



# Sunday Lunch Masterclass Experience

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# Introduction

Have you ever wanted to learn how to make perfectly crisp, light & fluffy roasties?

Cook your beef perfectly pink or your roast chicken perfectly juicy?

Make Yorkshire puddings that you proudly post on your social media?

Our Sunday masterclass could be the answer!

We will take you through all the steps from preparing meats and cooking either conventionally or using sous vide; we can even set you up with the equipment and get you started if this interests you!

All using ingredients readily available in the supermarket so you can easily replicate on your own.

## What To Expect

- Prepare & cook your choice of meat
- Prepare & cook crisp, fluffy roast potatoes
- Prepare & cook Yorkshire puddings
- Make silky cheese sauce and delicious cauliflower cheese
- Make rich and sweet crushed carrot & swede
- Make deep flavoured gravy
- Knife skills, how to care for knives and keep them sharp
- How to prepare, cook & get ahead accompanying vegetables
- Tips & tricks from professionals on how to be organised
- Guides to buying the best produce

Once preparation and cooking is well on the way join your guests to be served canapés & refreshments ahead of taking your seats to enjoy the lunch you prepared!

## Menu

### Canapés & Snacks

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Roast of your choice  
Goose Fat Roast Potatoes, Cauliflower Cheese  
Carrot & Swede, Tenderstem Broccolis  
Glazed Carrots, Gravy

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Dessert  
From Our Seasonal Menu