



The Mike Robinson Game and Wild Food Cookery School
The Pot Kiln Anywhere Ltd

Stag and Hen Parties



De Dietrich 
SETTING NEW VALUES



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"If you are searching for Heaven on Earth, look no further than this beautiful corner of rural England and in the midst of this country setting is the kind of English country pub of which dreams are made"

The Pot Kiln was Mike Robinson's local pub when he was growing up and was where he experienced his first pint. In 2004 he and his wife Katie bought the business and set to work turning it into Britain's premier game restaurant. The refurbishment was followed by the UKTV team and released as Heaven's Kitchen in 2004, which has picked up a dedicated fan-base. People come from all over the UK to sample Mike's unique take on Venison, Pheasant, Rabbit, Partridge and Pigeon. This has been such a success that he has since created the cookery school and an outside catering company 'The Pot Kiln Anywhere' with Oli Shute, to bring their food and style to the masses.

Mike is a keen country sportsman and is regularly seen out in the field at 6am stalking next week's menu. He has presented several television cookery programmes, including Heaven's Kitchen, Heaven's Kitchen at Large, Heaven's Garden, Chalet Slaves and Safari Chef. He is a regular guest chef on Saturday Kitchen, Good Food Live and Market Kitchen and writes the food column for The Field every month.

The cookery school was designed to help those who have been asking Mike for years, how he makes his food. All the courses are a day long so that our guests can have complete flexibility of choice with the courses and dates. The school started life at Vicars Game dealers in a purpose built kitchen (as seen on Heaven's Kitchen at Large). However, in 2007 it became clear that this was simply not big enough, so the new school was renovated just a mile from the Pot Kiln. This opened its doors in October 2007 to much acclaim and is managed by Cat Sheppard, who recently joined the PK team.

"Everything about wild food epitomises a conscientious diet; it is healthy, organic, sustainable and delicious. Above all it reconnects us to our roots and in doing so preserves and maintains our environment, without which, we are nothing."

Mike Robinson

Britain has a prodigious wealth of wild food and game. Every inch of the countryside, from the coasts and rivers to the woods, fields and hedgerows, is bursting with a fantastic array of seasonal treats. Edible plants and fungus as well as game are amongst the most plentiful and abundant sources of food in the British Isles. Unfortunately these fantastic ingredients have been relegated to the back burner over the last few decades and subsequently are now viewed with suspicion and uncertainty.

At the Pot Kiln we try to dispel the myth that Game is too strong tasting and too flavoursome for most palates. These are historical traits that arose from the days before refrigeration when strong flavours were the norm. We like to cook game in a more modern manner. Less hanging and more sympathetic cooking produces a result that everyone will adore and admire – after all how many cooks give their guests pigeon or rabbit for dinner?

The aim of these courses is to dismiss any preconceptions you may have and to teach you that with a little knowledge and preparation, Britain's wild harvest can be a fantastic, fulfilling and healthy alternative to the industrial food of today.

The Mike Robinson Cookery School is pleased to be able to offer courses for guests and clients specially tailored to suit stag and hen parties.



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Your options -STAGS

There are several options to make your stag party go with a bang! Your friends may well shiver at the idea of a trip to Amsterdam or a bar crawl in Ibiza. Our courses can make this a day to remember and provide something a little bit different.

½ Day – We can provide a morning or afternoon cookery course, followed by lunch or dinner. Meet and greet over coffee and tea on arrival, then spend the first 2 hours with you teaching dinner party classics with a PK twist to them. You can choose any of the courses that we offer. For stag do's, the essential game course is great. This will include a rabbit skinning competition where your friends can be timed, head to head, with a prize for the winner. The courses can be as hands-on or demonstration based as you would like. This will be followed by lunch or dinner in our stunning dining room.

Price £120+vat each

Full day – A great Stag party can be had in the Berkshire countryside. A popular choice is the full venison course where you will go out to our local deer park to watch a deer being 'culled' and then 'gralloch', field dressed. The deer is then brought back to the kitchen where you will learn how to skin, and later butcher it down to workable sizes. You will then learn four or five different ways to cook the animal. Finish the day off with a huge meal that you have created.

Price £220+vat

Why not get us to organise a clay pigeon shoot at the **Royal Berkshire Shooting School**. You can do this after shooting your deer. Head five minutes up the road and fire a 100 cartridges. We can organise the transport and some food to keep you going while you are up there. Then return to the school for the skinning and food demo followed by the feast in the evening.

