

# CHEF FOR A DAY 2010

Thursday 18 March

## CLASSIC ROTHSCHILD DISHES

### A G E N D A

Time	Detail	Staff
10.00 am	<b>Guests arrive:</b> Coffee & home made biscuits /Danish etc in Manor Restaurant	
10.20 am	Split into two groups: <ul style="list-style-type: none"><li>• Hot kitchen - lobster bisque, duck confit, peas á la française, green peppercorn jus</li><li>• Pastry kitchen – prep ducks, soufflé</li></ul>	Shaun Craig
11.40 am	<i>Coffee Break</i>	
12 noon	Split into two groups: <ul style="list-style-type: none"><li>• Hot kitchen - lobster bisque, duck confit, peas á la française, green peppercorn jus</li><li>• Pastry kitchen – prep ducks, soufflé</li></ul>	Shaun Craig
1.30 pm	<i>Lunch</i>	
2.45 pm	<b>Questions to Chefs</b> over <i>coffee</i>	
3.00 pm	<b>Tour Kitchens</b>	
3.30 pm	Departure	