



Swinton Park

HOTEL, RESTAURANT & SPA
RATES, PACKAGES & EVENTS 2014

Welcome to our 2014 Programme of Events and Accommodation Packages



We are often asked by journalists 'What makes Swinton Park special...' It is an excellent question. With an ever growing number of hotels claiming to be luxurious and different, it's important to define what sets us apart.

Our greatest distinction lies in our ties to the 20,000 acre Swinton Estate that surrounds the castle. We are not merely located in beautiful countryside, but are a part of it. Nature is the heartbeat that drives life at the hotel – from game shooting on crisp mornings in autumn and winter, to delightful garden lunches and talks amid the azaleas and rhododendrons in spring, to the pleasures of walking and cycling through the wider landscape of the moors in summer.

Top left: White Rose Awards 2013: Best Small Hotel – Swinton Park
Top right: New Gardener of the Year, Joseph Lofthouse

The ambiance of the hotel also links back to our heritage as an aristocratic country house. With interiors that are elegant but informal and staff who are courteous but never stuffy, we aim to offer our guests a quintessentially English experience. Whether you stay with us for a Christmas or New Year house party, an off-season short break or a family vacation in the school holidays, you will find us relaxed but attentive, hospitable without being invasive – and always ready with a wide variety of activities to entertain you. A trip to Swinton Park is never complete without a trip to our four acre Walled Garden where many of our guests spend time talking to Susan Cunliffe-Lister about the produce grown. We are extremely proud of Joe Lofthouse, Susan's assistant, who started as a Saturday boy aged 14 and has just been awarded 'New Gardener of the Year' by the *Professional Gardeners' Guild*.



But while appreciating the value of our heritage, we recognise the need to move forward and build for the future. 2013 has seen major investment in refurbishing the cookery school, which now boasts individual workstations for 12 guests with the latest *Gaggenau* appliances. Our cookery school goes from strength to strength, and we were delighted to be finalists for the second year running in the 2013 *British Cookery School Awards*.

We were also very proud to be winners of two categories at the *Welcome to Yorkshire White Rose Awards*. Swinton Park won the *Best Small Hotel* and Swinton Bivouac also won the *Best Campsite*, demonstrating industry recognition for the quality of what we offer. In 2014, we hope to take this a new level with our biggest project since opening...watch this space!

With kind regards

Mark and Susie Cunliffe-Lister

Bedroom Rates



Room Type	Bed & Breakfast	Dinner inclusive	Bed & Breakfast low season*	Dinner inclusive low season*
Suites	£330-£450	£400-£520	£264-£360	£320-£416
Dukes	£310	£380	£248	£304
Earls	£280	£350	£224	£280
Barons	£240	£310	£192	£248
Knights	£195	£265	£156	£212

All rates are per room per night including VAT, subject to availability and valid until 31st March 2014. From 1st April 2014 all rates will increase by £10 per room per night (B&B) and £15 per room per night (Dinner inclusive) with the exception of Knights room rates, which will remain as above.

Low Season Rate*

Applies to two night stays, Tuesdays-Thursdays from 19th November 2013-13th February 2014.

**Excluding 26th-28th December 2013. New bookings only, cannot be combined with any other offer.*

The Long Weekender

For bookings for a Sunday or Monday night, special bed and breakfast rates are available at £165 per room per night or you may upgrade to a Dukes room or Suite at £199 per room per night.



Bedroom Information

All rooms are on the first or second floor, with double or twin accommodation, and are equipped with direct telephone and modem points, CD player, flat screen TVs, drinks tray and coffee/tea facilities. There is complimentary WiFi access throughout the hotel.

A lift serves both floors and four of the bedrooms are equipped with grab rails. Additional equipment to enable mobility is available in all bedrooms.

Cots and Z Beds are available at a charge of £35 per night, including breakfast. Children under 8 years are asked not to eat in the restaurant after 7pm. There is a children's menu available all day and family dining in the private dining room during school holidays.

