

*Swinton Park
Cookery School*

2012 PROGRAMME



The Chefs



Rosemary Shrager

The celebrated TV chef, runs her two day residential courses themed on Modern British with a choice of Classic, Game or Modern Twist themes, French and Italian, Fish & Seafood and Mediterranean Food. New for 2012 are her Day Masterclass Courses which will focus on Bread and Sauces.

Rosemary is a legendary teacher, with an infectious enthusiasm and passion for food.



John Rogers

The Cookery School Head Chef who runs the majority of the Day Courses along with his own residential Weekend Course. John has demonstrated extensively at food festivals in the region, including Swinton Park's own Alfresco Food Festival, and has a natural flair for the theatre of cooking and engaging with his pupils. He has trained at Michelin starred restaurants, and joins the school having spent over three years in the restaurant kitchen.



Gilly Robinson

Gilly is Rosemary's demonstration assistant during her courses and, as a working mother and a Girl Guide Leader, she has always championed nutritious wholesome family food.

Her Children's Cookery Courses also inspire children to enjoy and experiment with cooking themselves. She also runs the Christmas in a Box afternoon course.



Pretti Tejura

Pretti is the brains behind the highly successful Curry Cuisine spice label, and now also runs our Friday night Curry Club and the Indian Masterclass Day Courses. With her roots in India, she draws on influences from different ingredients and styles of food throughout Asia.



Simon Phillips

Simon has spent many years cooking sushi professionally in the UK and the Far East. His mission is to share his love of sushi with all. He is joining us to run the day sushi courses and also our weekend Sushi Dinners.



Chris Bax

Chris is the instructor on our Wild About Food day courses, and also our Back to Nature foraging and survival skills courses for private groups. Chris trained as a chef, before venturing into wild food. As recently seen on BBC's *Countryfile*, Chris is passionate about living from the land and preserving rural skills.



Michelle "Clippy" McKenna

The founder of Clippy's Apples, a unique awarding winning brand focused on British-apple based preserves, whose products are sold nationwide. Extensive travel has inspired her taste buds and in her 'Preserving the Nation' workshops no two preserves are ever the same!

The Courses



The Rosemary Shrager Two Day Course

The two day cookery course is designed and run by Rosemary and concentrates on the classical preparation of food, and mastering the essential techniques. Each course programme is versatile and suits all levels of experience and ability.

Italian and French

Have you ever come home from Italy or France and wanted to recreate those delicious holiday memories? Using fresh seasonal produce, you will learn the essential skills you need, and prepare several exquisite three course meals.

Modern British Classic

Rosemary loves classic cooking and believes these essential skills need to be preserved. In this course you learn traditional cooking techniques with a contemporary flavour and presentation.

Fish and Seafood

Learn how to fillet, prepare and cook a wide range of fish and seafood. Cooking fish and seafood at home will no longer hold any fears for you – you will leave with more confidence and knowledge than you ever thought possible

Modern British Game

If you do not already include game in your diet, prepare to be introduced to a healthy and delicious addition – once you know how to cook it. Game is one of Rosemary's best kept secret ingredients.

Mediterranean

Come on a culinary cruise around the Med, enjoying the delicious range of local seasonal produce and flavours. Cooking with very strong local flavours, the course shows how influences have both been adapted from one country to another, and remained wholly local to individual cuisines.

The John Rogers Weekend

The John Rogers Residential Weekend Course starts on a Friday afternoon and finishes late Saturday afternoon. The weekend allows for in depth and varied techniques, and the style of cooking on offer will be Modern British, with a focus on seasonal ingredients sourced from the hotel's four acre walled garden, 20,000 acre estate or nearby Yorkshire countryside.



The Rosemary Shrager One Day Masterclass Course

Bread

If you have ever wanted to fill your home with the smell of delicious freshly baked bread then this is your opportunity. You will start with basic techniques before learning how to create a variety of breads, from classic British, French and Eastern breads, quick soda bread and so on, using a variety of flours and flavours. Focaccia, rye, pitta, naan, brioche; these are but just a few.



Sauces

A sauce can transform a meal into a sensation. Here, you will learn how to turn the simplest of dishes into a real treat. You will be introduced to basic techniques and build an understanding of the reduction and flavours of sauces. You will adapt this into sweet and savoury sauces and finish by creating your own signature sauce.

