

LEARN TO COOK A FABULOUS A LA CARTE MEAL AT MALMAISON

ONLY 4 PLACES AVAILABLE



www.malmaison-leeds.com

Join the Yorkshire Evening Post for a series of cooking classes in a live working kitchen at the award-winning Malmaison with Head Chef Andy Lawson.

Classes will run over 3 weeks, covering a 3 course meal.

WEEK 1 - THURSDAY 9TH JUNE 2011

Confit Duck Ballontine, wrapped in Parma Ham, served with Apple & Mango Chutney

You will learn to cook an amazing Confit Duck Ballontine, wrapped in Parma Ham, served with Apple & Mango Chutney. Once prepared you will dine in the restaurant & enjoy a 2 course meal, which will be the starter you've just prepared & the main dish which you'll cook next week, Braised Beef Wellington, horseradish mash & jug of red wine jus

WEEK 2 - THURSDAY 16TH JUNE 2011

Braised Beef Wellington, horseradish mash & jug of red wine jus

You will learn to cook Braised Beef Wellington, horseradish mash & jug of red wine jus, once prepared you will dine in the restaurant & enjoy a 2 course meal, which will be the main course which you've just prepared & the dessert Lemon Tartlet & homemade vanilla ice cream raspberry coulis

WEEK 3 - THURSDAY 23RD JUNE 2011

Lemon Tartlet & homemade vanilla ice cream raspberry coulis

You will learn to cook Lemon Tartlet & homemade vanilla ice cream raspberry coulis. Once prepared you will dine in the restaurant & enjoy a 2 course meal. The main course will be the chefs choice & you can enjoy the dessert you have just prepared.

**This amazing opportunity to learn to cook from one of
Leeds' finest chefs is ONLY £209.58**

Cooking classes start on Thursday 9th June 2011.

**To book contact Kara Jordan on 0113 238 8515
or Rebecca Almond on 0113 238 8082**

YORKSHIRE
Evening Post