



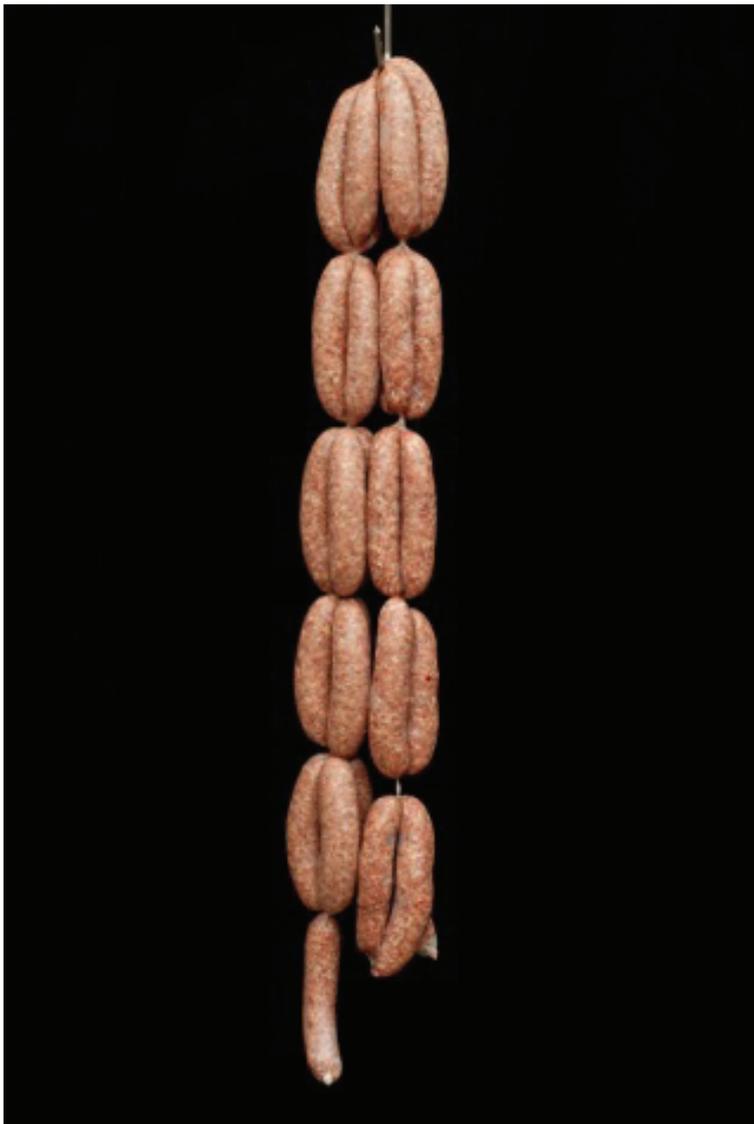
Farm Butchery Workshops

Workshops and courses on small working farm in an idyllic part of Hampshire, only an hour from London. We offer a range of courses and workshops with experienced presenters where you can relax, enjoy and learn.



All our courses have small numbers to enable individual attention and are held in the week evenings or at weekends. Bespoke courses can also be arranged.

We try to arrange our workshops at times to suit you if these dates don't work for you please email or call to discuss alternatives



Family Sausage Fun

Session suitable for adults and children aged 6 and over

Have fun making your own sausages, make up flavours to your own taste, learn how to work the sausage machine. Take home your efforts to cook and show off to your friends.

1 adult & 1 child, 3 hours - £60
Coffee and soft drinks with home-made cakes
Saturday or Sunday or school holidays
(max number 8)

Proper Sausage & Burger Workshop

Proper Sausage and Burger workshop
Learn how to make your own sausages, mix the seasonings and make a batch to take home.

Make some beef burgers, whether sophisticated or rustic, you choose, take them home to impress your friends

Glass of Hampshire wine or Local beer with Farm produced charcuterie
3 hours £60
Evenings or weekends (max numbers 8)



Farm Butchery Workshops

Please call or email for further information or to discuss a tailor made course:

sarah@parsonage-farm.co.uk

01264 736208

Lamb Workshop

Spend time with Mike our master butcher, watch him butcher a lamb and then have a go! Prepare a French trimmed rack, cut Barnsley chops, butterfly a leg of lamb. Take home a pack of lamb with the opportunity to buy more.

Local, wine, beer or cider and a slow roasted lamb meal
3 hours £65
Evenings or Sunday (max numbers 6)

Pork Workshop

Pork workshop
You will have a chance to find out about the numerous ways a pig can be butchered. Watch and be amazed at Mike's butchering skills preparing chops, tenderloin, boning and rolling a joint for roasting. There'll opportunity to try out some yourself too. Take home some pork and maybe buy some more.

Enjoy a pork meal accompanied by some local beer, cider or wine.
3 hours £65
Evenings or Sunday (max number 6)



Butcher & Cook Workshop

Watch a professional butcher turn a lamb or pig into numerous cuts, with a chance to have a go too. Then see what dishes can be created. Help create a meal using some of the cuts butchered earlier in the day.

Enjoy a relaxing farm lunch and a chance to tour the farm
6 hours £120
Sunday, Monday, Tuesday
(max number 6)