Day Courses

Dinner Party Courses

These are graded for Beginner, Intermediate and Advanced levels of experience and confidence. Each course will work on the essentials including knife skills and butchery, stocks and sauces and bread making.

As a guideline:

Beginner: aimed at those who want to master the basics and will get you to the level where you can cook a three course meal using simple recipes with confidence.

Intermediate: this is for those who have some experience of cooking but feel limited by their range of skills. The course will introduce more advanced skills and styles of food.

Advanced: aimed at those who are already confident in the kitchen and want instruction at the highest level of cuisine.

Italian

Master the simple and yet brilliant Italian basics such as pasta, but also explore some of the lesser known recipes and ingredients.

Butchery Skills

The course will be spent working on knife skills, boning and filleting, and understanding the different butcher's cuts and joints. Different seasonal meats will be used, the majority of which will be locally sourced.

Wild About Food

Your instructor, Chris Bax, will take you on a three hour foraging walk in the grounds, where you can learn about wild edible food and what to avoid. Ingredients are then brought back to the cookery school where a demonstration meal is cooked and eaten at the demonstration table.



Indian Masterclass

Prett Tejura from Curry Cuisine is the tutor for this day course, with lunch served at the demonstration table. It is designed to teach the basics, from understanding the essential spices, Indian herbs and other ingredients that will give you the confidence when creating your mouthwatering Indian food.

The Courses

Sushi for Beginners

Simon Phillips will introduce you to the origins of sushi and the essential ingredients and skills during the course of the day, including knife skills and filleting fish, mastering the basics such as seaweed rolls and sticky rice and understanding the fundamental dishes. His fusion style of food incorporates other Western ingredients.

A complete sushi meal is served at the end of the day.



Game

The Game masterclass courses offer an insight from Richard Townsend from Yorkshire Game into game, countryside practices and the different breeds of bird, followed by an introduction to the seasonality of meat, and the different cuts and various ways in which each cut needs to be hung, prepared and cooked.

This is interspersed by John with masterclasses on sauces and vegetables to accompany a dish, hands on boning and preparation of a dish along with a paté or terrine, and a tasting of complementary wines.



The Kitchen Garden: Grow & Cook Your Own

Susan Cunliffe-Lister starts this masterclass with a tour of the walled garden, explaining her principles of design and her recommended planting programme for a fruit and vegetable garden. Guests will enjoy the hands on experience of collecting fresh produce for the day's course and then joining John in the cookery school kitchen for both demonstration and hands on cooking for a fresh and innovative introduction to cooking in harmony with the seasons. The day ends with a plant to take home.

Fish and Shellfish

Learn about the varieties of un-endangered fish and shellfish that can be readily sourced from our local waters, and enjoy some mouth watering recipes.



Cookery Workshop

Preserving Course with Clippy - 14th October

The three hour session will include two "hands on" taught preserves using seasonal ingredients sourced from the hotels' walled garden, plus an additional demo. Guests will receive a recipe booklet with all the recipes and tips from workshop and they should expect to make at least 4-6 jars of preserves each to take home. The workshop will incorporate ingredients such as chocolate, chilli, ginger, garlic, vanilla and alcohol in the preserves.



Curry Club

This is a Friday night event at Swinton Park, and one which offers a truly unique way to unwind and relax at the end of the week. Join Prett Tejura from Curry Cuisine for an informative and entertaining series of Curry Club nights running throughout the year.

Each evening will start with an introduction from Prett on that evening's style of cooking, focusing on a particular region and its culture, climate and traditions, along with the principal ingredients most commonly used. After a short demonstration from Prett, there follows an opportunity for some hands on cooking and a delicious and authentic Indian meal is then served in the demonstration kitchen.



Sushi Dinner

Join the sushi expert, Simon Phillips, for an evening's introduction to sushi and its origins along with other Japanese dishes such as sashimi, teriyaki and noodles. After a demonstration, there will be some hands on opportunities allowing you the chance to master the basic skills, and your meal will be served by your own sushi chef making sushi to order at the demonstration table. Miso soup and saki tastings will also form part of the evening's experience.

Guests staying at the hotel on a DB&B basis can attend the Curry Club or the Sushi Meal as an alternative to dinner in the restaurant at the same price.

