NICK NAIRN CLASSES

January - March 2027 Cook School timetable, packed with hands-on cooking classes celebrating flavours from around the world inspired by Nick's early travels. Each session is designed to inspire confidence and creativity in the kitchen. Join us to cook, learn and share with fellow foodies

DIRECT BOOKING - £205
VOUCHER (Valid for 1 year) - £249
Vouchers can be purchased online - www.nicknairn.co.uk

JANURAY 2027

Spain 1- Saturday 23rd or Sunday 24th

TAPAS STYLE
Gambas ajillo | Patatas bravas | Croquettes (jamón and queso) | Chicken and chorizo paella
DESSERT: Made and prepared by our pastry chef

China Part 1 – Saturday 30th or Sunday 31st
STARTER: Crispy potsticker | king prawn and pork dumplings | black vinegar dipping sauce
MAIN: Sweet and sour pork | classic egg fried rice | soy chilli green
DESSERT: Made and prepared by our pastry chef

FEBRUARY 2027

India Part 1 – Saturday 20th and Sunday 21st

STARTER: King prawn tikka | kauchumber (Indian salad) and coriander chutney
MAIN: Smoked pork vindaloo | lime and cardamom basmati and riata
DESSERT: Made and prepared by our pastry chef

Japan Part 1- Saturday 27th and Sunday 28th

STARTER: Okonomiyaki – Japanese savoury pancake | char siu | shrimp | bonito flakes | Kewpie mayo | crispy seaweed | tonkatsu | shredded pickled ginger
MAIN: Chicken yakitori | grilled teriyaki chicken | sticky rice | cucumber and cashew salad
DESSERT: Made and prepared by our pastry chef

MARCH 2027

Mexico Part 1 – Saturday 20th and Sunday 21st

STARTER: King scallop and Kames steelhead trout taco | homemade corn tortilla | guacamole | pico de gallo | Mexican white sauce
MAIN: Authentic Mexican beef steak chilli | Mexican rice | sour cream | grated queso añejo
DESSERT: Made and prepared by our pastry chef