

THORNTON'S RESTAURANT
128 St Stephen's Green
Dublin 2

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MASTERCLASSES AT THORNTON'S

We have been asked many times to host masterclasses at Thornton's Restaurant and we are delighted to welcome guests wishing to learn how to recreate our Michelin starred food . The masterclasses are designed for parties of at least two (and up to 6) as following a morning spent experiencing the precision and detail involved in the preparation of our cuisine you will sit down to lunch together and enjoy three courses paired with specially selected wines. Commencing at 9.30am over a welcoming coffee Kevin and his team will detail the morning ahead outlining the 3 course menu chosen from Thornton's signature dishes. These specially chosen courses will be the main focus of your morning in the kitchen. It's into the kitchen then where you will be guided through the menu on a one-to-one basis by Kevin and the kitchen team. Your three course lunch will follow finishing with coffee and petits fours and before leaving you will receive a detailed recipe card as an aid to recreating the dishes learnt in the comfort of your own home together with a Thornton's Masterclass Apron.

Masterclasses are held on Thursdays, Fridays and Saturdays and the cost per person (including lunch and wines) is €200.



CONTACT INFO :	
Name :	
Telephone Number :	
Date of Masterclass :	
DEPOSIT DETAILS	
Card Type and No:	
Expiry Date :	
Card Name :	
Deposit Amount :	
Deposit Date :	

Cancellation Policy and Terms and Conditions: Masterclass participants are required to pay a deposit of €50 per person. Full deposit is refundable if Masterclass is cancelled up to 14 days before event date. If cancelled after 14 days before date of Masterclass the deposit is non-refundable.

Masterclass participants should wear non-slip shoes and advise of jacket size when confirming reservation. Chef's jacket and apron will be provided for duration of class.