Please note that the following rooms are in a 'quiet zone' in the hotel where bookings for children and dogs in bedrooms are not permitted: Beverley, Whitby, Headingley and Haworth.

In all other rooms, guests are welcome to bring their dogs. There is a charge of £25 per dog per night, dog beds are provided. Guests are asked not to allow their dogs into the areas in the hotel where we serve food and not to leave them unattended in their rooms.

Dinner, bed and breakfast packages are available for one night stays on Sunday and Monday and two night stays for the rest of the week. Bed and Breakfast rates are not available for Friday and Saturday night bookings.

Special Offers and Packages



Festive Retreat

**27-28th December 2013,
3rd-4th January 2014**

Treat yourself to a restorative break at Swinton Park with our Festive Retreat package. This includes accommodation and breakfast for two nights with a three course seasonal menu each night in Samuel's restaurant, a cream tea for two during your stay, a pre-dinner wine tasting and canapé demonstration on the Saturday evening and a half hour falconry flying display on the Sunday morning.

A film will be shown for children between 4-6.30pm on Saturday night and the private dining room will be available for family dining.

From £269 per room per night

Minimum two nights stay. Room upgrades available for Earls' rooms and above from £50. Extra beds, meals for children and additional nights will be charged at standard rates.

Holiday Heaven

Stay with us for three, four or five nights during any school half term or holiday and enjoy fantastic rates for accommodation, inclusive of dinner, bed and breakfast for adults and complimentary meals and accommodation for children.

The private dining room will be available for family use most nights, allowing parents with younger children to enjoy a relaxed meal together.

From £265 per room per night

Saturday nights excluded, apart from Easter Saturday. Offer applies to a maximum of two children, up to 12 years old. Children may order from the bar and children's menu, as an alternative to the restaurant menus.



Unless otherwise stated, all special offers and packages are subject to availability, apply to new bookings only and are based on double occupancy in standard rooms. Christmas, New Year & Valentines excluded. Rates valid until 1st July 2014.

Swinton Park Tender Loving Care

2nd January-28th February 2014

January and February is the time of year when we all need a little TLC. The Swinton Park TLC package comprises dinner, bed and breakfast along with complimentary perks and privileges that include a pre-dinner glass of Champagne, an upgrade at dinner in Samuel's restaurant to the seven-course Signature Tasting Menu, with a complimentary wine flight and spa gift for those booking a treatment*.

From £299 per room, per night

*Offer applies to all categories of room. A two night minimum stay will apply to most Saturday night bookings. Room upgrades available from £25 per night.*Applies to Spa treatment bookings of one hour or more. One gift per room.*



Tour de Yorkshire Cycling Package

Stay a night at Swinton Park at the heart of the Tour de France route and cycle a section of your choice, or a number of routes around the Swinton Estate (cycle maps supplied). This package is based on two guests sharing a room and includes accommodation, dinner and breakfast. You are welcome to use Swinton Park bikes – standard or electric – and helmets free of charge when booking this package, or if you bring your own bikes we will include a complimentary hose down. To soothe those

aching limbs on return, we have included an hour in the hot tub and sauna in the exclusive-use spa plus a half hour's Cyclist's Massage each.

From £190 per person per night

Room upgrades are available from £35 per person, with complimentary Swinton Park Land Rover drop off or collection included for Dukes and Suite bookings. A minimum two night stay will apply to some Saturday night bookings, with the second night at standard dinner, bed and breakfast rates. Massage can be upgraded to one hour at additional cost.

Special Offers and Packages



Walking Breaks

Take to the hills and enjoy the great outdoors exploring the Yorkshire Dales, safe in the knowledge that all the creature comforts await you at the end of the day. There are two walking packages available:

The Swinton Estate Rambler

Explore the 20,000 acre Swinton Estate, which stretches from the River Ure up onto the moorland Dales, with a selection of walking guides to choose from. The package also includes a rucksack picnic and, at the end of a hard day, an hour in the spa and a half hour walker's massage each.

