



THE  
**OLIVE BRANCH**

FOOD & DRINK  
WITH IMPECCABLE BREEDING

# Lamb Masterclass

A morning in our kitchen with hand-on tuition (9am-12pm),  
coffee, pastries, light lunch, recipe notes and

## Half a Lamb

(take home a selection of the cuts that you will have prepared, choose from....)

chops, fillet, loin, leg steaks, shoulder,  
roasting leg joints, rolled belly,

plus prepared stock, prepared dripping & cooked rilette

£150.00 per person

With Sean's 5 course tasting menu & all the ingredients you prepared

£225.00 per person

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