



group

t: +44 (0)20 7737 3414
www.actours.travel

Sauce by the Langham!

Master class with Michel Roux Jr

Full day (6 hour) Master class with Michel Roux Jr (Subject to Chefs availability). Spend a day with the two Michelin-starred chef Michel Roux Jr., as he guides you through three of his favorite seasonal dishes. The day will be an insight into one of UK's culinary greats in a fun and informal environment. This master class is for all abilities and will feel creative and relaxed, beginning with a light breakfast and continues with the preparation of a three course meal specifically designed by the chef for the occasion. Each dish will be demonstrated then executed by the participants under the watchful eye of Michel Roux Jr. and the Sauce team. Once completed you will be taken to the beautiful Pantry dining room to enjoy your dish paired with some delicious wine. Past menus included: Scallops a la nage, lamb with peas à la française, and an apricot and crème fraiche tarte.

Included in this course

- Signed copy of a Michel Roux Jr. cookbook
- A light Welcome Breakfast
- Three course meal (as prepared by participants) with paired wine for starter and main.
- The recipe pack from the day
- A Sauce by The Langham apron, cloth and tote bag
- Timings: 9.45am – 4pm
- Accommodation on a Friday evening, based on single occupancy room only
- Pricings
 - January 2020 from £1,675 per person, inc VAT
 - March 2020 from £1,688 per person, inc VAT
 - September 2020 from £1,738 per person, inc VAT
 - *Based on a minimum of 10 bedrooms per night

The Crash course with Langham Chefs

The Sauce team can create private cookery classes which can be hands on for up to 12 participants. As such, we're able to provide unique menus for each group to cater to favorite menus or ingredients and accommodate most dietary restrictions and timelines; from a three hour after work experience or full day's master class, we can create an experience that would fit into a wider day of events. We would be delighted to create a great experience to fit your culinary desires.

Included in this course

- Light Welcome Breakfast
- Two course meal (as prepared by participants)
- The recipe pack from the day
- A Sauce by The Langham apron, cloth and tote bag
- Timings: 3 Hours, flexible start time
- Accommodation on a Friday evening, based on single occupancy room only
- Pricings, based on a 3 hour class
 - January 2020 from £885.50 per person, inc VAT
 - March 2020 from £918.50 per person, inc VAT
 - September 2020 from £946.00 per person, inc VAT
 - *Based on a minimum of 10 bedrooms per night

The Langham, London
1c Portland Place, Regent Street
London W1B 1JA