Gourmet Weekends

**27th January (one night),
16th-17th March (two nights),
26th-27th October (two nights) &
23rd-24th November (two nights)**

This is an event where we bring together an extravaganza of wine and fine cuisine, with tastings and demonstrations and even a gourmet treasure hunt. The two and one day weekend events include five course gourmet dinner, accommodation and breakfast, and wine at dinner.

The package price per room for two guests, including wine tastings and demonstrations in the cookery school is:-

For a two night package:

**£670 for a Knights, Barons or Earls room
£720 for a Dukes room or £770 for a Suite**

For a one night package:

**£365 for a Knights, Barons or Earls room
£390 for a Dukes room or £415 for a Suite**

Please note that from October the Gourmet Weekends rate will increase by £5 per room per night.



Cookery School Events

Chef's Table

The Chef's Table is a set menu demonstration dinner served to you at the demonstration table in the cookery school.

The meal is cooked by the Cookery School Head Chef John Rogers, and guests enjoy the unique experience of seeing an expert at work, whilst at the same time being able to savour a delicious meal in the relaxed and informal surroundings of the demonstration cookery school kitchen.

What is unique about the Chef's Table at Swinton Park is that John cooks just for the guests at the demonstration table and no other, without the usual distractions found in a commercial kitchen.

Guests at the table have his undivided attention and are able to converse freely with him throughout the evening, should they want to take some tips and suggestions home with them at the end of the evening.

£48 per person. Drinks charged separately. Guests staying at the hotel on a DB&B basis can attend the Chef's Table as an alternative to dinner in the restaurant.

If you are interested in evening dining events, you may also be interested in our Sushi Dinners and Curry Club which also take place in the cookery school – please see the cookery school brochure for further details.

Sunday Masterclass Lunches

Selected Sundays throughout 2012

This event follows a similar format to a Chef's Table, with a demonstration meal being served in the cookery school demonstration kitchen. This is a relaxed and convivial event, for friends and family to enjoy, as John Rogers demonstrates a Modern British menu that champions seasonal Yorkshire produce.

£40 per person



Pre-Dinner Drinks Cookery Demonstrations

Evening dates throughout 2012

These half hour pre-dinner demonstrations in the Cookery School offer some useful insights into John Rogers' cooking and the ingredients he uses, allowing for just enough time to whet the appetite before dinner in the restaurant.

The dishes demonstrated by John will follow along the lines of our restaurant menu, keeping in tune with what is in season, with a glass of wine served during the demonstration.

£10 per person

Festive Events

Festive Fare

2nd, 8th & 9th December

A Day Course with Cookery School Head Chef, Robert Taylor, for those wanting some inspiration this season. The course offers some refreshing interpretations of the more traditional dishes, along canapés for drinks parties and Boxing Day recipes for the leftovers. The day course ends early afternoon in time for a three course lunch in the cookery school dining room.

Christmas in a Box

4th, 5th & 6th December

Be one step ahead of the crowd with this novel and stress free approach to Christmas Dinner. Join Gilly Robinson for an afternoon of cooking and prepare the entire meal for six, all of which can be taken away and frozen to be served at a later stage at your convenience. Be the one to enjoy Christmas this year to the full! Additional servings (in multiples of six) can be prepared – advance booking required.



Children's and Family Cookery Courses



The Children's Cooking courses are held in the half term holidays and run by Gilly Robinson, who aims to encourage children to master the basics and enjoy and experiment with food, in a friendly and fun environment. All children will take home an apron and recipe card at the end of each course.

Mini-Chefs – 6-9yrs £50 per child

Lots of hands on experience as children master the basic skills. An afternoon session, with goody bag to take home.

Basics for Beginners – 10-14yrs

£60 per child

Designed to build confidence in the kitchen, learning skills children can try at home including essential skills such as bread making and basic knife skills. Morning session with lunch.

Confident Cook – 10-14yrs

£60 per child

For those who have been on a Basics course or had enough experience in the kitchen to be able to cook with confidence and, for simple tasks, unsupervised. This course will inspire a young chef to experiment with more styles and themes of food than before, and cover some fairly complicated techniques. Morning session with lunch.

Family Cookery Course

£70 per person

Alternatively, if the scheduled dates don't suit you or if you would like Gilly all to yourself, Gilly can run a private Family Cookery Courses for up to four at a time. This can include adults if they would like the opportunity to cook alongside their children

What's Included

The Rosemary Shrager, John Rogers Weekend and Day Courses all include lunch during the day, with the addition of dinner on the Friday night of the Robert Taylor Weekend and on both nights of the Rosemary Shrager course (which is run over three days). Refreshments are served during cooking sessions. Please see our website for specific timings.

