



Cook School by Martin Wishart



Enjoy a 2 night culinary break in Scotland's capital city. You will enjoy a one day Practical Modern Cookery Course at the Cook School by Martin Wishart. An internationally respected chef, Martin Wishart is the winner of 1 Michelin star and 4 AA rosettes. At the Cook School by Martin Wishart beginners will build their kitchen confidence whilst more advanced cooks can perfect their skills and learn new recipes. On the day course you will learn how to source quality seasonal ingredients and prepare an impressive 3 course meal, designed by Martin, which you can recreate with ease at home. The small class sizes make the course suitable for all levels of competency in the kitchen, with more personal attention guaranteed. Your 2-night stay will be based at The Malmaison, a gorgeous boutique hotel perched on the banks of the Forth in Leith. The hotel has a fantastic brasserie, a well-stocked cellar and a bar, which serves the perfect cocktail, for starting or ending your evening on a high note. The package also includes a 3 course dinner at the Malmaison hotel, from their homegrown & local dinner menu. This menu is inspired by the hard work of local producers, who share a passion for great local and seasonal ingredients. These have been grown, harvested and reared to the finest ethical and traditional farming methods.

Period	Twin or Double per person	Single Room per person
May-July	£400.00	£530.00
August	£435.00	£585.00
September-October	£400.00	£530.00

Price Includes:

- 2 nights at the 4 star Malmaison Hotel
- Full Scottish breakfast every morning
- 3 course Homegrown and local dinner menu with coffee at Malmaison
- One day Practical Modern Cookery Course at Cook School by Martin Wishart
- Service and VAT

Price does not include:

- Meals and drinks unless otherwise stated
- Personal Expenses

Note: Package subject to availability at the time of booking