

# Oyster MASTERCLASS



## ALL OYSTER AFICIONADOS, MOLLUSC MASTERS & NEW FOUND LOVERS INVITED!

Shucking nearly 1000 oysters a day, Bentley's is a British institution for oysters handled by London's most knowledgeable and skilled teams.

As we enter our centenary, the 90 minute master class will see you shucking and tasting your way through the best of the British and Irish Isles.

Enjoy a glass of champagne with your fellow students, before learning to shuck with the professionals behind our original marble oyster bar from 1916. Sample 6 natural, 3 dressed and 3 cooked oysters, each individually presented with a matched wine or sherry from our Head Sommelier. You will also get to take home a goody bag with an apron, recipe cards and your own oyster knife.

*Recieve a free glass of champagne if you book lunch on the same day.*

## UPCOMING MASTER CLASS DATES

TO BOOK YOUR PLACE OR FIND OUT MORE, EMAIL US AT [PRIVATEDINING@BENTLEYS.ORG](mailto:PRIVATEDINING@BENTLEYS.ORG)

CLASSES START AT 10:30 AM AND COST £65 PER PERSON

SATURDAY 21<sup>ST</sup> JANUARY 2017

SATURDAY 15<sup>TH</sup> APRIL 2017

SATURDAY 15<sup>TH</sup> JULY 2017

SATURDAY 18<sup>TH</sup> FEBRUARY 2017

SATURDAY 20<sup>TH</sup> MAY 2017

SATURDAY 19<sup>TH</sup> AUGUST 2017

SATURDAY 18<sup>TH</sup> MARCH 2017

SATURDAY 17<sup>TH</sup> JUNE 2017

SATURDAY 16<sup>TH</sup> SEPTEMBER 2017

OUR OYSTER MASTERCLASSES ARE ALSO AVAILABLE FOR PRIVATE EVENTS