None of the courses include accommodation apart from the John Rogers weekend which includes accommodation in the hotel on the Friday evening. Special accommodation rates are available in conjunction with all other course bookings, from £105 per room/night B&B

The Curry Club involves a short demonstration with some hands on opportunities, followed by dinner served at the Demonstration Table. Wine and Beer are available to order on the evening.

The Sushi Dinner includes miso soup and saki tastings, demonstration, hands on, and sushi made to order. Wine and Japanese beer are available to order on the evening.

The Children's Cookery Courses involve demonstration and hands on cooking, followed by a light lunch served at the Demonstration Table, apart from Mini-Chefs who have a goody bag to take home.

The Christmas in a Box afternoon course involves hands on cooking throughout the course, with refreshments. A three course meal for six guests is prepared, ready for the freezer. Additional servings need to be booked in advance, at a cost of £15 per person.

The Bite Sized Demonstration course includes a half hour of demonstration served with a pre-dinner glass of wine.

Please refer to our website or ask on booking for our booking terms and conditions.



Calendar of Events

JANUARY

- 21st Cookery School Day Course –
Dinner Parties Intermediate
- 22nd Cookery School Day Course –
Italian
- 27th Chef's Table
- 27th Pre-Dinner Demonstration
- 27th Gourmet Night (*One Night*)
- 29th Sunday Masterclass Lunch

FEBRUARY

- 3rd-4th John Rogers Weekend Course
(*Two Days*)
- 5th Sunday Masterclass Lunch
- 10th Chef's Table
- 10th Pre-Dinner Demonstration
- 11th Cookery School Day Course –
Dinner Parties Beginners
- 11th Pre-Dinner Demonstration
- 12th Cookery School Day Course –
Dinner Parties Intermediate
- 13th Cookery School Day Course –
Children's Course – Mini-chef
- 14th Cookery School Day Course –
Children's Course – Beginners
- 15th Cookery School Day Course –
Children's Course – Confident
- 17th Chef's Table
- 17th Pre-Dinner Demonstration
- 18th Rosemary Shrager
One Day Masterclass –
Bread
- 19th-21st Rosemary Shrager
Two Day Course –
French & Italian

- 22nd-24th Rosemary Shrager
Two Day Course –
Modern British Classic

- 24th Curry Club
- 25th Cookery School Day Course –
Dinner Parties Intermediate

MARCH

- 2nd Chef's Table
- 2nd Pre-Dinner Demonstration
- 3rd Cookery School Day Course –
Dinner Parties Intermediate
- 4th Cookery School Day Course –
Italian
- 9th-10th John Rogers Weekend Course
(*Two Days*)
- 11th Sunday Masterclass Lunch
- 16th Chef's Table
- 16th Pre-Dinner Demonstration
- 16th-17th Gourmet Weekend
(*Two Nights*)
- 18th-20th Rosemary Shrager
Two Day Course –
Modern British Classic
- 23rd Chef's Table
- 23rd Pre-Dinner Demonstration
- 24th Cookery School Day Course –
Sushi Masterclass
- 24th Sushi Dinner
- 25th-27th Rosemary Shrager
Two Day Course –
French & Italian
- 30th Curry Club
- 31st Cookery School Day Course –
Butchery Skills

APRIL

- 1st Cookery School Day Course –
Dinner Parties Intermediate
- 6th Chef's Table
- 6th Pre-Dinner Demonstration
- 7th Cookery School Day Course –
Dinner Parties Advanced
- 13th Chef's Table
- 13th Pre-Dinner Demonstration
- 14th Cookery School Day Course –
Indian Masterclass
- 15th-17th Rosemary Shrager
Two Day Course –
Modern British Classic
- 18th-20th Rosemary Shrager
Two Day Course –
Fish & Seafood
- 21st Cookery School Day Course –
Dinner Parties Beginners
- 27th Chef's Table
- 27th Pre-Dinner Demonstration
- 28th Cookery School Day Course –
Dinner Parties Intermediate
- 29th Cookery School Day Course –
Italian

