



THE
OLIVE BRANCH

FOOD & DRINK
WITH IMPECCABLE BREEDING

Pork Masterclass

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

Half a Pig

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

chops, fillet, loin, leg steaks, shoulder,
roasting leg joints, belly,
plus prepared stock, dripping, cooked rilette, dehydrated
pork skin and scratchings

£150.00 per person

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

£225.00 per person

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