

French Dining School
Cook & Tour Programme
Brittany France

Brittany is renowned for the quality and variety of its seafood. Cancale oysters and scallops are sought for their unique taste and culinary delight. Brittany is also famous for a whole range of wonderful dishes from the famous galette buckwheat pancake to the “Far Briton” a local custard cake.



The mussels and lobsters of Brittany are considered the best in the world. The region is also known for its artichokes, ciders and local cheeses as well as its locally produced calvados or “eau de vie” – the water of life!



Brittany is also famous for its extraordinary coastline, its medieval castles, towns and villages. Great tracts of original forest remain where wild boar roam and are hunted in season. The forests also contain bountiful supplies of ceps (porcini), girolles (chanterelles) and other mushrooms in season.



Brittany has a wonderful Celtic heritage and a renowned archaeological past. The Lorient Festival in August is the biggest Celtic festival in the world.

Brittany is the legendary home of Merlin and King Arthur and ancient folk festivals or Fest Noz (night festivals) are still held with the sound of the bombard ringing out loud across the countryside. In summer, whole communities - young and old, come together to dance in magical circles in the streets and even in the fields! This alone is an extraordinary spectacle to behold and experience. The standing stones of Carnac are older than the pyramids of Egypt and remain one of the biggest tourist attractions in France.



Five Day Tour & Cooking Course

Monday (Day 1)

Arrival & Welcome
 Introductions to Kerrouet House & Village
 Accommodation in local gites
 Preparation of Lunch and Dinner

Tuesday (Day 2)

Visit to La Mont St Michele
 Lunch in local restaurant
 Oyster tasting in Cancale with dinner in St Malo

Wednesday (Day 3)

Cooking all day in Kerrouet House

Thursday (Day 4)

Visit to market town of Dinan with lunch
 Cooking in evening

Friday (Day 5)

Visit Josselin Castle lunch in local restaurant
 Banquet dinner at Kerrouet House
 Graduation ceremony



Costs

Minimum of 2 people and maximum of 10 persons

Total cost per person = £1300

Single person supplement = £150

This fee includes all pickups/drop-offs from airports/rail & ferry ports.
Drinks are included with all lunch and dinners.

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