



## Tastings and events at Buchanans Cheesemonger

At Buchanans Cheesemonger we like nothing more than sharing with you our love and knowledge of all things cheese. Our London Cheese School offers a range of tastings and events classes to suit all cheese lovers. You will leave with an enhanced understanding of how our products are made, cared for and most importantly, how they taste. Come and indulge in cheese and wine, find inspiration for your next dinner party and learn something new all in the relaxed atmosphere of our shop on Porchester Place.

### Autumn Calendar 2018

#### Fondue Night

Wednesday 28th November

Start by tasting a selection of cheeses ideal for melting before tucking in to an oozing fondue made to our house recipe. Enjoy with a selection of classic accompaniments including bread, boiled potatoes, charcuterie and cornichons. A glass of fizz on arrival and a carafe of wine per person is included, with all our wines also available to purchase by the glass or bottle to enjoy alongside your meal. Take home a copy of our fondue recipe to enjoy again with friends.

7.00–9.00pm  
£60 per person

#### Make your own Truffled Brie

Tuesday 18th December

Ever wondered how we make our deliciously luxurious Truffled Brie? Come and learn a bit more about the classic French cheese itself and enjoy a Brie tasting with a glass or two of wine before having a go at making your very own Truffled Brie (worth £40) to take home and enjoy over the festive season.

6.30–8.30pm  
£60 per person

### Spring Calendar 2019

#### Cheese & Wine Pairing Masterclass: Classic French Wine Regions

Wednesday 6th February

In this class we identify the types of cheese that pair well with different styles of wine from the most famous winemaking regions of France. Taste six wines and a dozen cheeses, from France and beyond, to identify the perfect match. You will leave inspired for your next dinner party or get-together with friends.

6.30–8.30pm  
£60 per person

#### Cheese & Wine Pairing Masterclass: Classic Italian Wine Regions

Wednesday 13th March

In this class we explore a selection of classic Italian wines and discuss the types of cheese that pair well with the different styles. Taste six wines and a dozen cheeses, from Italy and elsewhere, to find the perfect match.

6.30–8.30pm  
£60 per person

Call or email us to book your place

Gift vouchers are available

Our shop is also available for private hire –  
get in touch to discuss your bespoke cheese party

#londoncheeseschool

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