



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,
diver caught scallops & lobster,
prepared turbot, sea bass & dover sole

£150.00 per person

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

£225.00 per person

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