

# MASTERCLASSES



## OYSTER SHUCKING IN THE GARDEN

FRI 10, SAT 11 & SUN 12 OCTOBER | 2PM - 3PM

The oyster shucking demo offers a rare chance to witness firsthand the artistry and skill behind the centuries-old tradition of oyster shucking.

This is a ticketed event. Please use the link below for ticket information.

## WINE TASTING WITH ELLY OWEN IN THE GARDEN ROOM

FRI 10, SAT 11 & SUN 12 OCTOBER | 4PM - 5PM

Elly Owen is an award-winning sommelier and wine educator based in Cornwall, known for her relaxed, accessible approach to wine.

This is a ticketed event. Please use the link below for ticket information.

## COCKTAILS AT HOME WITH INDIDOG IN THE GARDEN ROOM

SAT 11 OCTOBER | 1PM - 1PM

Imagine bringing the chic and vibrant atmosphere of Indidog Falmouth into your own kitchen. Known for its imaginative cocktails, this eclectic Falmouth bar has been a go-to spot for creative drinks and unforgettable experiences. Recreate that same energy and craftsmanship at home with a little guidance, a lot of fun, and a few carefully selected ingredients.

This is a ticketed event. Please use the link below for ticket information.

## LOCAL FISH CEVICHE WITH INDIDOG IN THE GARDEN ROOM

SUN 12 OCTOBER | 2PM - 3PM

Ceviche is a South American dish originating in Peru made with raw fish “cooked” in citrus juice. At Indidog, the dishes are often inspired by local produce and global flavours. Imagine combining fresh Cornish fish with zesty lime, fresh coriander, and a dash of chilli!

This is a ticketed event. Please use the link below for ticket information.

**BUY TICKETS**