

PRESS RELEASE

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New Demonstration Courses Launched at Swinton Park Cookery School

Swinton Park, the luxury castle hotel in the Yorkshire Dales, has launched two new demonstration courses which will be running at the school throughout 2010.

The **two hour demonstration course** allows guests to watch a demonstration of various dishes and techniques, with a choice of seven course themes – Yorkshire Fare, Tapas, Stocks Sauces & Foams, Italian, Bread & Patisserie, Butchery and Canapes. The course does not involve hands on cooking in the same way as the cookery school's day courses, but allows guests to enjoy an introduction to cooking, with a demonstration of various skills and dishes. The two hour demonstration ends with service of a three course lunch served at the demonstration table. The event is very relaxed and informal, and guests are welcome to ask the Cookery School Chef, Robert Taylor, for information, ideas and suggestions throughout the course. The course charge is £60 per person and there are up to 10 on a course.

The **“Bite Sized” demonstration sessions** are held in for half an hour either late morning before Sunday Lunch or early evening before a weekend dinner. The idea of this event is whet guests' appetites before they dine in the restaurant, with an introduction to the skills and techniques employed in the restaurant kitchen. It also provides an entertaining and relaxed environment for a mid morning coffee or pre-dinner drink. Each session costs £20 per person, with up to 20 in a group.

Press Evening – Press are warmly invited to join an evening “Bite Sized” Demonstration followed by dinner in the restaurant on 22nd or 23rd January, or for a late morning session and Sunday Lunch in the restaurant on 24th January.

[ENDS]

Notes for the editor :

1. The cookery school has been running at Swinton Park since 2003, and is situated in the converted Georgian stables. It offers day, evening and residential courses throughout the year with a wide variety of themes. The school is also available for private hire and for corporate, incentive and team building events.
2. The two day residential courses are run by guest celebrity chef, Rosemary Shrager. Rosemary has a well established reputation as a cookery school chef with a very hands on approach to teaching, She has starred in several primetime television programmes, including her own ITV series “Rosemary Shrager’s School for Cooks” which was filmed here at Swinton Park.
3. The day and evening courses are run by the hotel’s cookery school chef, Rob Taylor, and a number of themes and styles of cooking are available. He is joined by experts for the masterclasses in Wild About Food, Game and Provenance Food, which includes a tour of the walled garden where you learn what vegetables and fruit can be grown in your own garden and how. Swinton Park also runs cookery courses for children in the holidays, an extremely popular monthly Curry Club evening course, hosted by Prett Tejura of Curry Cuisine, and a Chef’s Table demonstration dinner on selected weekend dates.

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