

Pasta Making Experience with Hazel Frame (1hr approx)

Great fun for groups - a light hearted approach to learning a new skill.

Hazel will come to your home or guest house and share her knowledge in the field of pasta making. Having made spent 4 years in one of London's best Italian restaurants making pasta became like 2nd nature! In this brief tutorial we'll go through the basics of making and rolling this Italian staple and participants will learn how to cut and shape some of our more popular shapes, although there are literally 1000's of varieties!

Having slaved away making the pasta you'll be invited to sit, relax and enjoy a delicious meal from the menu below. Please note we ask all participants have the same menu, excluding any dietary needs that must be disclosed at the time of booking.

Please note: In The Frame Catering Ltd. will provide equipment required, please ensure your selected property has adequate kitchen and table space.

Post pasta making menu

Starter

Stuffed handmade ravioli (pasta) with ricotta, spinach and rocket, sage butter

or

Pork belly stuffed handmade cappelletti (pasta) lightly tossed in a rosemary emulsion

Main course

Local award winning Longhorn Sirloin steak, spinach, roasted jersey royals, and Béarnaise sauce (£4 supplement)

Crisped panfried salmon, charred asparagus, roasted cherry tomatoes and lemon and basil cous cous,

Ballotine of chicken wrapped in pancetta, stuffed with truffle infused mascarpone, thyme roasted news, seasonal greens & jus

Roasted butternut squash tart made with spinach, feta cheese and sun blush tomatoes, with balsamic puy lentils and a rocket salad

Dessert

Mixed berry cheesecake with a ginger nut base and creamy lemon filling

Grilled lemon tart, and crème fraiche

Sticky toffee pudding with hot toffee sauce and vanilla ice cream

Chocolate and salted caramel brownie served with whipped cream

Price (minimum of 10 ppl within 30miles radius of Cheltenham, Glos)

£50 per head