




BROCHURE 2025/26



INTRO

WELCOME TO YOU ALL, MY NAME IS ROSS AND I AM THE FOUNDER AND OWNER OF THE OPEN FLAME EXPERIENCE. AFTER MANY YEARS OF WORKING IN HOSPITALITY BOTH IN THE UK AND ABROAD, I HAVE FOUND MY CALLING. I WANT TO EDUCATE OTHERS INTO MY AMAZING, FOOD FILLED WORLD THROUGH COOKING COURSES, FEASTS, DEMOS AND POP-UP EVENTS.

HERE AT THE OPEN FLAME EXPERIENCE I PRIDE MYSELF ON OFFERING EXCEPTIONAL OPEN FLAME COOKING EXPERIENCES. SO, WHETHER YOU'RE A CHEF, AVID GRILLER, STUDENT, BIG TIME FOODIE OR SELF-CONFESSED, TERRIBLE COOK, I AM HERE FOR YOU.

AND, LET'S BE HONEST, FOOD IS JUST A WAY OF LIFE, SO WHY NOT MAKE THAT FOOD GREAT AND HAVE SOME FUN DOING SO.

COME AND SPEND THE DAY WITH ME OR JOIN ME ON ONE OF MY FEASTING EVENTS. ROLL THOSE SLEEVES UP, GET STUCK IN AND BE EDUCATED IN ONE OF THE MOST, IF NOT THE MOST, UPCOMING AND INCREDIBLE COOKING STYLES: THE OPEN FLAME!

BIG LOVE





MY FOCUS

OVER THE YEARS I HAVE NOTICED FOOD CAN BE A DIFFICULT TOPIC FOR MANY, AND THE EDUCATION AROUND OUR FOOD - IN MY OPINION - IS STRUGGLING TO EXIST IN A WORLD OF OVER OPINIONS, FEAR AND TREND SETTING.

FOOD IS NOTHING TO BE SCARED OF AND I FEEL PEOPLE SHOULD UNDERSTAND MORE ABOUT WHERE THEIR PRODUCE COMES FROM, THE IMPORTANCE OF SUPPORTING OUR FARMERS AND TEACHING OTHERS THE SIMPLICITY OF COOKING GREAT FOOD OVER THE OPEN FLAME.

I BELIEVE THAT A STRONG COMMUNITY IS ESSENTIAL TO SUCCESS. IN DOING SO, I WANT TO SUPPORT OTHER LOCAL BUSINESSES, SUPPLIERS, FARMERS AND MORE.

I BELIEVE I AM ONLY AS GOOD AS THE PRODUCE I USE AND THE PEOPLE I WORK WITH.



FARM - FLAME - FORK

LIVING IN THE UK, WE HAVE ACCESS TO SOME OF THE BEST PRODUCE IN THE WORLD.

SO, I WANT TO PLAY MY PART IN SHOWCASING AND USING SOME OF THE BEST PRODUCE OUR LOCAL FARMERS AND SUPPLIERS HAVE TO OFFER.

MY MENUS WILL CHANGE WITH THE SEASONS ENSURING EACH EXPERIENCE IS FILLED WITH VARIETY THROUGHOUT THE YEAR, AND WILL MEAN THAT NO COURSE WILL BE THE SAME.

THE OPEN FLAME!

IN MY OPINION, THIS IS THE BEST WAY TO COOK FOOD!

MY AIM IS TO PASS ON MY KNOWLEDGE TO OTHERS, AND ALONG THE WAY, TOGETHER PUSH THE BOUNDARIES OF OPEN FLAME COOKING.

IN MY OPEN FLAME COOKING EXPERIENCES, YOU WILL LEARN ALL THERE IS TO LEARN ABOUT THE OPEN FLAME AND HOW IT WILL BE USED TO COOK EXCEPTIONAL FOOD.

OF COURSE THE BEST PART OF ANY COOKING EXPERIENCE IS GETTING TO EAT THE FOOD THAT HAS BEEN CREATED AND COOKED BY YOU.

THIS IS A GUARANTEE!

OH AND A HEADS UP, YOU MAY WANT TO BRING SOME EMPTY TUBS WITH YOU AS THERE IS ALWAYS MORE THAN ENOUGH FOOD TO TAKE HOME!



THE OPEN FLAME FEASTS

IF YOU ARE A FOODIE THIS IS FOR YOU!

JOIN ME AT ONE OF THE SEASONAL FEASTS, WHERE THE OPEN FLAME EXPERIENCE TEAM WILL PUT TOGETHER A FOODIE FEAST EXPERIENCE FOR YOU ALL TO JOIN.

NO FEAST WILL EVER BE THE SAME!

