



James Street South Restaurant has recently expanded their culinary haven to include a Cookery School on the second floor of the adjacent building on James Street South. The building also includes a brand new 60 seated casual dining restaurant The Bar + Grill (www.belfastbargrill.co.uk) and a Private Dining Room on the first floor for up to 40 people.

The Cookery School is has a demonstration area which can seat up to 40 people watching and learning from professional chefs, people involved in the food industry about their trade and includes practical cooking stations for up to 8 people can participate in an intimate training environment.

The cookery sessions detailed below can be booked in advance by calling us on T: 02895600701 or emailing us at cook@jamesstreetsouth.co.uk. Further information about the cookery sessions will be sent through once your class is booked. Please note that we require payment in advance of all lessons and gift vouchers can be purchased which make the ideal gift for family, friends or colleagues. The gift voucher can be used as payment for a cookery session of your choice and these can be purchased online at www.jamesstreetsouth.co.uk

The team of chefs involved in the Cookery School include:

Niall McKenna

Chef and owner of James Street South Restaurant Niall is an advocate of educating and learning new skills in the kitchen. Niall has over 20 years experience in the kitchen and has worked and trained with many of today's great chefs. Niall is always keen to pass on his skills and knowledge to keen kitchen enthusiasts and still loves to learn new skills. Niall will be taking the Practical and Demonstration sessions with the help of his Head Chefs:

Stephen Toman

Stephen is Head Chef of James Street South Restaurant and has been working with Niall McKenna since the doors of James Street South opened in 2003. Stephen also gets his inspiration and experience from the kitchens of Paris where he goes every year on estage, the most recent being a 3 month work experience at Le Restaurant Taillevent.

Carl Johannsson

Carl is Head Chef at The Bar + Grill and has gained his cooking experience from many of the best hotels and restaurants in Belfast. He also has experience of working with the great brasserie chefs of America following two years in New York.

Paula McIntyre

Paula McIntyre is one of Northern Ireland's most celebrated chefs, writers and broadcasters. Paula hosts the Saturday Magazine program on Radio Ulster since 2004, she is an inspiration to all cooks today. Paula is also a lecturer and published author of "A Kitchen Year".

Michael Young MBE

Michael Young MBE is one of the unsung heroes of the cooking establishment in Northern Ireland. He has mentored and lectured at Belfast college for over 35 years and still mentors and inspires Niall. Michael heads up the kitchen at Malone golf club and is the president of the Northern Ireland beekeepers association. He is inspiring and a great chef to learn from.

John Mc Cormick

John mc Cormick is one of the most prominent organic farmers in Northern Ireland at present. Based from Helens bay organic farm John and his team run the Root and Branch organic box scheme which delivers locally grown vegetables, fruit and other produce direct to your door. John's scheme supports local farmers and encourages us to establish the back to basics approach many of us have forgotten by re-introducing us to seasonal food.

The Cookery Sessions

The Cookery Session are If you are a keen cook, or if you want to improve your knowledge and skill level cooking, I hope I have a course here at the cookery school for you to attend.

Please note that you will get to sample the dishes cooked at the end of the demonstration or practical session.

December 2011		
The Best Christmas Dinner Ever Learn how to cook the best Christmas dinner with Paula McIntyre guiding you through the perfect three course Christmas lunch. Paula will show you how to prepare and cook a traditional Christmas lunch with hints and tips.	14/12/2011 or 21/12/2011 Practical 9.30 to 2.30pm	£85 per person
January 2012		
One Pot Wonders Learn how to cook five different one pot wonders which will include shellfish stew, traditional lamb stew and a French inspired cassoluet.	18/1/2012 Practical 6pm to 9pm	£55 per person
JN Wine will host a wine tasting to celebrate Australia Day with a winemaker from Australia. Sample a selection of wines with a light forked supper.	25/1/2012 Tasting 7.30pm to 10pm	£35 per person
Root & Branch Niall McKenna will demonstrate with the Root & Branch team how to cook with the vegetables and fruit in season with the contents of their box scheme. You will be watching while Niall cooks within the confine of your larder.	28/1/2012 Demonstration 10am to 12pm	£20 per person
February 2012		
Effortless Winter Entertaining Learn how to cook a restaurant inspired 3 course meal at home with hints and tips on how to improve your cooking.	4/2/2012 Practical 9.30 to 1.30pm	£85 per person
JN Wine will host a wine tasting to sample a fine selection of superb wines from France with a light forked supper.	23/2/2012 Tasting 7.30pm to 10pm	£35 per person
Mid Week Meals in Minutes Learn how to cook great food every night for you and your family in minutes, Niall will take you through up to five all time favorite dishes which you can recreate at home.	24/2/2012 Demonstration 10am to 1.30pm	£35 per person
The Art of Sauces Learn how to make a stock, which is the basis for most great food and how to transform it into a sauce (fish, beef and chicken stock)	25/2/2012 Practical 10am to 2.30pm	£85 per person

