
CHEF SCHOOL OF COOKERY BY MICK BINNINGTON

CHEF // THREE DAY COOKERY WORKSHOP

£499pp including lunch each day

Our ultimate signature cookery experience. Over the three days you will cover baking, meat, fish, and vegetables with Mick, along with guest experts!

For anyone looking to level up in the kitchen and expand their culinary repertoire, this is an absolute must!

This is the ultimate opportunity to immerse yourself in our food philosophy using the best local, seasonal produce available us.

During the hands on, interactive course you will learn to bake bread and sweet treats, the fundamentals of meat and seafood preparation and cookery, along with practical hints and tips for sourcing and cooking the best local, seasonal veg.

There will be time reserved for daily Q&A and to reflect on the day's learnings as a group.

Course Highlights:

- Three full hands-on days of cookery.
- Sourdough bread baking masterclass.
- A butchery demonstration from a master butcher.
- Fish filleting and cookery.
- Curing and cold smoking fundamentals.
- Seasonal veg prep and cooking.
- Sweet treats and bakes.
- Daily lunch created by you!
- Refreshments throughout the days.
- Toast your achievements with a complimentary glass of fizz at the end of day three.

Timings: Start 10am each day, finish each day at approximately 5pm



SEAFOOD MASTERY

£199pp including lunch

Discover a newfound confidence in tackling a variety of fish and shellfish!

You will learn how to prepare and cook various sea fare along with expert demonstrations, and pointers on what to look for when sourcing the freshest, best quality seafood.

Your day will include time to ask questions, discuss your learnings with your fellow scholars, and of course a delicious seafood lunch created by you along with a complimentary beverage.

Course Highlights:

- A full day of hands-on learning.
- Preparing a flat and a round fish.
- Preparing and cooking shellfish.
- Delicious recipes to compliment your seafood.
- An expert demonstration for preparing a luxury shellfish, along with taster!
- A delicious simple seafood lunch created by you!
- Refreshments throughout the day.

Timings: Start 10am, finish approximately 5pm.



A TASTE OF CHEF SIGNATURES

£175pp including seven course dinner

Join us for an exciting afternoon, meandering into the evening with Michelin award winning Chef, Mick Binnington, cooking and devouring some of our seasonal signature dishes at CHEF HQ, in the glorious Essex countryside.

During the afternoon you will don your apron and spend time cooking with Mick, along with some expert demonstrations, preparing a fantastical feast in the evening.

As the evening draws in you will be invited to take a seat around the counter while Mick begins to personally cook a delicious, seasonal seven course menu before your eyes & feel free to bring your own bottle.

Course Highlights:

- A relaxed hands-on afternoon learning some of Mick's signature dishes.
- Expert cookery demonstrations.
- Refreshments throughout the afternoon.
- An interactive seven course dinner cooked in front of you.
- Bring your own bottle
- Opportunity to ask questions and chat with Mick.

Timings: Start 12pm, finish approximately 9pm.



ARTISAN SOURDOUGH

£175pp including lunch

Deep dive into everything you need to know about successfully baking stunning sourdough!

You will learn how to create your own starter, how to knead and shape the dough, and of course, not forgetting, baking your sourdough.

Over a full day, you really begin to understand how to make the most sensational, traditional sourdough, including choice of flour, successfully starting and maintaining a simple starter, kneading, shaping, knowing when your dough is ready for the oven and baking to perfection!

Course Highlights:

- A packed day of hands-on learning.
- Learning about flour and how it can impact the end result.
- Create your own starter, which you will take away with you.
- Mixing and kneading.
- Shaping and proving.
- Baking in a domestic oven to achieve great results.
- Tasters and refreshments throughout the day.
- Light lunch with complimentary beverage.
- Q&A opportunities.

Timings: Start 10am, finish approximately 5pm.



WELLINGTON WORKSHOP & TASTING

£149pp including dinner

Indulge in an evening learning to create a showstopping beef wellington followed by enjoying your creation along with the addition of some delicious garnishes and a complimentary beverage.

Course Highlights:

- Expert demonstrations.
- Hands-on workshop creating your own wellington.
- Refreshments throughout the class.
- Beef Wellington main course with accompaniments, plus pudding by Mick.
- Complimentary beverage with your Wellington.
- Opportunity to ask questions and chat with Mick.

Timings: Start 5pm, finish approximately 9pm.



TASTE OF ITALY MASTERCLASS

£180pp including lunch

Spend a memorable day creating a taste of Italy at CHEF HQ.

During this hands-on workshop you will learn to make fresh pasta, gnocchi, and risotto along with a host of traditional Italian sauces and side dishes.

You will enjoy a fantastic lunch created by you along with refreshments!
Buon appetito!

Course Highlights:

- Learn fresh pasta and gnocchi making.
- Discover the secrets to the perfect risotto.
- Immerse yourself in Italian food culture.
- Create classic Italian dishes.
- Light lunch with your creations, along with a dessert by Mick.
- Expert demonstrations.
- Refreshments throughout the day.
- Time reserved for Q&A and reflection of the day with a complimentary glass of fizz.

Timings: Start 10am, finish approximately 5pm.



TASTE OF FRANCE MASTERCLASS

£180pp including lunch

Spend a memorable day creating a taste of France at CHEF HQ.

During this hands-on workshop you will learn to make classic French fare along with chef demonstrations.

You will enjoy a fantastic lunch created by you along with refreshments! Bon appetite!

