiva-Som is consistently recognised as one of the world's leading destination spas and is highly regarded for its holistic approach and dedication to total wellbeing. In keeping with this philosophy, Chiva-Som places great emphasis on a balanced diet and Chef Paisarn Cheewinsiriwat's award-winning spa cuisine always takes guests by surprise: although it is detoxifying, low in calories, saturated fat and salt, it is plentiful, flavoursome and imaginative, made using the freshest and most wholesome herbs, vegetables and fruits.

Afternoon Tea – 18th April & 1st August

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.

Game – 19th 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 – 3rd October and 17th 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.

OTHER

Flowers – 16th 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.

Laurent Perrier – 26th September

Matching the right champagne with food can be daunting, but Claridge's selected Champagne, Laurent-Perrier, is renowned for its diverse range of handcrafted champagnes to suit every occasion, from wedding receptions to gastronomic dinners. David Hesketh, MD of Laurent-Perrier UK and a Master of Wine, will host a Champagne Master class, where you will have the chance to taste the fine champagnes of the Laurent-Perrier range, learning how to complement dishes in a bespoke menu with the most appropriate Champagne. Champagne Laurent-Perrier, the largest independent Champagne House, has been crafting a pioneering range of champagnes since 1812. Each wine exhibits great finesse and freshness, a testament to Cellar Master Michel Fauconnet's skill and dedication in producing unique champagnes to time-honoured techniques, from the heart of the Grand Cru vineyards.

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 Flowers Master class begins at 11.30am on Saturday 16th May over coffee in the Foyer, followed by a lesson in Claridge's Florist shop and finishes around 4.00pm. This fully inclusive course costs £157.50 per person and includes lunch in Claridge's Bar and welcome coffees.

The Laurent Perrier Master class begins at 11.30am on Saturday 26th September over coffee in the Foyer, followed by the practical tutorial in the Butchery, where Champagne, canapés and two-course lunch is served. This Master class costs £157.50 per person, all inclusive.

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.