

Cooking School

with the London Chef

Private Sea Cider Pop-Up cooking classes

We love hosting private cooking classes! We are thrilled to be partnering with Sea Cider to host fun and delicious pop-up cooking classes in their gorgeous event space. We can't wait to bring you the London Chef experience that you know and love to this special venue. Our pop-up cooking classes are fully interactive – you can look forward to an entertaining and hands-on evening of cooking, and eating.

Private cooking classes are the perfect night out for a group of friends, a staff party, a team-building event, a birthday party or any other family celebration.

Classes start with a chef's demonstration and then you move to your own station to cook along with the chef. Guests cook two or three courses, depending on the menu. After the cooking is finished you and your guests will enjoy everything you have made at a long-table harvest dinner overlooking the orchard. Cider tastings and cash or hosted bar service can be made available throughout.

We have various menus to choose from, or ask us about designing a custom menu for your group. Sea Cider is ideal for groups of 10-24, but larger groups can also be accommodated with slight variation to format. You can learn more about Sea Cider at seacider.ca.

Pricing

Classes are **\$125.00** per person for groups of 16 or more.

We can accommodate groups of up to 40 for interactive cooking at Sea Cider. If you have a smaller group please reach out to us and we can discuss options for cooking together.

We collect a 20% deposit to secure the date, and the remainder is due the day of your event.

Menu Options

Spanish Seafood

Pan Con Tomatoe with Fresh Ailoli, Frito di calamari –
Ibiza Style Squid Potato & Peppers, Gambas ala Jillo,
Mussels or Clams with Chili, White Wine and Tomato



Taste of India

Fresh Toasted Garam Masala, Steamed Basmati Rice,
Spiced Minted Peas & Potatoes, Vj's Inspired Family
Chicken Curry (gluten free, vegan flexible)



Moroccan Spices

Ras El Hanout, Saffron, Almond & Preserved
Lemon Rice Chicken Tagine, Pan Roast
Spiced Broccoli (gluten free, vegan flexible)



Thai Seafood

Sauteed Chili Prawns with Crisp Asian Slaw, Thai
Salmon Cakes with Caramelized Lime, Steamed
Mussels with the Flavours of Thailand (gluten free)



Local Harvest

Seared Albacore Tuna with Salsa Verde, Zucchini & Lemon
Risotto, Seared Wild West Coast Salmon, Cherry Tomato ,
Fennel & Sweet Onion Confit (gluten free)



French Bistro Classics

Pomme Persillade, Rustic Red Wine Braised
Chicken, Sauteed Kale, Crepes Suzette

Rustic Italian

Crostini with Agra Dulce Onions, Chard & Grana Padano
Classic Leek & Onion Risotto, Pan Fried Chicken with
Rosemary, Lemon, White Wine & Butter, Garlic Kale

Dinner In Provence

Warm Bread with Rouille & Roast Asparagus, Prawns
Provencale Fennel, Tomato & Red Onion Salad

Southern Indian Feast

Fresh Toasted Garam Masala, Cardamom
Rice, Goan Prawns, Spiced Kale & Red Onion
(gluten free, vegan flexible)

Thai Dinner Party

Crisp Slaw with Peanut & Cilantro Emulsion,
Lemongrass Rice, Classic Red Chicken Curry (gluten free)

Al Fresco Italian

Crostini with Grilled Seasonal Vegetables & Tuscan
Salsa Verde, Pea & Lemon Zest Risotto, Perfectly
Seared Scallops

Please reach out to

hello@thelondonchef.com

for more information or to schedule your class.