MAY

- 4th Chef's Table
- 4th Pre-Dinner Demonstration
- 5th Cookery School Day Course –
Dinner Parties Intermediate
- 6th Sunday Masterclass Lunch
- 11th Rosemary Shrager
One Day Masterclass –
Sauces

- 11th Chef's Table
- 11th Pre-Dinner Demonstration
- 13th-15th Rosemary Shrager
Two Day Course –
Modern British Classic
- 16th-18th Rosemary Shrager
Two Day Course –
Modern British Classic
- 18th Curry Club
- 20th Cookery School Day Course –
Wild About Food

JUNE

- 1st Chef's Table
- 1st Pre-Dinner Demonstration
- 2nd Cookery School Day Course –
Fish & Shellfish
- 3rd Cookery School Day Course –
Dinner Parties Intermediate
- 6th Cookery School Day Course –
Children's Course – Mini-chef
- 7th Cookery School Day Course –
Children's Course – Beginners
- 8th Cookery School Day Course –
Children's Course – Confident
- 8th Sushi Dinner
- 9th Cookery School Day Course –
Italian
- 10th Sunday Masterclass Lunch
- 15th Chef's Table
- 15th Pre-Dinner Demonstration
- 16th Cookery School Day Course –
Dinner Parties Intermediate
- 17th Cookery School Day Course –
Butchery Skills