Rates from £335 per room per night, including dinner.

The Dales Explorer

This package takes you across the Swinton Estate and into a neighbouring dale, to one of two excellent gastro pubs in the area, the Michelin starred Yorke Arms and the fabulous Blue Lion. The package includes a walking guide and free baggage delivery to your destination, please see our tariff page for B&B and DBB rates available.

For those that would like to indulge a little we have hampers available, and also the use of the Bothy Hut on the moors with a blazing fire and sweeping views of the countryside.

Golf Breaks

We can offer a range of golf breaks, with play at the scenic nine hole Masham Golf Course situated ¼ mile from the hotel on the Swinton Estate.

Hotel guests may play as many rounds of golf as they wish, subject to the club competition fixture list. Standard rates will apply for accommodation, or any available special offers.

Green Fees for adults are £22 midweek and £27 at weekends

If you would like to spend a little time improving your skills and technique, our golf club PGA Coach, Andy Marshall, is available to help you develop your swing, short play, or any aspect of your game you need to focus on.

From £32.50 for a half hour lesson.

Andy is also available for Golf Days and group events. Advance booking required.





Please note we plan to open a new spa facility mid 2014. The packages listed below will be revised and some supplements may apply.

Thursday Cookery Club Special Offer

For Thursday Cookery Club members to grab a little 'me' time after their cookery labours, we are offering a 15% discount off any Thursday spa treatment lasting for one hour or more. Relax and enjoy a well-earned rest, knowing dinner is made already! For details of Thursday Cookery Club mornings please see page 10 of the Cookery School section

Rates valid until 1st July 2014.'

Spa Heaven

Enjoy one and two night spa packages at Swinton Park. One night packages include dinner, bed and breakfast and two hours of treatments (per room). Two night spa packages include dinner, bed and breakfast on both nights and three hours of treatments (per room).

On offer we have a wide range of face, body, beauty and complementary therapy treatments, using the [comfort zone], Daniel Sandler and Jessica range of products. The exclusive use spa with cedar hot tub, sauna and relaxation area is available for pre-booking by the hour.

Rates are from £175 per person (one night) and from £327.50 per person (two nights) for a mid-range room, based on two people sharing. A 10% discount applies to all additional treatments booked.

Pre-Dinner Makeover

Take the stress out of getting ready for your evening in Samuel's and have a Jessica luxury manicure* and Daniel Sandler 30 minute full make up application.

90 minutes – £50.

**£10 supplement for Jessica GELeration*

Please see our website for our full range of treatments and more packages and seasonal offers.

Total Transformation

One hour spa session, revitalising mini facial, full body La Stone massage, mud wrap and body tone and moisturise.

3½ hours – £155.

An Afternoon Indulgence

Have an indulgent beauty, body or complementary therapy treatment for an hour, followed by a cream tea in the comfort of the Drawing Room, Terrace or Relaxation Lounge. (Monday – Friday bookings, and selected treatments only available).

£65 per person.



The Red Carpet Treatment



For someone who's special – these packages can be included as part of any accommodation booking, for the ultimate indulgence for you or your loved one.

Decadence £70
VIP gift and Champagne on ice, late check-out.

Celebration £145
Chocolates on arrival, Champagne on ice, flowers and a back, neck and shoulder massage for one.

Quality Time £175
Massage for two, chocolates on arrival, Champagne on ice and flowers in your room.

Night Out £120
Luxury manicure and pedicure, head neck and shoulder massage, facial cleanse, tone and moisturise and professional make-up.

Total Transformation £155
Spa session, revitalising mini facial, full body La Stone massage, mud wrap and body tone and moisturise.

Romance

A Night of Romance

Spoil the one you love with a special treat. Enjoy a night's accommodation with a glass of pre-dinner Champagne and Signature Tasting menu at dinner.

From £300 per room per night.

