

THE LONDON CHEF

3-Hour Interactive Cooking Classes

We have various menus to choose from for our three hour interactive classes... let us know which one you like best!



BEST BRUNCH

Sautéed potatoes with classic hollandaise sauce; zucchini & goat cheese frittata with spiced tomato ketchup; fresh crêpes with lemon sugar.



BEST OF VANCOUVER ISLAND (OFFERED SEASONALLY)

Local shellfish steamer with parsley, chilli & garlic; fresh fettuccine with Saanich cherry tomatoes, shaved Michells Farm zucchini, extra virgin & grana padano; Vancouver Island ling cod with creamed potatoes & leeks.



DINNER IN TUSCANY

Olive oil crostini with roasted vegetables & Italian salsa verde; fresh fettuccine with tomato, basil & grana padano; chicken saltimbocca with prosciutto & pan roasted vegetables.



EL PESCADOR - SPANISH SEAFOOD

Rice braised with saffron & fresh shellfish; grilled cuttlefish & prawns with picada & tomato salad; local fish pan-fried with rosemary, potatoes & olive oil.



FRENCH BISTRO CLASSICS

Warm baguette & saffron rouille; moules marinière; coq au vin; pommes persillade; crêpes Suzette.



NIGHT IN NAPA

Olive oil crostini with roasted vegetables, agrodolce onions, arugula pesto & goat cheese; lemon zest, pea & grano padano risotto; seared AAA striploin steaks with pan roasted vegetables & salsa verde.



PROVENÇALE PROVISIONS

Warm baguette with saffron rouille; shellfish Provençale; boeuf bourguignon; pommes persillade & tarte tatin.



RUSTIC ITALIAN

Bruschetta of charred vegetables & salsa verde; mushroom risotto with grana padano & parsley; pan roast lamb chops with mustard, grana padano, wine & yukon gold potatoes.



SECRETS OF VANCOUVER ISLAND SEAFOOD

Exploring Local Fresh Seafood - let's see what the Sidney day boat brings us!



SPANISH TAPAS

Spanish charcuterie & cheese with pan con tomate & fresh alioli; classic tortilla Español (egg dish with potato & onions); gambas al ajillo (prawns with garlic & parsley); albondigas en salsa tomate (Spanish meatballs in spiced tomato sauce); frito de pulpo (octopus); arroz de marisco (seafood rice).



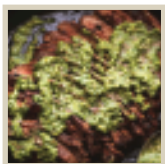
SPICES OF NORTH AFRICA

Moroccan lamb tagine with fresh cumin seed flatbread; smoky baba ghanoush; houmous; preserved lemon & saffron rice pilaf; Algerian chicken kebabs.



SUPPER IN SICILY

Olive oil crostini with roasted vegetables & salsa verde; fresh fettuccine vongole; chicken puttanesca.



SUMMER GRILLING (OFFERED SEASONALLY)

Char-grilled zucchini with feta, lemon & pine nut salad, marinated prawn skewers with tomato & garlic rubbed crostini, pan-grilled striploin steaks with Argentinean chimichurri.



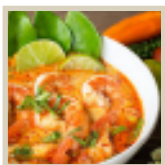
TASTE OF INDIA

Fresh garam masala with Goan prawns; chicken curry with tarka dahl; basmati rice pilaf; curried potatoes and peas.



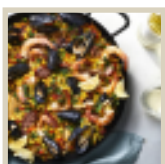
THAI DINNER PARTY

Coconut curried prawns, crispy pork and scallion dumplings, Thai slaw with peanut & cilantro emulsion, classic green chicken and eggplant curry with sticky lemongrass scented rice.



THAI SEAFOOD

Thai fishcakes with caramelized limes; Thai rice paper rolls with hand-peeled shrimp; classic red curry with a selection of local shellfish served with sticky lemongrass rice.



TRADITIONAL PAELLA

A few tapas to start & traditional paella with homemade caldo.



VICTORIA TO VENICE

Olive oil crostini with peninsula tomato bruschetta; local shellfish with parsley & garlic; Michells Farm vegetable risotto with pan-seared wild B.C. salmon.



WEST COAST SHELLFISH

Pan-fried prawns with picada, fresh alioli and baguette; crab braised with tomato & garlic; Thai-inspired mussels & clams.

We always do our best to accommodate allergies and dietary restrictions for those guests who have notified us in **advance**. Where possible, we will provide these guests with alternatives so that they can prepare their dish to meet their restrictions. Depending on the type of allergy and menu chosen, some restrictions will be accommodated with a separate meal served from our back kitchen. This is the best option because we **feel strongly that having guests cook many separate meals leads to a diversion of the chef's attention towards accommodating allergies at the expense of everyone else's experience.**

If your group has several dietary restrictions, please consult with us about which menu is the most suitable to meet everyone's needs!