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London Cooking Tour

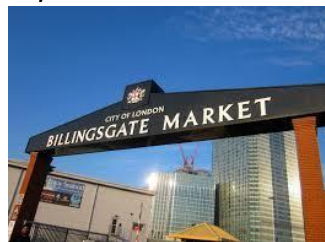
Day 1

Once your flight has landed, you will make your way and check into your hotel. After checking into your hotel and once you have freshened up, it is off to explore London. The afternoon starts with a panoramic sightseeing tour of London which will include the most famous landmarks of London such as Big Ben, Houses of Parliament, Westminster Cathedral and London Eye.

This day will end with a relaxing visit to the May Fair Spa at The May fair Hotel followed by a stress free dinner at Aqua Shard, a modern restaurant based in one of Europe's tallest building and where you can enjoy a breath-taking view of the city.



Day 2



Today we explore London's food markets. We start with Billingsgate Market which offers the largest selection of fish in the UK. Its daily arrivals mean that this selection in the heart of East London is constantly being replenished. In addition to the wide choice in seafood, visitors to the Billingsgate Market can enjoy potatoes, cooking oils, sundries and restaurant supplies.

In the afternoon we venture into Borough Market, London's most renowned food market; a source of exceptional British and international produce. This market is a haven for anybody who cares about the quality and provenance of the food they eat - chefs, restaurateurs, passionate amateur cooks and people who just happen to love eating and drinking.

But it's not just the sheer quality of the food on offer that makes Borough Market special – it is also about the people and the place.



Day 3



Your course starts by learning about method and technique. Whilst preparing a scrumptious meal you will learn a whole range of classic French culinary technique timings and methods. An introduction to the principles of butchery and be taught how to adapt the skills learnt to your own recipes. Each Technique class covers different skills and variations to build a classic repertoire for use in your future culinary endeavours. At the end you will sit down and enjoy your creations with a glass, or two, of French wine.

Day 4

Today is all about bread.

There is nothing like the smell of freshly baked bread. A crisp outer crust of bread with a warm, fluffy centre is one of life comforts, and yet bread making skills are gradually being lost. This course will allow you to understand how to knead the dough and all the techniques to roll and shape it before baking in the oven.

When it's all over you can enjoy your meal in one of our dining areas and treat yourself to a glass of wine. This gives you the chance to chat with other people who attended the class, or simply relax.

Dinner at The Fat Duck Restaurant, Heston Blumenthal, awarded three Michelin stars, restaurant of the year, Best Restaurant in the World and Best Restaurant in the UK.





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Optional Courses

The Complete Cook Course

A five session course (5 weeks), where you will gain all the techniques you need to be successful in the kitchen as you learn to slice and dice like a pro; perfect meat, fish and shellfish preparation and cooking; turn out delicious cakes and bakes, and finish of any meal with a delectable dessert. With plenty of guidance from experts, you will leave with an inspiring new repertoire and the confidence to tackle any recipe.

Diplomas

AC Tours is able to support you with your application to London's Le Cordon Bleu's many programmes. Le Cordon Bleu is a world renowned network of educational institutions dedicated to providing the highest level of culinary and hospitality instruction through world class programmes.

Course selection:

We can offer a variety of courses, from 1 day courses to professional courses. Based in Nottingham, our school is proud to offer courses taught by some of the most skilled and experienced artisan producers and practitioners in the world. We offer Business, Food & Health, Baking, Butchery, Cheese making, Chocolate, preserves & Pickling, Brewing and Beverages and Ice cream courses.

Our courses length is subject to your availability and budget.

We can combine this programme with some of the most beautiful sight and visits that the North of England has to offer

The Rick Stein Seafood programme

Combine this course with some of the most beautiful seaside areas Cornwall has to offer and we have a life changing programme for you.

Raymond Blanx Cookery School

At the Raymond Blanx Cookery School, you will learn to create a phenomenal cuisine in a fun and relaxed environment. These courses are suitable for all experience levels. From half-day introductions to residential programmes, dinner party master classes to children's courses, there's something for everyone.

In addition to the hands-on learning experience, students benefit from a luxurious break in the enchanting surroundings of the hotel. Enjoy a delicious informal lunch in the school and the chance to make new, like-minded friends.

We can combine this programme with some of the most beautiful sight Oxfordshire has to offer

Underground Cookery School

The Underground London Cookery School was set up in the summer of 2003 to offer a fun and relaxed way to learn how to cook. With our experienced brigade of fully trained chefs, our classes take you through the whole cooking process.

After choosing your choice of menu the fun begins with Champagne, Canapés and funky music to get everyone in the mood.

This option will offer you a totally unique experience right in the heart of The City Of London.