Please see our website for details of our "Setting the Scene" proposal packages

Valentine's 2014

14th-15th February 2014

Book early and look forward to a romantic Valentine's break to cheer you up after Christmas. Enjoy two night's accommodation with dinner on both nights, featuring our Classic Menu on Friday night and a lavish, gourmet Valentine's Menu on the Saturday night. The package also includes Laurent Perrier Champagne, strawberries dipped in chocolate in your room on arrival and a Swinton Park romantic gift on your second night.

From £275 per room, per night in Knights, Barons and Earls rooms. From £342.50 per room, per night in Dukes rooms and Suites

Hen Party Spa Time



Spend some quality time with your closest friends at The Spa at Swinton Park, to relax, indulge and catch up on the all important gossip! We offer two types of spa experience – The Hen Half Day includes the luxury of an individual treatment for each guest and lunch in the private dining room, and the Afternoon with the Girls with a traditional Full Afternoon Tea in the Drawing Room (or in the Terrace in the summer months) and mini-treatments for you all to enjoy together in the spa.

Both packages include the use of the new cedar hot tub and sauna in the spa which would be booked for your exclusive use. Guests are also very welcome to enjoy a walk in the 200 acres of landscaped parkland with lakes, woodland and gardens to enjoy.

From £60 per person.

Mini Demos & Chef's Tables

For foodies who love to see an expert at work, Cookery School chef Stephen Bulmer's pre-dinner and afternoon demonstrations in the cookery school are an inspiration.

His skills can also be enjoyed at our regular Chef's Table demonstration dining experience where he will prepare and serve a gourmet meal in front of you, in the relaxed surroundings of the Cookery School.

See page 14 of our Cookery School section for more details.



Gourmet Weekends

Two Nights: 7th-8th February 14th-15th

March, 31st Oct-1st Nov

One Night: 11th October, 18th October

A celebration of wine and fine cuisine, Gourmet Weekends give our talented chefs the opportunity to flex their culinary muscles, showcasing both wonderful seasonal ingredients from the Estate and fantastic artisan produce from further afield.

On the two night option, dinner on Friday and a Saturday morning demonstration are included. Guests may take dinner in Samuel's restaurant or join a Chef's Table in the cookery school (pre-booking essential).

Both one and two night weekends include

- Talks, tastings and demonstrations
- Afternoon Tea
- Pre-dinner drink
- Signature Tasting Menu at dinner on Saturday night
- Wine flight with dinner
- Accommodation and breakfast
- A tour of the Deer Park on Sunday morning

From £395 per room for one night and £725 for two nights.

Foodie Events & Breaks



Deerhouse Lunches and Dining

Plan ahead for some relaxed, alfresco dining this summer with our barbecue dining events held at the charming, rustic Deerhouse, out in the parkland. At lunchtime we offer a barbecue cookery course and lunch, where guests from each party can help grill lunch under the careful tuition of Cookery School Chef Director Stephen Bulmer. Non-cooking guests and children are welcome to watch or enjoy the grounds before joining the cooks for lunch.

Alternatively, join our convivial Deerhouse Dinner, where guests relax with a Pimm's while Steve cooks them a delicious two-course barbecue meal.

Deerhouse Lunch:

One hour cookery class and lunch – £40

Non-cooking lunch guest – £25, child – £15

Deerhouse Dinner – £35 per person.

(both including a glass of Pimms on arrival)



A typical Deerhouse menu might include:

- Asian-Style Crisp Pork Belly, Pad Thai Salad
- Lamb Kofte, Cous Cous with Spices, Seeds & Herbs, Mint Yoghurt
- Grilled Chicken Paillard, Classic Caesar's Salad
- Grilled Masham Sausages, Grilled Halloumi Cheese (vegetarian)
- Selection of Grilled Vegetables

Followed by a choice of seasonal desserts.



