



LIVE FIRE MASTERCLASS

SUNDAY 7TH JULY & FRIDAY 20TH SEPTEMBER



Learn how to Roast, Grill, Smoke & BBQ over charcoal & wood using ancient Kadai firebowl, Big Barrel Drums & Weber BBQ with "Shropshire Lad" Adam Purnell at The Hundred House, Just £175 for all day learning and eating!

Sample itinerary (actual menu will be set nearer the time)...

9.30am Welcome! Tea, Coffee & Bacon or Sausage Bap, straight off the fire!

Explore our Herb Garden and learn how effectively use herbs for BBQing.

"Light my Fire"! How to manage fire using different fuels and BBQ kit.

Then Prep & Cook...

BBQ Scotch Eggs

Reverse Seared Pichana

Ox cheek Birria Tacos

Smokey Seafood Chowder

Alabama smoked Chicken

Fast Flatbreads

Gypsy salad

Beef fat Spudz

Chocolate Orange Cheesecake

Around 12 theres a Mini Feast, followed by the Full Feast around 3.30 ish.

Munching through the fruits of your labor, with a cold beer or soft drink

Dates booked on first come first served so don't delay to book...
these events always sell out!