



S U M M E R @ The Chef's Table

Come and join us at The Chef's Table this summer.

We have a range of delicious salads, enjoy a lovely bowl of freshly picked salad leaves - wild Rocket, Red Chard, Chives, coriander, Parsley, Chervil, Dill, Tarragon and Endive served with one of the following;

Mouthwatering Salcombe Crab & Avocado	£10.95
Tasty Roasted Beetroot & Goats Cheese Crostini	£ 8.50
Yummy Poached Egg and Grilled Bacon Lardons	£ 7.95

Enjoy with a glass of crisp white wine or a refreshing rosé.

Summer Recipe - Potted Pate de Campagne

Here at the Chef's Table we also like to share some of our recipes with you, and thought you might like Michael's recipe for Potted Pate de Campagne, it is really easy to prepare and is a great dish for a long lazy lunch summer picnic. Your butcher should be happy to mince the pork ingredients for you if you don't have a mincing machine. It will keep indefinitely in the jars as long as the seal has not been broken.

Ingredients

100g Pork shoulder - minced
100g Pork belly - minced
100g Chicken livers - cleaned
5ml Brandy
5 ml Port
Salt and Pepper
1 Kilner (Parfait) Jar - 500ml

Combine all the ingredients in a large bowl until well mixed. Put the mixture into the jar being careful not to overfill. Close the jar by sealing the lid with the metal clasp. Place the jar in a large saucepan of cold water, the water must cover the jar. Bring to the boil and slowly simmer for 20 minutes. Take the jar out of the saucepan and allow to cool.

Serve the pate at room temperature with some hot crusty bread or toast, mixed salad leaves or pickled grapes.

We are also thrilled to be stocking Rocket Coffee, an independently owned Cotswold based coffee business producing only 100% hand roasted Arabica Beans, ethically sourced and perfectly crafted on a 1955 vintage Probat cast iron roaster they call 'Betty'! Rocket Coffee pride themselves on being passionately involved in the 'crop to cup journey' bringing their customers a quality coffee whilst supporting everyone involved in its creation. They know where all their coffee comes from preferring to use a more direct form of trade and rewarding the grower for a better crop. They cup coffee from sustainable farms, cooperatives and estates supported by their 2011 UKBC Cup Tasting winner and roaster, David, who uses all his senses and skill to get the best out of the bean, especially when 'hitting' your cup!

Come and try a cup of their New Zealand inspired espresso or the Soft Landing, a decaffeinated blend of Arabica beans with the caffeine removed using the Swiss Water method and perhaps Michael's very famous dark chocolate and hazelnut brownie on the side.....

Contact sarah@thechefstable.co.uk or ring 01666 504 466 to book a table.

We look forward to seeing you soon.

Sarah & Michael



The Chef's Table Cookery School

September to November 2011

Autumn Cookery – Day Course

Learn to cook simple, rustic, cuisine using the finest, natural, fresh ingredients. Michael will show you how to prepare a selection of breads, braised and hearty dishes, puddings to name but a few.

The day will commence with coffee and a chance to meet your fellow students.

Enjoy lunch prepared by you and fellow students, over a glass of wine.

Sunday 11th September, Sunday 2nd October, Sunday 6th November
10.00am – 3.00pm.
£130.00

Fish Preparation – Evening Course

Increase your knowledge, skills and confidence in all aspects of fish preparation and cookery. This evening course will teach you the techniques you'll need in order to create really impressive fish dishes. Using the freshest fish and shellfish, Michael will show you how to choose good fish and how to make the very best of it in your own kitchen.

Enjoy tasting as you go with your fellow students, over a glass of wine.

Tuesday 13th September, Tuesday 4th October, Tuesday 8th November
6.30pm – 9.00pm.
£70.00

Booking Form

Terms and conditions

1. Bookings are made on a first come, first served basis. Based on a minimum of 6 and a maximum of 8 students per class.
2. We regret that no refunds will be given. Amendments to bookings may be made up to 14 days prior to the date of the class
3. In the unfortunate event that a class has to be cancelled we will always try and give you as much notice as we reasonably can and you will be offered a choice of an alternative class or a full refund.
4. Please note that alcoholic drinks will only be served to customers over the age of 18.

Aprons will be provided, however respectfully request that you wear appropriate clothing and footwear for working in a professional kitchen environment. If you are in any doubt, please call us and we will be happy to advise.

Name:

Address:

Post Code:

Telephone Number:

Email:

Class:

Date:

No of Places:

Total Cost:

Please make cheques payable to The Chef's Table.

I have read and accepted the booking terms and conditions.

Signature:

Your details will be used to keep you informed of future course programmes and other events at The Chef's Table.