

KENTFIELD
COUNTRY ESTATE

Sunday 20th November

Farm to Fork Butchery Course

— Limited to ten places only! —

Kentfield Country Estate and traditional Butchers HW Coldbreath from Sevenoaks are running a one day butchery and “understanding meat” course using our very own traditional breed cattle from the estate. We have a limited number of ten places available.

— Itinerary —

Your day will start with breakfast and coffee. This will be followed by a tractor ride to visit and see first-hand our cattle in the field and understand why our beef is so good. Then it's back to the shoot lodge to begin the course with master butcher Rob Martin whose butchers in Seal supplies local fine dining restaurants, golf courses and organisations such as The National Trust.

You will learn all about meat and how to choose the right cut for the right dish. This is very much a hands on course and you will be taught all the basic butchery skills you need plus you will be shown lots of very useful tips only the trade normally use. At the end of the session, a steak lunch will be served in the shoot lodge together with plenty of Malbec red wine to wash it down with. At the end of the day you will get to take home £120 worth of joints, steak, mince and other exciting cuts of our traditional 30 day matured beef and your own Kentfield & Coldbreath butchery apron.

Cost £295 per person including breakfast a steak lunch, all drinks, £120 worth of our own beef and your butchers apron.

Please email kentfieldfarm@gmail.com to book your place..

H.W Est. 1976

Coldbreath

FAMILY BUTCHERS

C.G. MARTIN . MAINST.M