

FISH YOU WERE HERE

Exclusive Spring Fish Fest at the Artists Rifles Clubhouse, Bisley

Saturday 29th March 2014

Learn how to master the delicate art of fish and taste the results and get amongst it with our triple masterclass with our in-house culinary aces:



Eastern mastery: The amazing Atsuyo Hamilton has been making authentic fabulous uber-healthy sushi since she was knee-high to red shrimp in Kobe. In cahoots with husband Andy this demonstration will unlock your taste buds with original Japanese exotica.

Great British fish: It is easy to underestimate just how good our own seasonal fish can be. Inexpensive and simple to cook, this course, complete with seasonal vegetables, will be demonstrated by the ARC's favourite face-stuffer Steve McDowell.

Puddings to die for: You've eaten all the healthy stuff so now you deserve a treat. Tante Marie trained Cordon Bleu cook and ARC assistant manager Lou Snape will show you how to whip up top grade desserts.

Dinner includes Sake to accompany the Sushi first course and a Glass of Wine chosen specifically to accompany the main course will also be included.

Demonstration Participants: You need to bring your own apron, chopping board, favourite knives and any other small utensils you find personally useful in the kitchen.

Costs:

Demonstration including 'Hands On' and Dinner
Members Ticket Price £45
Guest of Member Ticket £50

Dinner Only
Member £30
Guest £35

To Book:

All bookings must be in with us and advance payments made as soon as possible and no later than 19th March.

Accommodation:

This will be a popular event, there are currently only a few rooms left at the Clubhouse that evening for those who have already expressed interest and we are also holding some extra accommodation on camp but it will need to be booked with us ASAP.

Bookings:

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