The Glorious Grouse Dinner

Thursday 14th August

Join us to celebrate the beginning of the Game Season, with grouse sourced from the moorland on Swinton Estate and seasonal produce (both wild and cultivated) from the parkland and walled garden. The black-tie evening starts with pre-dinner Champagne, and dinner is served with fine wine carefully selected to complement each dish, and introduced by our local wine merchant.

Special B&B rates from £140 for attendees, subject to availability.

£65 per person – including wine.

Foodie Heaven

Dine out in style with this overnight gourmet package. Enjoy a night's accommodation with a cream tea on arrival, pre-dinner Champagne cocktail, Signature seven course Tasting Menu in Samuel's Restaurant and a Chef's Kitchen gourmet gift on departure.

Rates start at £310 per night per room (for two guests).



Estate Produce Lunches

13th May - 13th June: Asparagus

15th July - 17th August: Walled Garden

19th August - 5th October: Grouse

**28th October - 30th November:
Partridge & Pheasant**

For 2014, Simon Crannage continues with his three course lunch menus that champion the produce sourced from the hotel's walled garden or from the Swinton Estate, and celebrate the arrival of the produce with each season.

Guests receive a gift at the end of the lunch, either flowers from the garden or a foodie gift made using Swinton ingredients, and guests are welcome to take a stroll in the grounds and around the walled garden at their leisure.

£25.95 per person, advance booking required (Sunday Lunch excluded).

Foodie Events & Breaks

Wine Appreciation Lunches

**Saturdays 1st March, 14th June,
13th September & 1st November**

Our Wine Appreciation Lunches are hosted by our wine expert and offer a light hearted approach to the world of wine, exploring the topical issues of the day, followed by a tasting of some exceptional wines and a two course meal.

£40 per person.



Hunter Gatherer

Saturday 16th August

Take outdoor living to a new level taken as you spend a day in the parkland learning to hunt with ferrets and birds of prey, forage for edible, wild ingredients and then prepare and cook a meal over an open fire, before relaxing to enjoy it in the deerhouse. The day is spent with falconer Sophie Abbott and wild food expert Chris Bax and will appeal to anyone with an interest in countryside skills and getting back to nature.

£95 per person.

A Picnic Experience

With the rolling expanse of the Swinton Estate to on the doorstep, a Swinton Park picnic enables you to spend the day exploring without having to worry about where to eat. Choose from a simple rucksack picnic for lunch on the go, to a deluxe hamper for a more indulgent feast.

The Bothy Hut, a stone build shelter far out on the Dales, provides the perfect destination for a romantic picnic. You can walk from the hotel, or just the last few hundred yards, as you choose. A porter will go ahead of you to light the fire and lay out your picnic. Relax amid the cosy furnishings, in complete seclusion and enjoy some private time together.

**Picnics from £12.50 per person
Bothy Hut hire from £25**

For less keen walkers, or poor weather, transport can be arranged to the Bothy Hut for either/both journeys.



Easter Egg Trail

Sunday 6th - Saturday 26th April

Easter egg trail in the Parkland, with an Easter gift for children and additional activities over the Easter weekend at the hotel and also at Swinton Bivouac, nearby on the Swinton Estate.

£3 per person (under 3s half price)

Please see website for dates and details of activities over the Easter weekend as the event may be closed on some dates.

Garden Lunches

**Mondays 14th April, 19th May,
2nd & 23rd June, 14th & 21st July, 4th August**

Join the celebrated gardener Susan Cunliffe-Lister for a two course lunch, a garden talk over coffee and then a guided tour of the grounds. Each lunch is themed on either the parkland and lakes or the walled garden. The parkland lunches concentrate on the restoration of the landscape and the planting programme in the grounds. Susan will give an insight into her gardening style, and guests will be given a tour up to the parkland to view the daffodils or rhododendrons and azaleas.

The walled garden lunches will include produce from the garden, with recipe cards from our chef Simon Crannage. Susan will explain her choice of produce, with tips for cultivation and harvesting.

