

Workshops and Masterclasses

We provide a number of courses, workshops and masterclasses to cater for:

- Individual or group cookery demonstrations.
- Corporate team building events.
- Chef's Theatre demonstrations at public events.

Our impressive list of public event demonstrations and appearances includes:

Traditional Scottish Ingredients with a Contemporary Twist Workshop - Food Tourism Scotland - Edinburgh

Borough Market London Welcomes the Haggis 2010

The London Guildhall – The Whisky Show 2009.

SECC Glasgow – Country Living Fair Scotland.

Game Cookery Workshops for Food Tourism Scotland - Pitlochry and Aboyne

Taste of Tain 2009

UKTV Good Food Channel – Market Kitchen

Canadian Television Network – Whisky in Speyside Episode.

Game Cookery Workshops for Chefs & Guest House owners. Boat of Garten, Pitlochry and Aboyne

Workshops and Master Classes can be tailored to your individual requirements

In house at Craggan Mill or in a suitable location of your choice.

Targeting specific learning objectives.

Themed around local, seasonal produce.

Seasonal workshops for Christmas, Easter etc.

Hands on, or demonstration workshops.

Sample Workshops and Master Classes

Signature Dishes. 7 – 7.30 pm, followed by dinner. £50 per person

Watch and learn and be entertained as Graham and Sheila prepare a selection of their signature dishes. With the additional bonus of a delicious 3 course dinner inc wine , coffee and a dram to finish

Steaks, Stocks and Sauces. 3hours. Includes Lunch. £30 per person

How to cook the perfect steak.

Preparing basic stocks that can be frozen away for future use in your kitchen.

5 easy to prepare sauces for meat, fish and game.

Basic Skills. Workshop length varies depending on content.

Bread Making.

The Perfect Scone.

Sauces.

Thai cookery.

Vegetarian Cooking. 3 hours. Includes Lunch. £30 per person

Three easy to prepare vegetarian meals to wow your visitors.

Achieving a balanced vegetarian lifestyle.

The vegetarian storecupboard.

Matching Whisky and Food. 3 hours. Includes Lunch. £40 per person

The principles behind matching whisky and food.

How to select that pefect match.

Combining tips.

Whisky Tastings. 3 hours. Includes Lunch or Dinner. Lunchtime £40, Dinner £50, per person,

The whisky regions of Scotland.

How to nose and taste whisky.

Compiling your own tasting notes.

Sample the rare malts selection.

A tasting tour of Scotland.

Call us for a chat and a quote on +44 (0) 1479 872288 or +44 (0) 7775 656973

or email info@cragganmill.co.uk