Course Highlights:

- Learn French classics including sweet treats.
- Immerse yourself in French food culture.
- A souffle will feature in the workshop!
- Lunch created by you along with dessert by Mick.
- Expert demonstrations.
- Time reserved for Q&A and reflection of the day with a complimentary glass of fizz.

Timings: Start 10am, finish approximately 5pm.



PROPER PIE WORKSHOP

£120pp including dinner

Indulge in a hands-on evening learning to create proper pies followed by enjoying your creation along with the addition of some delicious garnishes and a complimentary beverage.

Course Highlights:

- Expert demonstrations.
- Hands-on workshop creating your own pies.
- Refreshments throughout the class.
- Proper pie main course with accompaniments, plus pudding by Mick.
- Complimentary beverage with your meal.
- Opportunity to ask questions and chat with Mick.

Timings: Start 5pm, finish approximately 9pm.



INTERACTIVE CHEF'S TABLE EXPERIENCE

£75pp

Take your seat around our interactive counter for a luxurious, seasonal seven course dinner, cooked by Michelin award winning Chef Mick Binnington in front of you.

During the meal you will be able to watch the dishes being created and will have the opportunity to chat with Mick and ask questions if you wish.

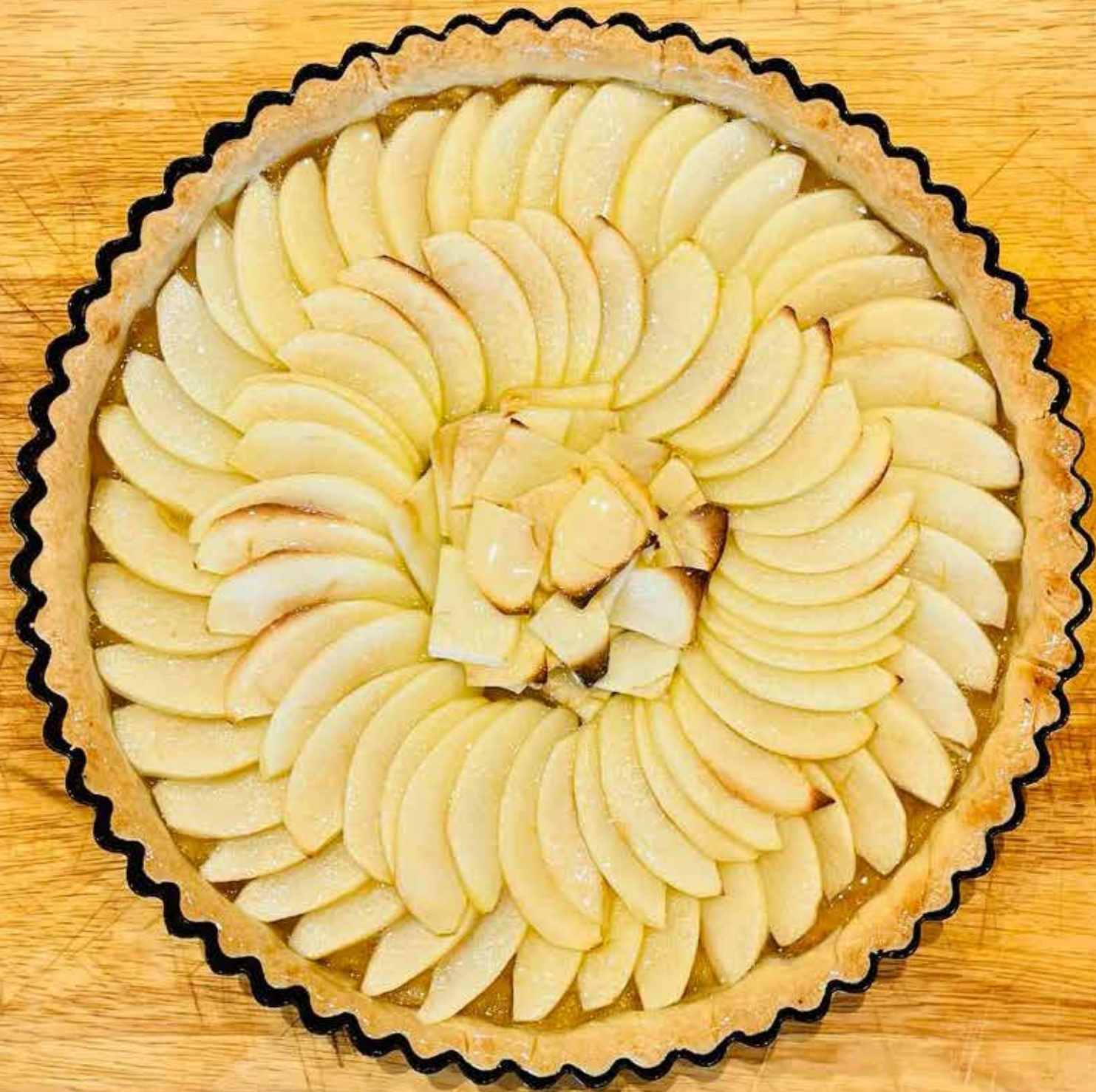
This is a communal counter for up to 16 patrons.

Highlights:

- A luxurious, seasonal seven course meal.
- Feel free to bring your own bottle
- Watch your meal being created before your very eyes.
- Chat with Mick, picking up useful hints and tips.

Timings: Arrival 7pm, finish approximately 10pm.





We also offer private hire for group bookings, and corporate team building events, as well as gift vouchers for cookery experiences and private dining events by CHEF. Please email info@chefbymb.co.uk to discuss your requirements.



