

TASTY STARTERS WITH IAN NEVILLE (AUTUMN TERM 1)

Over 5 nights Chef Ian Neville will teach you how to prepare and present 5 delicious and interesting starters;

1 Chicken and mushroom vol au vents

Chef Neville will show you how to make a puff pastry vol au vent case from scratch as well as preparing a delicious creamy chicken and mushroom filling. Always a favourite that your guests will love.



2 Country vegetable soup

Starting with the most common soup, Chef Neville will teach you the basics in soup-making while demonstrating the art in preparing a tasty wholesome country vegetable soup. This soup technique is a stepping stone to preparing many other delicious soups.



3 Minestrone soup

Following on from last week's session, you will find out how to progress your soup making skills in creating a more adventurous soup, in this case Minestrone soup.



4 Prawn Cocktail

In tonight's class, Chef Neville will take you through each step in creating one of the most common starters, a Prawn Cocktail which involves making your own marie-rose sauce and cooking the perfect prawn.



5 Warm Chicken Caesar salad

Always a favourite, the warm chicken Caesar salad will be the focus of tonight's class. Chef Neville will guide you in making the perfect Caesar salad dressing, fresh croutons and char-grilled chicken on a bed of romaine lettuce.



CHRISTMAS DINNER WITH A DIFFERENCE (NOV 2016)

Chef Ian Neville will show you how to take the stress out of Christmas. Learn how to get more fun and enjoyment out of preparing your Christmas Dinner;

1 Honey roast ham and turkey preparation

The aim of tonight class is to empower you into creating the perfect family Christmas dinner while demonstrating the art of preparing a succulent roast turkey and honey roast ham festive dinner.



2 Stuffing and sauces

Accompaniments are key to any successful festive feast, so with this in mind Chef Neville will show you how to create the perfect herb and bacon stuffing as well as the basic principles in making a rich gravy to accompany your roast turkey and honey roast ham.



3 Christmas vegetables (Brussel sprouts and bacon, honey roast parsnips and roast potatoes)

Vegetables are crucial in any Christmas dinner so tonight Chef Neville will assist you in making Brussels sprouts with roasted bacon pieces, honey roast parsnips and crispy roast potatoes.



4 Lemon cheesecake

Lemon cheesecake is a quick alternative to the more traditional festive dessert, Christmas pudding. Easy to make, with no cooking required but every bit as gorgeous, Chef Neville's Lemon Cheesecake is simply delicious due to its simplicity and bags of flavour!



5 Christmas leftovers

Always an issue, what to do with the Christmas leftovers? In tonight's class, Chef Neville will demonstrate some classic alternatives such as turkey curry and turkey and ham pie.