Price £85pp + VAT supplement

Why not make a trip to the **West Berkshire Brewery**, two minutes away, to learn a thing or two about *real* beer brewing. Try the different Ales and see the master brewer David Maggs at work.

Price £15pp + VAT supplement

If you just wanted to use the dining room for the evening part of your weekend, we can accommodate up to 20 stags and have a licence until 2am. We can provide a chef and waitress and a four course dinner. Wine can be pre-ordered from our wine list, along with any spirits or ports you may require. All soft drinks are included with the dinner. Menus can be designed to suit your needs. If you wanted to BYO there will be a small corkage charge.

Price £50pp + VAT (not including alcohol)

We can arrange a 2 hour demonstration prior to dinner if you wanted something a bit less hands on, for a one-off fee of **£250 + VAT**. This could be for any number.



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Your options -HENS

There are several options to help your Hen party go down a storm. We can offer you an affordable day out to remember. The cookery school offers the privacy for your dinner, that is impossible in a busy restaurant, where you can make as much noise as you like and dance your socks off if the mood takes you!

½ Day - For a morning or an afternoon cookery course, followed by lunch or dinner, we meet and greet over coffee and tea on arrival, then spend the first 2 hours teaching you some dinner party classics with a PK twist to them. You can choose from any of the courses that we offer. This can be as hands-on or demonstration based as you would like. You may prefer a canapé class followed by a champagne tasting, or perhaps pasta making or a chocolate workshop. This will be followed by lunch or dinner in our stunning dining room. Please let us know what you would like and we can tailor the day to your needs

Price £120pp+vat each

Full Day -Your perfect day would start at 10:00 with a meet and greet over tea and coffee. We can run any of the courses that we offer for your group. If you want to get your hands dirty why not try the essential game cookery course and see who can skin a rabbit the fastest. If this is not your sort of thing then maybe you would like to do bread making, a fresh pasta course or even a fish cookery course. Learn a new skill whilst being in the heart of the British countryside, and finish the day off with a chocolate workshop or a champagne tasting. Then sit down for a fabulous dinner in our stunning dining room.

Price £220pp+vat each

Why not get us to organise a clay shoot for you at the Royal Berkshire shooting school. You can do this after shooting the beast. Head five minutes up the road and fire a 100 cartridges. We can organise the transport and some food to keep you going while you are up there. Then return to the school for the skinning and food demo followed by the feast in the evening.

Price £75pp+VAT

Our license runs till 2:00am and on booking the full day you are entitled to stay and enjoy our private dining room. The dining room will seat up to 20, however the classes are more comfortable with a maximum of 16.

We supply all the necessary equipment needed for the courses. This includes a course hand book that details what is going to be done for the day, with recipes to take home. We can also offer you the Mike Robinson cook book *Wild Flavours* for a certain fee. We stock and supply some of the best knives on the market, made by *I.O.Shen*, (truly fantastic!). If you would like us to include these as part of the package we can offer your guests a knife roll of three knives or more, for them to take away. If you would like an apron made up with the name of your stag or hen embroidered on the front, we can organise this, but will need at least 3 full weeks lead time.

Please see the website for more details of the courses we offer and for photographs of the facility. www.potkilm.org and click on the cookery school banner.

We ask for a holding deposit of 20% which will be returned after the event, to ensure that any accidents or spills can be rectified.



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Courses we currently offer at the Cookery School

Essential Game - This course is designed to act as an introduction to the art of game cookery. Clients will prepare 3 recipes, Pheasant, Rabbit and wild Venison. There will be a morning demonstration which will include tips and shortcuts followed by the basic principles of easy skinning, butchering, marinating and timing. During the afternoon we will prepare the further recipes, with clients working in pairs. Constant advice will be given, the idea being to give you the confidence to go home and recreate the dishes perfectly. This will be followed by a feast of all items cooked during the day.

The Full Venison - Wild Venison is for me the greatest of all the game meats. I believe for people to cook it properly and give it justice, they must understand about the animal itself; and also to understand the difference between the species in terms of the meat & flavour, and how the animals change throughout the year.

Am - Visit a local deer park and see how deer are humanely culled and field dressed. Return to the school where we will be met by Alan Hayward (master game dealer) and learn to skin, joint and butcher the carcass.

