

CHEF FOR A DAY 2010

Thursday 25 March

CLASSIC ROTHSCHILD DISHES

A G E N D A

Time	Detail	Staff
10.00 am	Guests arrive: Coffee & home made biscuits /Danish etc in Manor Restaurant	
10.20 am	Split into two groups: <ul style="list-style-type: none">• Hot kitchen - method for duck• Pastry kitchen - soufflé	Shaun Craig
11.40 am	<i>Coffee Break</i>	
12 noon	Split into two groups: <ul style="list-style-type: none">• Hot kitchen - method for duck• Pastry kitchen - soufflé	Shaun Craig
1.30 pm	<i>Lunch</i>	
2.45 pm	Questions to Chefs over <i>coffee</i>	
3.00 pm	Tour Kitchens	
3.30 pm	Departure	