

Laryngectomy Club Visit to Llandrillo College 4th April 2017

We all received a warm welcome on arrival and were directed to the hospitality suite. After a chat and a chance to get some drinks we were treated to a demonstration of fine cookery by Master Chef Michael Toms.



He cooked up a prawn provencale in front of us using an old fashioned burner and copper pan. Samples were enjoyed and he kindly answered lots of questions.

We then had a lovely 3 course meal.

Green Pea soup with quail egg and mint as a starter

Beef Bourguignon, baby onions, mushrooms and lardons of Bacon.

Or Leek and Mushroom pearl barley Risotto served with Parmesan crisps as a main

And then a divine Bakewell Tart served with Amaretto Ice cream as pudding with Coffee to follow.

A most enjoyable afternoon.

Sincere thanks to all the staff at the Llandrillo Hospitality School.