Knife Skills Learn how to use a knife with fish, meat and poultry	29/2/2012 Practical 10am to 12pm	£55 per person
March 2012		
Root & Branch Niall McKenna will demonstrate with the Root & Branch team how to cook with the vegetables and fruit in season with the contents of their box scheme. You will be watching while Niall cooks within the confine of your larder.	3/3/2012 Demonstration 10am to 12.00pm	£20 per person
How to Make Fresh Pasta Learn how to make your own pasta from scratch and the best accompaniments for it.	10/3/2012 Practical 9.30 to 2pm	£85 per person
JN Wine will host a wine tasting to sample a fine selection of the best wines from Spain with a light Spanish inspired forked supper.	22/3/2012 Tasting 7.30pm to 10pm	£35 per person
Effortless Spring Entertaining Learn how to cook a restaurant inspired 3 course meal at home with hints and tips on how to improve your cooking.	24/3/2012 Practical 9.30 to 1.30pm	£85 per person
April 2012		
JN Wine will host a tasting of dessert wines and ports with a selection of a cheese and charcuterie supper.	19/4/2012 Tasting 7.30pm to 10pm	£35 per person
Root & Branch Niall McKenna will demonstrate with the Root & Branch team how to cook with the vegetables and fruit in season with the contents of their box scheme. You will be watching while Niall cooks within the confine of your larder.	28/4/2012 Demonstration 10am to 12pm	£20 per person
May 2012		
Sushi and cocktails Learn how to make sushi and a selection of cocktails for your next party at home.	4/5/12 Practical 7pm to 9pm	£55 per person
Bread Learn how to make a selection of breads for everyday.	12/5/12 Practical 9.30 to 1.30pm	£85 per person
The Art of Sauces Learn how to make a stock, which is the basis for most great food and how to transform it into a sauce (fish, beef and chicken stock)	23/5/12 Practical 10am to 2.30pm	£85 per person

Salads, Marinades and BBQ Learn how to make the most of entertaining outside with this session on preparing salads for BBQ's as well and marinades for meat. Fish and poultry.	26/5/2012 Practical 9.30 to 1.30pm	£85 per person
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PRIVATE PARTIES

Did you know that you can book the Cookery School for your very own personal party? The cookery school room lends itself for an informal celebration or get together with colleagues from work. You will get the opportunity to relax and enjoy watching our chef prepare a delicious seasonal meal for you and your party. Your meal will be served by the chef and waiting staff and you will get a full explanation of how the meal was cooked and where the ingredients have come from, whilst you enjoy your seasonal feast.

This is a great way to host a party with a difference.

We can accommodate up to 12 people seated or up to 30 standing with canapés and drinks.

To make an enquiry about a private event, please email us at cook@jamesstreetsouth.co.uk or call us on 02895600701.

CORPORATE EVENTS

Thinking about the annual team building event for your colleagues?

How about a private cookery lesson at the Cookery School?

We can provide you with the ingredients, tuition and facilities to get your team working and talking together under the tutelage of one of our chefs. Depending on the season we can provide private versions of our regular cookery sessions or we can design a day at the cookery school to suit your requirements.

We can accommodate up to 8 people at a practical session and up to 40 for a demonstration session.

To make an enquiry about a private event, please email us at cook@jamesstreetsouth.co.uk or call us on 02895600701.

Cookery School

at JAMES STREET SOUTH

Booking Form –

Name: _____

Address: _____

Postcode: _____

Telephone: _____ Mobile: _____

E-mail _____

Let us know what course you're interested in:

Class	Date	No.of places	Cost
	__/__/____		£
	__/__/____		£

Total cost: £ _____

Please give details of any food

allergies: _____

I enclose a cheque made payable to The Cookery School for £ _____

Or

Please take the sum of £ _____ from my Mastercard / Visa / Switch (Delete as applicable)

Name on card: _____ Card No: _____

Expiry: ____/____/____ Security code: (Last 3 digits on reverse), _____ Issue no
(Switch only): ____

Terms & conditions for The Cookery School at James Street South.

1. Bookings are made on a first come, first served basis on receipt of full payment.
 2. We regret that no refunds will be given. Amendments to bookings may be made up to 28 days prior to the date of the class. If you find you are unable to attend a class less than 28 days before the date of the class you are welcome to send someone else in your place. These rules apply equally to gift voucher bookings.
 3. In the unfortunate event that a class has to be cancelled we will always try and give you as much notice as we reasonably can and you will be offered the choice of an alternative class or a full refund. We will not be liable for any other costs or expenses that you may incur. If you need to arrange travel or overnight accommodation, we recommend that you seek appropriate insurance.
 4. Please note that alcoholic drinks will only be served to customers over the age of 18. We respectfully suggest that customers under 25, who are lucky enough not to look their age, bring ID with them to avoid any embarrassment.
- Your details will be used to keep you informed of course programmes as they are published and other events at James Street South Restaurant. Please ensure that you give us a telephone number so we can contact you in the event that there is a problem with your booking.

Note: If attending a hands-on cookery class, please ensure that you wear appropriate clothing and footwear. If you are in any doubt, please call us and we will be happy to advise you.

I have read and accept the booking terms and conditions.

Signature