

Parson's Nose

Butcher Classes with our Master Butchers

Option 1 : Free Range Lamb – half

- Day course : £180.00 per person
- Night course : £220 per person
- Approx maximum time taken 3 hours

Course covers Master Butcher demonstrating and overseeing students cutting up the following joints from a half lamb:

Leg – roast

Rack – trim and cutlets

Shoulder – boned and rolled

Chump – boned and rolled

Loin – chops

Breast

Neck – fillet

Option 2 : Free Range Pig – half

- Day course : £180.00 per person
- Night course : £220 per person
- Approx maximum time taken 3 hours

Course covers Master Butcher demonstrating and overseeing students cutting up the following joints from a half pig:

Neck end – boned and rolled

Belly / ribs – BBQ

Chump – steaks

Hand / thick – roast

Loin trim – boned and rolled

Leg – kebabs / roast / minced / steak / tender loin

- We recommend the courses to be 2 students per butcher to benefit from most interactive time and for safety reasons. The course can accommodate 4 students maximum where an additional butcher or apprentice will be present to help supervise.
- The course price includes the meat which student may take home with them.

Option 3 : Sausage Making Course

- Day course : £85.00 per person
- Night course : £125.00 per person
- Approx maximum time taken 2 hours

Course will cover firstly the preparation to include mincing and mixing of flavours and then the making of up to 5 kilos of sausages divided into a number of different flavours. Pre arrange which meats you would like to use between pork, beef, lamb, chicken or venison together with various mixers for example Cumberland, apple, Toulouse, etc.

All the above courses will take place in our shop. For booking a course please come and visit our shop or phone us on 02 07 736 4492 and speak directly to our butchers who can tailor the course to suit you best ensuring a focus on the skills you are most interested in to learn however please note that prices may vary if course itinerary varies greatly affecting time or meat consumption.

Please note there will be a £25 non refundable deposit to be taken at time of booking.

Beef

We are able to offer Beef courses also but please talk to our butchers regarding which skills are particularly of interest and a course can be tailored for you, again prices will vary.

We look forward to seeing you in our shop!

With best wishes from the Parsons Nose Team.

Bruce
Jason
Phil
Serena