£35 per person

Garden Design Days

Tuesday 1st July & Monday 28th July

Join Susan Cunliffe-Lister for a Garden Design Day and learn about planting, planning and designing both a kitchen garden and the gardens in the parkland. The day will include an account of Susan's experiences of designing two very different walled gardens – the award winning ornamental one at Burton Agnes in East Yorkshire, and the highly productive one here at Swinton Park designed for growing fruit, vegetables and herbs for the hotel's kitchen and cookery school. The history and design of the 18th Century landscaped parkland at Swinton Park is also covered, including the story of its restoration following 30 years of neglect.

Throughout the day practical and constructive tips and suggestions are given for both planting and cultivation. The day starts at 11:00 am with a talk from Susan followed by lunch and then a tour of the garden and a question and answer session, ending at about 4:00pm.

£75 per person – the maximum number in a group is 8.



Orchid Lunch

Sunday 13th April

Join Ray Creek of Ray Creek Orchids for a talk about orchids, the varieties that he grows and the growing conditions that they thrive in. This is followed by a two course lunch and an opportunity to buy orchids from Ray's display.

£35 per person – including an orchid.

Calendar of Events

JANUARY

- 1st **NEW YEAR'S DAY**
- 20th- Professional Development
Two Day Course –
*Meat, Poultry and Game;
Baking and Desserts*
- 21st
- 22nd- Professional Development
24th Three Day Course –
*Bread Making; Fish and
Shellfish; Mediterranean &
Middle Eastern Food*
- 30th **Club Morning –**
*Perfect Pasta; Ravioli with
Butternut Squash & Sage*
- 30th **Supper Evening –**
*Perfect Pasta; Ravioli with
Butternut Squash & Sage*
- 31st **Day Course – Seasonal
Dinner Party 1 (Winter)**

FEBRUARY

- 1st **Cookery School
Day Course –**
Indian Cookery Masterclass
- 6th **Club Morning –**
- 6th **Supper Evening –**
The Perfect Steak & Chips
- 7th **Cookery School
Day Course –**
French Cuisine: Gascony
- 7th-
8th **Gourmet Weekend
(Two Nights)**
- 8th **Pre-Dinner Demonstration
– Wine Tasting & Canapé
Demonstration**

- 9th **Cookery School Day
Course – Cooking with Star
Quality: French Cuisine**
- 13th **Cookery School
Half Day Course –**
Beginners Italian Cookery
- 14th **ST VALENTINE'S DAY**
- 14th **Chef's Table –**
Italian Cookery
- 15th **Cookery School Half Day
Course – French Cuisine**
- 15th **Mini Demonstration**
- 15th **Chef's Table –**
Seasonal Dinner Party
- 17th **Children's Half Day
Cookery Course**
*Mini Chefs (6-9 years)
Afternoon Session*

FEBRUARY cont'd

- 18th **Children's Half Day
Cookery Course –**
*Beginners (10-14 years)
Morning Session*
- 18th **Children's Half Day
Cookery Course –**
*Beginners (10-14 years)
Afternoon Session*
- 19th **Children's Half Day
Cookery Course –**
*Confident (10-14 years)
Morning Session*
- 19th **Children's Half Day
Cookery Course –**
*Confident (10-14 years)
Afternoon Session*
- 20th **Teenagers' Day Course –**
Basic Cookery Skills
- 21st **Teenagers' Day Course –**
Intermediate Cooks
- 27th **Cookery School Half Day
Course – Thai Cookery**
- 28th **Cookery School Day
Course – French Cuisine:
Normandy & Brittany**

