



VICTOR CHURCHILL
Fine Family Butcher. Est 1876

BUTCHERY · COOKING · TOURS · EVENTS



WHAT IS THE VICTOR CHURCHILL EXPERIENCE?



Come and experience Victor Churchill in your own way. We offer butchery schools, cooking classes, gourmet seminars and store tours.....just for starters.

More than just a store, Victor Churchill really is an experience, and an experience we want you to be part of.

All our staff at Victor Churchill are qualified butchers or chefs with a great passion for sharing their knowledge. Whether you enjoy group classes or prefer one on one tuition, we will look after you. You can choose your level of participation....absorb our staff's knowledge or jump right in, pick up a knife and start carving under the guidance of our wonderful team of butchers.

Gift vouchers are available for all our classes and are a great present for your foodie family and friends or that person who has everything. Contact the store or go online to check class availability.

VICTOR CHURCHILL
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WWW.VICTORCHURCHILL.COM.AU
ASKTHEBUTCHER@VICTORCHURCHILL.COM.AU





BUTCHERY SCHOOL



Victor Churchill offers Butchery classes in small intimate groups in the store during the evening. The classes are a combination of theory, demonstration and hands on skills under the guidance of qualified Butchers and Chefs. All classes are limited to eight students with two teachers and run for approximately 3 hours. For all classes, students take home the products they have prepared during the class to cook at home.

BASIC BEEF BUTCHERY

The class covers the different breeds of cattle used in Australian beef production, the different farming methods and the art of aging beef. Students are shown the basic cuts from each area of the animal, with the hands on component of the class focusing on the middle of the carcass where most of the popular Australian cuts come from including sirloin, fillet, rump, t-bone and ribs.

WHEN: Fridays 7pm - 10pm (students are welcome to stay after the class for a drink with the butchers)

COST: \$325 per person

INCLUSIONS: Victor Churchill Apron, Class notes, and an OP Rib prepared during the practical component of the class.

BASIC LAMB BUTCHERY

The focus in this class is on the seasonal changes to lamb in Australia and covers how we distinguish between baby lambs, lamb, hogget and mutton. The demonstration component of the course includes breaking down a whole lamb with running descriptions of cut location and portioning. Students will prepare two cuts, a loin and an easy carve leg.

WHEN: Thursdays 7pm - 10pm (alternates with Pork)

COST: \$325 per person

INCLUSIONS: Victor Churchill Apron, Class notes, and products prepared during the course.



BASIC PORK BUTCHERY

This class covers an introduction to pig raising in Australia and the different breeds used, including the Berkshire breed used exclusively at Victor Churchill. The class includes a demonstration of the breaking down of a pig into the different cuts. The practical component involves students preparing their own rack of pork and then preparing a whole boneless pork belly. The class also teaches students how to correctly score pork skin and cook the perfect crackling.

WHEN: Thursdays 7pm - 10pm (alternates with Lamb)

COST: \$325 per person

INCLUSIONS: Victor Churchill Apron, Class notes, and products prepared during the course.

POULTRY AND RABBIT

This is a specialty class for people wishing to master the skill of de-boning poultry including chicken, spatchcock, and quail. The theory component of the course covers an overview of the poultry industry in Australia including the differences between intensive poultry production, free range and organic farming. Chefs will demonstrate trussing, segmenting and butter flying poultry, as well as preparing quails and rabbits for cooking. The hands on component involves students preparing chicken, duck, and rabbit under the guidance of Victor Churchill Chefs.

WHEN: Wednesdays 7pm - 10pm

COST: \$225 per person

INCLUSIONS: Victor Churchill Apron, Class notes, and products prepared during the course.

ADVANCED AND PRIVATE BUTCHERY CLASSES

Advanced and Private Classes are offered in Beef, Lamb and Pork on demand. Please call the store to find out when the next Advance Class is scheduled or to book a Private Class.

All Advanced and Private classes are a minimum 3 hours and are held on Monday evenings with prices starting at \$500 per person.



COOKING SCHOOL WITH ROMEO BAUDOIN



Perfect your skills or learn something completely new - Victor Churchill offers a range of classes at our Cooking School. If you are a budding home cook or qualified chef, you can choose from our programme or let us know the particular culinary skill you wish to perfect or the cuisine you wish to master and we will tailor a class to your needs.

CHARCUTERIE TABLE WITH ROMEO BAUDOIN

A unique sit down experience with master Charcutier, Romeo Baudouin. Students will spend one and a half hours learning about Charcuterie products – raw, cooked and confit. The history of Charcuterie in France is covered, as well as the principles behind the use of the 'whole animal'. This class is open discussion with the opportunity to taste the Charcuterie products produced in the store.

