

CHRISTMAS COME DINING



CHRISTMAS COME DINING IS THE ULTIMATE, HANDS-ON, FESTIVE COOKERY EXPERIENCE THAT CHALLENGES TEAMS TO CREATE A MOUTH WATERING 3 COURSE CHRISTMAS MEAL FROM SCRATCH UNDER THE GUIDANCE OF OUR EXPERT CHEFS.

Guests will be able to enjoy the fruits of their labour as they sit down and enjoy the amazing food they have created together. Our expert chefs have a star-studded background, many of them having worked with chefs such as Gary Rhodes, Marco Pierre White and John Torode to name a few so you will be in very safe hands.



After a warm welcome, your head chef will conduct a cookery demonstration where they will cook a few of the dishes that will be on offer. Once the demonstration is over, the group will then be split into teams, with one team cooking another teams meal!



Each team will be responsible for every aspect of the meal from the fine details on the table, to delivering hot food to order.

The teams can decide to create the dish which our chef has demonstrated or let their creative side go! Naturally, our chefs will be on hand to assist and help with creative ideas.



To conclude this culinary experience and in true “come Dine With Me” style, each team will score the other team’s efforts, before the results are announced and any comments made about the meal are read out over coffee!

Christmas Come Dining lasts for approximately 3 hours depending upon the requirements of your group.

Our expert chefs and crew will guide you through the event from start to finish and will be on hand throughout to answer any questions the delegates may have and to ensure everything is running smoothly.

This event can be run absolutely anywhere and come complete with a fully equipped ‘pop-up kitchen’ including mobile cooking stations, pots, pans, utensils, and even a kitchen sink, so there is no need to have access to a kitchen!

RUNNING TIME	The ideal length of time for this activity is 2-3 hours.
MIN/MAX GROUP SIZE	Suitable for 8-250 participants.
PEOPLE PER TEAM	We would recommend 8-10 participants per team.
ACTIVITY COST	Please contact a member of our team for prices.
WHAT'S INCLUDED	<ul style="list-style-type: none"> ✓ A professional chef to oversee your activity ✓ Experienced and friendly event crew ✓ Quality ingredients ✓ All specialist equipment and sundries ✓ Pre-event planning and management ✓ White Rhino travel and logistics costs ✓ Public liability insurance



“From start to finish everything ran smoothly - from the organisational liaison with Tim to the actual event that was hosted by Paul, a great chef!

Everybody thoroughly enjoyed the activity- it was great way for people to bond and also brought out the competitive streak in us all!”



“We received an amazing service from Tim and his team of chef’s. Everything was taken care of meaning that we could just turn up and enjoy an afternoon of creative competition!

I would without hesitation recommend White Rhino and hope to work with them again in the future!”