Pm - Learn how to butcher the carcass down to individual cuts and prepare the meat for other cooking methods. We will cook several recipes with the meat for lunch and learn the principles of brining prior to smoking and marinating.

Wild Mushroom Foraging - There is huge interest in the field of foraging and wild mushroom gathering, at the moment. Few people know that with our warm, damp climate we are better suited for mushrooms than Italy or France, where gathering wild fungi is a national obsession. The area around the Pot Kiln is perfect for mushroom hunting, and during the months of October and November we can pretty much guarantee to find a range of species, including Cepes, Chanterelles and Blewits. After spending the morning out in the woods with Matthew Dorich our resident mushroom expert, we will return to the school to apply lots of techniques for cleaning, drying and pickling your finds, as well as learning a few delicious recipes. (October and November only)

Essential Fish - Fish is something that makes a lot of people nervous to tackle in the kitchen. Matthew Dorich spent many years working under Rick Stein in Cornwall and has developed a huge knowledge of seafood & fish. This course is designed as an introduction to using fish, including learning to fillet, skin and pin-bone as well as learning how to spot if a fish is fresh or not. A number of recipes will be taught which cover many of the basic techniques. We are sure that after a day with Matthew, you will become a loyal customer at your local fishmongers!

Bread-making - Students on this course will learn the traditional methods of making bread, along with a few more modern variations. First thing we will visit the oldest watermill on the Thames, and we'll then use their stone-ground flours to make beautiful loaves, including focaccia, granary malt and soda bread as well as pizzas back at the school. In the afternoon we will visit Mike's pride & joy at the Pot Kiln, the fabulous outside stone bread oven and use it to cook off our pizzas. Yum.

Fresh Pasta-making - Making fresh pasta is a very simple technique, once you know how and we can teach you! We will learn which shaped pastas work best with different types of sauces, as well as getting hands on making dough, rolling it out and creating fabulous little ravioli, tortellini and simple linguine. Students will also be taught the fillings and sauces that work best with these classic Italian dishes. Your pasta machine can finally come out of hiding!



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SAMPLE FULL DAY ITINERARY AT THE COOKERY SCHOOL

Full Day Venison Course with shooting and beer brewery tour

- 9:00am** Guests arrive for coffees and tea
- 9:15** Drive to the deer park for the cull
- 11am** Head to the Shooting School for a blast and a small competition. Bacon rolls and more provided to keep you all going
- 1pm** Return to the cookery school for demonstrations on skinning and butcher of the beast.
- 2pm** Learn to cook four or five dishes with the beast
- 5pm** Trip to the West Berkshire Brewery for a tour and some ale.
- 6:30pm** Return to the school where you can enjoy a feast in our private dining room

£300 per person

Full day price is inclusive of all food, shooting, beer brewery tour, and private dinner.

We are just over an hour by road from London, Bristol & Southampton. Trains from Paddington to Reading are approx 25mins. Taxis can be organised from the station.

All courses can be tailored to suit requirements

Prices are subject to VAT @17.5%



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COOKERY DAY CONFIRMATION FORM

Please return completed & signed form with deposit to secure your booking to:
The Cookery School, Unit 1a Frilsham Home Farm, Yattendon, Berkshire, RG18 0XT
Tel: 01635 200 200 email: cookeryschool@potkiln.org

Name: _____ Title: _____

Stag or Hen: _____

Address: _____

_____ Postcode: _____

Telephone: _____ Fax: _____

Email: _____

Event date: _____ Course type: _____

No. guests: _____

We require _____ copies of Wild Flavours and/or _____ aprons for our guests to take home.

We would like _____ Knife rolls with _____ knives for our guests to take home.

We enclose a cheque for 25% of the full cost of course as deposit to secure date: £_____

Terms & Conditions

Non-refundable deposit must be paid in advance of the day.

Full amount must be paid if cancelled within 1 week of the agreed date.

A 10% charge will be made for date changes made within 2 weeks of the event

We will endeavour to follow the guidelines of the day, however as it is wild ingredients we are dealing with, there may be recipe changes due to availability. Substitutes will always be as similar as possible.

I hereby confirm the above booking and agree to be invoiced on the numbers stated above.

Name: _____ Date: _____

Signed: _____ Position: _____