



ULTIMATE BRUNCH



From a homemade granola to Huevos rancheros, healthy smoothies and a full Yorkshire grill. Inspiration for the first meal of your day, great for that house party stay over, or those lazy Sunday mornings.

All of our courses are delivered by our resident master chef Kevin Hughes. The classes take place in our stunning country kitchen with breathtaking views of Swinton Estate Grounds and Yorkshire Dales.

We always encourage a hands on approach within the classes and all ingredients and equipment will be provided.

Half Day Recipes (may include):

- Huevos rancheros
- Eggs benedict
- Marsala Omelette
- Homemade Granola
- Healthy Seasonal Smoothies
- Full Yorkshire breakfast

Techniques Covered on Course:

- How to make the perfect omelette
- The right kind of fruits and vegetables to use in smoothies
- Emulsion sauces (hollandaise)
- Poaching an egg, the different methods
- How to cook everything to order for full Yorkshire breakfasts
- Making various sauces