



SAUSAGE MAKING CLASS

The Butchers Club's sausage-making classes have been a huge success from the beginning. From corporate companies to private birthday parties to individual guests joining a group class, The Butchers Club's longest running class at The Secret Kitchen is a properly unique dinner experience. Our venues can accommodate private groups of 10 to 50 guests at a time, depending on whether it's a company team-building exercise, a very special birthday or holiday gift for a loved one or a fun get-together for a group of friends looking to expand their skill sets. Group classes are priced at HK\$1,300 per person, while private bookings of 10 guests or more are priced at a special discounted rate of HK\$1,150 per person.

THE BUTCHERS CLUB SAUSAGE MAKING CLASS

- A unique full night out
- Learn how to debone and mince a leg of lamb
- Select and combine your own seasonings to create your own signature Butchers Club award-winning sausage

COURSE INCLUDES

- Welcome aperitif, a glass of wine and nibbles from a charcuterie board
- Full sausage-making experience
- Sit-down dinner of sausages served with mash potatoes, onion gravy and minted peas
- Complimentary beer and wine all night
- Your "homemade" sausage to take home at the end of the night
- A prize for the best sausage of the evening