THROUGHOUT THE YEAR, I WILL FOCUS MY MENUS AROUND SEASONALITY AND SHOWCASE THE BEST PRODUCE OUR COUNTRY HAS TO OFFER, UTILISING THE OPEN FLAME TO BRING EACH PRODUCT AND DISH TO LIFE!

I AM ALWAYS LOOKING FOR THE NEXT BEST LOCATION ACROSS THE COUNTRY AS I FEEL MY EXPERIENCES SHOULD BE AVAILABLE TO EVERYONE.

SO, WHETHER IT'S SPRING OR SUMMER TIME AND WE ARE FEASTING IN A BEAUTIFUL ORCHARD SOMEWHERE, TO AUTUMN OR WINTER TUCKED UP IN A COSY, WOOD-FIRED CONVERTED BARN IN THE COUNTRYSIDE, MY FEASTING EXPERIENCES ARE FIT FOR ALL.

SO, ALL YOU NEED TO DO IS ASK YOURSELF, ARE YOU READY FOR A FEAST?



COOKING COURSES

ALL DAY HANDS-ON EXPERIENCE, TAKING YOU THROUGH A FLAME-FILLED, FOODIE EXPERIENCE LIKE NO OTHER.

IT'S AN EARLY (ISH) START, BUT ONCE THE INTRODUCTIONS ARE OUT THE WAY, IT'S STRAIGHT INTO BREAKFAST.

OH YES, THAT'S RIGHT, THE FOOD STARTS STRAIGHT AWAY!!

AND IT DOESN'T STOP THERE...

A STUNNING, OPEN FLAME COOKED LUNCH WILL FOLLOW AROUND THE MIDWAY POINT TO KEEP THE TASTEBUDS DANCING AND THE HANGRINESS AT BAY.

WAIT! WHAT? THERE'S MORE?

YOU BET YOUR SWEET COW RUMP THERE IS!

AFTER THE DAY'S HARD GRAFT OF LEARNING, GETTING HANDS ON AND COOKING OVER THE OPEN FLAME. EVERYONE GETS TO SIT DOWN AND ENJOY THE EVENING'S FEAST.

ALL FOOD IS COVERED IN THE COST, AND TRUST ME WHEN I SAY THERE IS A LOT!

SO, EVEN IF YOU'RE A SOLO FOODIE, COUPLE, GROUP OF FRIENDS, FAMILY OR WORK COLLEAGUES ALL ARE WELCOME!

MUST BE OVER THE AGE OF 18+ OR ACCOMPANIED BY AN ADULT.



SCHOOL, COLLEGE & ACADEMY COURSES

ALL DAY HANDS-ON EXPERIENCE FOR YOUR STUDENTS AND STAFF. FROM THE ABSOLUTE BASICS TO THE MORE TECHNICAL AND ADVANCED, THIS COURSE CAN FIT ALL AGES AND ABILITIES.

MY PASSION STEMS FROM WHAT I LEARNT AT A YOUNG AGE: THE IMPORTANCE OF TASTE, DIFFERENT COOKING METHODS AND UNDERSTANDING THE PRODUCE WE USE.

I WANT NOTHING MORE THAN FOR AS MANY STUDENTS TO BE EDUCATED IN THE FOOD WE EAT AND REALISE THAT COOKING OVER AN OPEN FLAME IS NOTHING TO SHY AWAY FROM.

FOOD IS WHAT WE ALL NEED EACH DAY, EVERYDAY, SO WHY NOT MAKE IT FUN, ENGAGING AND MOST IMPORTANTLY, TASTY!

THE COURSES ARE ABLE TO BE DESIGNED AND TAILORED TO THE INDIVIDUAL NEEDS OF YOUR SETTING.

ANYTHING IS WORTH A CONVERSATION IN MY EYES, SO PLEASE FEEL FREE TO REACH OUT.

A black and white photograph of a hand with a detailed, dark tattoo of leaves and branches. The hand is holding a piece of dark, textured charcoal or wood. The background is dark and out of focus.

COLLABORATION

PERSONALLY, I LOVE NOTHING MORE THAN WORKING WITH OTHERS THAT HAVE THE SAME PASSION AS ME.

SO, IF YOU'RE ANOTHER CHEF, GREAT VENUE, BRAND OR BUSINESS THAT WANTS TO COLLABORATE, THEN I AM ALL EARS.

NO CONVERSATION IS A BAD CONVERSATION.

SO, DON'T SIT THERE WONDERING WHAT IF?

OR, THINK I WOULDN'T BE INTERESTED IN YOUR BRILLIANT IDEA!

GET IN TOUCH!

FIND OUT!

AND TOGETHER, LET'S MAKE IT HAPPEN!



Big Love

ROSS DUNCAN - OWNER & CHEF