LAINSTON HOUSE





Fishing and Feasting Escape

A masterclass in fly fishing and Big Green Egg barbecuing

27th - 28th May 2025 9th - 10th September 2025

Woodman Lane, Sparsholt Winchester, Hampshire SO212LT <u>exclusive.co.uk/lainston-house</u>





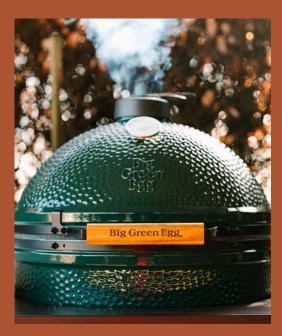
Hooked on Flavour, A Lainston House Adventure

Fly fishing and BGE barbecuing in the Hampshire countryside

This unforgettable two-day experience, in partnership with Big Green Egg, invites you to immerse yourself in the tranquil beauty of Hampshire, to fish, feast and cook your own catch. You'll learn the art of lakeside fly fishing in one of the world's most renowned fishing locations. Whether you're a complete beginner or looking to refine your skills, expert gillies will guide you through every step.

Lainston House's renowned Season Cookery School becomes your playground for mastering the art of barbecue with the iconic Big Green Egg. Guided by an expert chef, you'll transform your catch into delicious dishes while learning essential skills, from lighting and temperature control to advanced smoking techniques.

Your two day break also includes barbecued lunch by the lake, woodfired feasting and fizz at The Wellhouse and a luxurious overnight stay with breakfast both days at Lainston House it's time to taste the best of Hampshire.



In partnership with **Big Green Egg**

Big Green Egg, inspired by the ancient Japanese Kamado cooker, is known for its ability to retain heat and enhance flavor. Its ceramic design allows for versatile cooking, from grilling to roasting and baking. Celebrated for its innovative technology and high-quality craftsmanship, Big Green Egg has become a favorite among chefs and home cooks alike, offering unparalleled cooking performance.

Tuesday

8am - Start the Day Together

Arrive at Lainston House to a warm welcome and a hearty breakfast. Meet your host and fellow guests, and get a relaxed overview of the day's plans and experiences.

8.45am - The Journey to the Lakes

Travel in your own car or car share with fellow guests to Leckford Lakes, a peaceful haven perfect for today's fishing experience, just 20 minutes from Lainston House.

9.15am - Mastering the Rod: Fly Fishing Tuition

Starting with a brief introduction to the day's fishing, you'll be given all the equipment you need, and the lake's experienced gillies will be on hand to guide you through the basics or offer expert tips to more seasoned anglers. You'll learn essential techniques, including casting, fly selection and reading the water, with plenty of opportunities to practice on the well-stocked lake. Fed by the famous chalk streams of Hampshire, the lake is teeming with trout, creating the perfect environment for refining your skills.

12.30pm - Lakeside Lunch

Take a break from the rod (and give the fish a bit of respite) as the Lainston House team prepares a delicious light lunch on the Big Green Egg barbecue. Enjoy a fresh, flavourpacked meal by the lakeside, perfectly paired with the natural beauty around you.

1.30pm - Cast Again, Hone Your Skills

Now, with a bit more confidence under your belt, you'll have the chance to perfect your casting technique, experiment with different flies, and deepen your understanding of the water's flow—all while enjoying the peaceful surroundings of the lake.

4pm - Heading Home, A Day Well Spent

After a day of mastering new fishing skills and embracing the challenge, it's time to pack up and make the short journey back to Lainston House, reflecting on a rewarding and fulfilling experience. Back at the hotel, check in, refresh, and take some well-earned leisure time to unwind before dinner, letting the day's experiences settle in.

6.30pm - Fizz and Feasting at The Wellhouse

Come together again for a glass (or two) of fizz before heading to The Wellhouse for dinner. Enjoy woodfire-cooked creations in a special feasting menu paired with wine to complement every bite. Afterward, perhaps a stop in at the bar before retreating to your room for a restful night, reflecting on a rewarding day.

Wednesday

From 7am - A New Day, A New Skill

At your leisure, enjoy a delicious breakfast to fuel up for another day of hands-on learning. Check-out before heading to Season Cookery School's outdoor kitchen to refine your barbecuing skills.

10am - Mastering the BGE Grill: Barbecue Techniques

Designed for all abilities, from beginners to grill masters, this class covers everything from lighting your Big Green Egg to selecting the right wood chips. Under the expert guidance of our chef, you'll perfect techniques like cedar plank cooking, smoking, glazing, and temperature control, all while using your catch from the day before. You'll also work with other seasonal ingredients to create a variety of delicious dishes. Enjoy refreshments and taste your creations as you learn.

1pm - A New Day, A New Skill

We'll take a break for lunch, but this time, you're in charge of creating your own feast. We'll provide a glass of wine, a bottle of beer, or a refreshing soft drink to enjoy with your dishes.

4pm - Time to Head Home, Skills in Hand

Take with you your newfound skills, a handy goodie bag, and highlights from two unforgettable days spent learning, feasting, and enjoying the outdoors. It's time to hit the road and plan your next adventure.



The Details

When can you book?

Tuesday 27th - Wednesday 28th May 2025 Tuesday 9th - Wednesday 10th September 2025

What will your stay include:

- Breakfast on arrival
- A full day's fly fishing with all equipment, tuition and licence covered
- A light barbecued lunch by the lake
- Drinks reception and The Wellhouse feasting dinner
- A luxury overnight stay for one night in a room of your choice
- Breakfast in our restaurant
- A Big Green Egg barbecue class at Season cookery school, dining on your creations using your catch, with refreshments.

Stay an extra night:

Why not arrive the night before and get a good rest before the busy days ahead? Or stick around a little longer after the group activities wrap up - no need to rush off. Better yet, do both and make the most of the whole experience!

From £950 per person

Rooms are based on single occupany

Extra nights from £315 per night B&B

Bring a guest to share your room and dine with the group at £135

Fishing, cookery class and lunches not included

This event is in partnership with Big Green Egg who are managing all bookings: <u>Book online</u>



