



THE  
**OLIVE BRANCH**

FOOD & DRINK  
WITH IMPECCABLE BREEDING

# Fish Masterclass

A morning in our kitchen with hand-on tuition of fresh fish and shellfish preparation and cooking techniques (9am-12pm), coffee, pastries, light lunch, recipe notes and

## Fresh Fish & Shellfish

(take home a selection of the ingredients that you will have prepared....)

salmon with home curing techniques,  
mussels, oysters,

tips for choosing the best quality fish

learn about filleting & skinning round & flat fish,  
preparation & cooking of shellfish

£175.00 per person

With a 5 course fish tasting menu & all the ingredients you prepared

£250.00 per person

(with a wine/beer/cider selection £25 supplement).