MARCH

- 1st **Cookery School Half Day
Course – French Cuisine**
- 1st **Wine Appreciation Lunch**
- 1st **Mini Demonstration**
- 1st **Chef's Table –**
Seasonal Dinner Party
- 2nd **Cookery School
Day Course –**
*Fish & Shellfish; Atlantic
Course: Soupe de Poissons*
- 6th **Supper Evening – 'Main
Course' Soupe de Poissons**
- 7th **Cookery School Day
Course – Cookery for
Beginners**
- 8th **Cookery School Day
Course – Cooking with Star
Quality: French Cuisine**
- 9th **Cookery School
Half Day Course –**
The Ultimate Sunday Lunch
- 13th **Cookery School
Half Day Course –**
Beginners Italian Cookery
- 14th **Cookery School
Day Course –**
Bread Making

MARCH cont'd

- 14th- **Gourmet Weekend
(Two Nights)**
- 15th **Chef's Table –**
Seasonal Dinner Party
- 14th
- 15th **Pre-Dinner Demonstration
– Wine Tasting & Canapé
Demonstration**
- 17th- **Cookery School
Two Day Course
Cooking with Star Quality:
French Cuisine**
- 18th
- 21st **Cookery School Half Day
Course – Spanish Cuisine**
- 22nd **Cookery School
Day Course –**
Indian Cookery Masterclass
- 27th **Club Morning –**
Authentic Thai Curry
- 27th **Supper Evening –**
Authentic Thai Curry
- 28th **Cookery School Day
Course – Seasonal Dinner
Party 2 (Spring)**
- 29th **Cookery School
Half Day Course –**
Modern British Cookery
- 29th **Mini Demonstration**
- 29th **Chef's Table –**
Seasonal Dinner Party
- 30th **MOTHERING SUNDAY**
- 30th **Cookery School
Half Day Course –**
The Ultimate Sunday Lunch

APRIL

- 3rd **Cookery School
Half Day Course –**
Middle Eastern Theme
- 3rd **Supper Evening –**
Moroccan Chicken Tagine
- 5th **Cookery School Day
Course – Seasonal Dinner
Party 2 (Spring)**
- 7th-
8th **Cookery School
Two Day Course
Cooking with Star Quality:
Italian Cookery**
- 11th **Cookery School Day
Course – Bread Making**
- 12th **Cookery School Half Day
Course – Spanish Cuisine**
- 12th **Mini Demonstration**
- 12th **Chef's Table –**
Seasonal Dinner Party