WHEN: Tuesdays 6:30pm - 8pm

COST: \$120 per person (maximum 8 students)

L'ATELIER DE CHARCUTERIE

A hands on practical class for students wishing to learn the steps to produce Charcuterie products. The course runs for approximately 6 hours in the Victor Churchill kitchens. Classes are limited to three students and products covered include Terrine, Rillettes, and Black Pudding. Students will be given a range of products to take home on completion of the course.

WHEN: Sundays 9:30am - 4pm (with ½ lunch break)

COST: \$525 per person (maximum 3 students)



CLASSIC FRENCH DISHES - REGIONAL SPECIALTY CLASSES

This series of classes are tailored to student's requirements and skill level. Classes offered include French Specialty Dishes, Sauces and Pastry. The classes consist of theory, demonstration and hands on cooking. Two dishes are created by students to enjoy at the conclusion of the class.

WHEN: Sundays 10am - 1pm

COST: Starting from \$320 per person (maximum 3 students)

HAND MADE GOURMET SAUSAGE MAKING



Learn gourmet sausage making from master Charcutier, Romeo Baudouin. Students are shown how to marinate, season, mince and produce their own sausages in our state of the art cold kitchen at Victor Churchill. These small classes with a maximum of 6 students ensure you get to experience all components of gourmet sausage making and also take home some products to share with family and friends. You will finish this course able to make your own sausages at home with very basic equipment.

WHEN: Sundays 10am - 12:30pm

COST: \$225 per person (maximum 6 students)

INCLUSIONS: Victor Churchill Apron, Class notes, and the sausages prepared during the course.



LES PETITS CHEFS AT VICTOR CHURCHILL



Send the kids into Victor Churchill to learn how to cook dinner and make dessert. These small classes with a maximum of 6 students are held in our special private dining room on Sunday mornings. Kids are taught basic food preparation skills as they create both dinner and a dessert. The meals are cooked in our kitchens for your children to bring home for dinner with easy reheat instructions provided.

AGES: 8 - 11 year olds

WHEN: Sundays 10am - 12pm

COST: \$150 per child

(15% discount for siblings or book the whole class and receive a 20% discount)



VICTOR CHURCHILL SHOP TOURS



Victor Churchill offers free store tours for small groups at set times during the week. The tours include a general store tour with one of our staff who will show you around the store and tell you all about Victor Churchill. During the tour you will have the chance to try some of our products and ask any questions you may have. Bookings are essential and groups are limited to 8 people.

WHEN: Tuesday 10am and 2pm and Thursday 10am and 2pm. Large groups can be accommodated both during and outside of trading hours – booking fees may apply.



VICTOR CHURCHILL EVENTS



Victor Churchill is a wonderful place to hold your next dinner party or event. Enjoy cocktails and canapés in the store or a wonderful three course meal for up to twenty people as the store is transformed into a beautiful dining room.

We also have a secret private dining room available for more casual dinners and meetings. All events are tailored to your needs with a range of packages available.

Make your night one to remember with guest speakers such as interior designer Michael McCann, butchery demonstrations or guest chefs from Sydney's top restaurants. We also offer the services of our chefs and wait staff for your in-house events and functions.

For a tailored quote please contact us at: askthebutcher@victorchurchill.com.au or call the store to arrange an appointment.



CHRISTMAS COOKING CLASSES



These classes are offered in late November and early December and demonstrate two classic Christmas dishes; Glazed Cooked Whole Leg Hams and Whole Stuffed Turkeys.

Students will learn how to make ham glaze and cook a whole leg of ham (which you will get to try at the end of the demonstration) and also how to make traditional Victor Churchill Chestnut Stuffing and cook the perfect bird.

COST: \$90 per person for approximately 1 hour
(maximum 6 students)

WHEN: November and December - contact store for dates and times



ENROLMENT FORM

Name:

Contact Number:

Email:

Course Name(s):

Course Date(s):

Number of people attending:

Payment: Cash Cheque Credit Card

(Please note: Cash or Cheques methods of payment must be made in store)

Card Type:..... Expiry:

Credit Card Number:

Payment Amount: \$

Terms and Conditions

- Full payment is required to secure your booking.
- Due to the high demand for our classes, bookings cannot be cancelled, altered or transferred. Substitute students are always welcome.
- If for any reason we need to cancel a class you will be entitled to a full refund or a place in an alternative class.



Please return booking forms by fax **(02) 9328 0408**
or email **askthebutcher@victorchurchill.com.au**

Questions or further information:
(02) 9328 0402 or www.victorchurchill.com.au