22nd Rosemary Shrager
One Day Masterclass –
Bread

22nd Curry Club

23rd Chef's Table

23rd Pre-Dinner Demonstration

24th- Rosemary Shrager

26th Two Day Course –

Fish & Seafood

27th- Rosemary Shrager

29th Two Day Course –

Modern British Classic

30th Cookery School Day Course –

Dinner Parties Intermediate

JULY

6th Chef's Table

6th Pre-Dinner Demonstration

7th Cookery School Day Course –

Fish & Shellfish

8th Cookery School Day Course –

Dinner Parties Advanced

13th Chef's Table

13th Pre-Dinner Demonstration

14th Cookery School Day Course –

Kitchen Garden

15th- Rosemary Shrager

17th Two Day Course –

Fish & Seafood

18th- Rosemary Shrager

20th Two Day Course –

French & Italian

20th Curry Club

21st Cookery School Day Course –

Italian

27th Chef's Table

27th Pre-Dinner Demonstration

28th Cookery School Day Course –

Dinner Parties Intermediate

AUGUST

3rd Chef's Table

3rd Pre-Dinner Demonstration

4th Cookery School Day Course –

Fish & Shellfish

5th Cookery School Day Course –

Dinner Parties Beginners

10th Chef's Table

10th Pre-Dinner Demonstration

31st Chef's Table

31st Pre-Dinner Demonstration

SEPTEMBER

1st Cookery School Day Course –

Sushi Masterclass

1st Sushi Dinner

2nd- Rosemary Shrager

4th Two Day Course –

Modern British Game

5th- Rosemary Shrager

7th Two Day Course –

Modern British Classic

8th Cookery School Day Course –

Dinner Parties Intermediate

14th Curry Club

15th Cookery School Day Course –

Butchery Skills

16th Cookery School Day Course –

Dinner Parties Intermediate

21st Chef's Table

21st Pre-Dinner Demonstration

22nd Cookery School Day Course –

Dinner Parties Intermediate

23rd Cookery School Day Course –

Italian

28th- John Rogers Weekend Course –

29th *(Two Days)*

30th Sunday Masterclass Lunch

OCTOBER

4th Rosemary Shrager
One Day Masterclass –

Sauces

5th Chef's Table

5th Pre-Dinner Demonstration

6th Cookery School Day Course –

Indian Masterclass

7th- Rosemary Shrager

9th Two Day Course –

Modern British Classic

10th- Rosemary Shrager

12th Two Day Course –

Modern British Game

12th Curry Club

13th Cookery School Day Course –

Wild About Mushrooms

19th Chef's Table

19th Pre-Dinner Demonstration

20th Cookery School Day Course –

Italian

21st Cookery School Day Course –

Wild About Mushrooms

26th- Gourmet Weekend

27th *(Two Nights)*

27th Cookery School Day Course –

Butchery Skills

28th Cookery School Day Course –
Dinner Parties Intermediate

29th Cookery School Day Course –
Children's Course – Mini-chefs

30th Cookery School Day Course –
Children's Course – Beginners

31st Cookery School Day Course –
Children's Course – Confident

NOVEMBER

2nd Chef's Table

2nd Pre-Dinner Demonstration

3rd Cookery School Day Course –
Game Masterclass

4th Cookery School Day Course –
Dinner Parties Beginners

9th Sushi Dinner

10th Cookery School Day Course –
Dinner Parties Intermediate

11th Cookery School Day Course –
Italian

16th- John Rogers Weekend Course –
17th *(Two Day)*

18th Sunday Masterclass Lunch

23rd- Gourmet Weekend

24th *(Two Nights)*

23rd Chef's Table

23rd Pre-Dinner Demonstration

24th Cookery School Day Course –
Dinner Parties Intermediate

25th Cookery School Day Course –
Game Masterclass

30th Curry Club

DECEMBER (next page)

Calendar of Events

DECEMBER

1st	Cookery School Day Course – <i>Dinner Parties Advanced</i>
2nd	Cookery School Day Course – <i>Festive Fare</i>
4th	Cookery School Day Course – <i>Christmas in a Box</i>
5th	Cookery School Day Course – <i>Christmas in a Box</i>
6th	Cookery School Day Course – <i>Christmas in a Box</i>
7th	Chef's Table
7th	Pre-Dinner Demonstration
8th	Cookery School Day Course – <i>Festive Fare</i>
9th	Cookery School Day Course – <i>Festive Fare</i>
14th	Chef's Table
14th	Pre-Dinner Demonstration
15th	Chef's Table
15th	Pre-Dinner Demonstration

Spa Treatments Discount

For guests attending any of the cookery courses in 2011 we will be delighted to offer a 10% discount off any spa treatments booked during your stay.

Accommodation

A special accommodation rate is available for guests wanting to book accommodation with a Rosemary Shrager Two Day Course or Day Course, from £105 per room per night (bed and breakfast).

Cookery School Tariff

Course	Start	Finish (approx.)	Max no. on course	Price per person	Guests meals (booking essential)
John Rogers Weekend Course (includes accommodation)	Friday 2:00pm	Saturday 3:00pm	12	£375	Lunch £30 Dinner £45
Rosemary Shrager Two Day Course	Sun/Wed 4:30pm	Tue/Fri 3:00pm	14	£385	Lunch £30 Dinner £45
Rosemary Shrager One Day Masterclass Course	9:30am	3:30pm	14	£215	Lunch £30
Preserving Workshop	9:30am	12:30pm	10	£60	n/a
Dinner Parties:					
<i>Beginner</i>	9:30am	3:30pm	12	£150	Lunch £30
<i>Intermediate</i>	9:30am	3:30pm	12	£150	Lunch £30
<i>Advanced</i>	9:30am	3:30pm	12	£160	Lunch £30
Italian	9:30am	3:30pm	12	£150	Lunch £30
Fish & Shellfish	9:30am	3:30pm	12	£160	Lunch £30
Butchery Skills	9:30am	3:30pm	12	£150	Lunch £30
Game	9:30am	3:30pm	12	£150	Lunch £30
The Kitchen Garden	9:30am	3:30pm	12	£95	n/a
Wild About Food	9:30am	3:30pm	12	£95	n/a
Sushi for Beginners	10:00am	3:00pm	12	£95	n/a
Indian Masterclass	10:00am	3:00pm	10	£120	n/a
Christmas in a Box	2:30pm	6:30pm	12	£150	n/a
Festive Fare	9:30am	3:30pm	12	£150	Lunch £30
Bite-sized Pre Dinner Demo	6:00pm	6:30pm	12	£10	n/a
Sunday Masterclass Lunch	11:00am	2:30pm	10	£40	n/a
Sushi Dinner	7:30pm	10:00pm	12	£45	n/a
Chef's Table	7:30pm	10:30pm	10	£48	n/a
Curry Club	7:30pm	10:00pm	12	£48	n/a
Children's Cookery					
<i>Mini-Chef</i>	2:00pm	5:00pm	10	£50	n/a
<i>Basics for Beginners</i>	10am/3pm	1:30/6:30pm	10	£60	n/a
<i>Confident Cook</i>	10am/3pm	1:30/6:30pm	10	£60	n/a
Family or Children's Cookery: Private Group (by arrangement) (Class of 4, all children or children/adults – lasts approximately 4 hours)				£70	n/a