

# Carrickfergus Cookery School Classes

## Flavours of the med!

**Tuesday 2nd June**

**Times:** 2:00-4:30pm & 7:00-9:30pm

**Cost:** £30

Roasted cod fillet with patatas bravas.  
Coconut and lime Pannacotta.

## Chocoholics!!

**Tuesday 23rd June**

**Times:** 2:00-4:30pm & 7:00-9:30pm

**Cost:** £30

Triple chocolate muffins.  
Profiteroles with chocolate sauce.

## Summer Supper!

**Tuesday 9th June**

**Times:** 2:00-4:30pm & 7:00-9:30pm

**Cost:** £30

Summer paella.  
Tropical Eton Mess.

## 5 loaves and 2 fish!

**Tuesday 30th June**

**Times:** 2:00-4:30pm & 7:00-9:30pm

**Cost:** £30

Seafood chowder.  
Cheese and herb soda bread.

## Go Mexico!

**Tuesday 16th June**

**Times:** 2:00-4:30pm & 7:00-9:30pm

**Cost:** £30

Homemade chicken fajitas, guacamole  
and salsa.  
Dark chocolate and chilli brownies.

## The Italian Job!

**Tuesday 7th July**

**Times:** 2:00-4:30pm & 7:00-9:30pm

**Cost:** £30

Pizza Marguerita with basil and garlic  
(from scratch).  
Mascarpone lemon cheesecake.

## Cook Your Own Lunch!

**Time:** 1:00-2:00pm | **Cost:** £12

Experience a little bit of food heaven by cooking up a tasty lunch with Arlene, and then relax and enjoy eating your new creation in our YMCA coffee bar, along with a cup of tea or coffee.

### Thursday 4th June

Penne with crispy bacon courgettes and gremolata.

### Thursday 11th June

Salmon and dill puff pastry parcels.

### Thursday 18th June

Roast tomato soup with garlic mushroom  
and thyme crostini.

### Thursday 25th June

Smoked haddock bacon leek chowder.

### Thursday 2nd July

Parmesan and lemon fish goujons.

### Thursday 9th July

Spiced chicken skewers homemade  
hummus and pita chips.