

SCRATCH

Cookery Classes

£30/person* (2.5 hour class)
(Classes can be run on different dates on request:
minimum of 6 required)

Bread making class (£35*)

Wednesday 12th August

Times: 2:00-5:00pm & 6:30-9:30pm
Cost: £35
Homemade focaccia.
Cheese and herb soda bread.
Coriander and Garlic flat breads.

Baking Mad (£35*)

Tuesday 18th August

Times: 2:00-5:00pm & 6:30-9:30pm
Cost: £35
Victoria sandwich.
Buttermilk scones.
Chocolate muffins.

An apple a day!

Tuesday 25th August

Times: 2:00-4:30pm & 7:00-9:30pm
Cost: £30
Roast pork fillet with caramelized apples and prunes.
Blackberry and apple crumble.

Summer Supper!

Tuesday 1st September

Times: 2:00-4:30pm & 7:00-9:30pm
Cost: £30
Chicken and chorizo paella.
Tropical Eton Mess.

Go Mexico!

Tuesday 8th September

Times: 2:00-4:30pm & 7:00-9:30pm
Cost: £30
Homemade chicken fajitas, guacamole and salsa.
Dark chocolate and chilli brownies.

Chocoholics!!

Tuesday 15th September

Times: 2:00-4:30pm & 7:00-9:30pm
Cost: £30
Triple chocolate muffins.
Homemade Profiteroles with chocolate sauce.

5 loaves and 2 fish!

Tuesday 22nd September

Times: 2:00-4:30pm & 7:00-9:30pm
Cost: £30
Seafood chowder.
Cheese and herb soda bread.

The Italian Job!

Tuesday 29th September

Times: 2:00-4:30pm & 7:00-9:30pm
Cost: £30
Butternut squash and red onion risotto with gremolata.
Honey Panna cotta with blackberry coulis.

Bake Off! Class available on request @ £30 Date on request!
(minimum of 6 required to run class)
Plum Bakewell Tart & Raspberry and passion fruit pavlova.

Cook Your Own Lunch!

Time: 1:00-2:00pm | **Cost:** £14 (minimum 6 people)

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 13th August

Penne with crispy bacon courgettes and gremolata.

Thursday 20th August

Salmon and dill puff pastry parcels.

Thursday 27th August

Roast tomato soup with balsamic mushroom crostini.

Thursday 3rd September

Smoked haddock bacon leek chowder.

Thursday 10th September

Parmesan and lemon fish goujons with tzatziki.

Thursday 17th September

Spiced chicken skewers homemade hummus and pita chips.

YMCA
CARRICKFERGUS

Carrickfergus
Cookery School 

Contact Arlene Thompson
E: arlene.thompson@carrickymca.org
M: 07854 114 727
T: 028 9335 5890
f carrickferguscookeryschool

Carrickfergus YMCA,
30-34 Irish Quarter West,
Carrickfergus BT38 8AT