MAY

1st	MAY DAY HOLIDAY	
1st	Club Morning – Classic Tapas	Children's Half Day Cookery Course – <i>Beginners (10-14 years) Afternoon Session</i>
1st	Supper Evening – Classic Tapas	Children's Half Day Cookery Course – <i>Confident (10-14 years) Morning Session</i>
2nd	Cookery School Day Course – <i>Cookery for Beginners</i>	Children's Half Day Cookery Course – <i>Confident (10-14 years) Afternoon Session</i>
3rd	Cookery School Day Course – <i>Fish & Shellfish; Pacific Rim</i>	Cookery School Day Course – <i>Cooking with Star Quality</i>
4th	Cookery School Day Course – <i>Southern Italian Cookery</i>	
9th	Cookery School Day Course – <i>Wild about Food</i>	
10th	Cookery School Half Day Course – <i>French Cuisine</i>	
10th	Mini Demonstration	
10th	Chef's Table – <i>Seasonal Dinner Party</i>	
12th-13th	Cookery School Two Day Course <i>Cooking with Star Quality; French Cuisine</i>	
13th	Estate Produce Lunches begin – <i>Asparagus</i>	
16th	Cookery School Day Course – <i>Modern British Cookery</i>	
17th	Cookery School Day Course – <i>Indian Cookery Masterclass</i>	
19th	Garden Lunch with Susan Cunliffe-Lister	
22nd	Club Morning – <i>Real Italian Pizza from Scratch</i>	
22nd	Supper Evening – <i>Real Italian Pizza from Scratch</i>	
23rd	Cookery School Day Course – <i>Middle Eastern Cookery</i>	
24th	Deerhouse Barbecue Course & Lunch	
24th	Deerhouse Dinner	
25th	Deerhouse Barbecue Course & Lunch	
26th	SPRING BANK HOLIDAY	
26th	Children's Half Day Cookery Course <i>Mini Chefs (6-9 years) Afternoon Session</i>	
27th	Children's Half Day Cookery Course – <i>Beginners (10-14 years) Morning Session</i>	
13th	Orchid Lunch with Ray Creek	
14th	Children's Half Day Cookery Course <i>Mini Chefs (6-9 years) Afternoon Session</i>	
14th	Garden Lunch with Susan Cunliffe-Lister	
15th	Children's Half Day Cookery Course – <i>Beginners (10-14 years) Morning Session</i>	
15th	Children's Half Day Cookery Course – <i>Beginners (10-14 years) Afternoon Session</i>	
16th	Children's Half Day Cookery Course – <i>Confident (10-14 years) Morning Session</i>	
16th	Children's Half Day Cookery Course – <i>Confident (10-14 years) Afternoon Session</i>	
17th	Teenagers' Day Course – <i>Basic Cookery Skills</i>	
18th	GOOD FRIDAY	
18th	Teenagers' Day Course – <i>Intermediate Cooks</i>	
19th	Deerhouse Barbecue Course & Lunch	
19th	Deerhouse Dinner	
20th	EASTER SUNDAY	
20th	Deerhouse Barbecue Course & Lunch	
21st	EASTER MONDAY	
24th	Cookery School Half Day Course – <i>Thai Cookery</i>	
25th	Cookery School Day Course – <i>Fish & Shellfish; Atlantic</i>	
26th	Cookery School Half Day Course – <i>Beginners Italian Cookery</i>	
26th	Mini Demonstration	
26th	Chef's Table – <i>Seasonal Dinner Party</i>	
27th	Cookery School Day Course – <i>Modern British Cookery</i>	

APRIL cont'd

13th	Children's Half Day Cookery Course – <i>Beginners (10-14 years) Afternoon Session</i>
28th	Children's Half Day Cookery Course – <i>Confident (10-14 years) Morning Session</i>
28th	Children's Half Day Cookery Course – <i>Confident (10-14 years) Afternoon Session</i>
31st	Cookery School Day Course – <i>Cooking with Star Quality</i>

JUNE

1st	Cookery School Day Course – <i>French Cuisine; Provençal</i>
2nd	Garden Lunch with Susan Cunliffe-Lister
5th	Club Morning – <i>Meat Cookery; Duck with Cherries</i>
5th	Supper Evening – <i>Meat Cookery; Duck with Cherries</i>
7th	Cookery School Day Course – <i>Seasonal Dinner Party 3 (Summer)</i>
7th	Chef's Table – <i>Seasonal Dinner Party</i>
9th-10th	Cookery School Two Day Course <i>Cooking with Star Quality; French Cuisine</i>
13th	Estate Produce Lunches end – <i>Asparagus</i>
13th	Cookery School Half Day Course – <i>Beginners Italian Cookery</i>
14th	Wine Appreciation Lunch
14th	Cookery School Day Course – <i>Indian Cookery Masterclass</i>
15th	FATHER'S DAY
15th	Cookery School Half Day Course – <i>The Ultimate Sunday Lunch</i>
20th	Deerhouse Dinner
21st	Deerhouse Barbecue Course & Lunch
21st	Deerhouse Dinner
22nd	Deerhouse Barbecue Course & Lunch
23rd	Garden Lunch with Susan Cunliffe-Lister

MAY cont'd

27th	Children's Half Day Cookery Course – <i>Beginners (10-14 years) Afternoon Session</i>
28th	Children's Half Day Cookery Course – <i>Confident (10-14 years) Morning Session</i>
28th	Children's Half Day Cookery Course – <i>Confident (10-14 years) Afternoon Session</i>
31st	Cookery School Day Course – <i>Cooking with Star Quality</i>

Calendar of Events

JUNE cont'd	AUGUST	AUGUST cont'd
26th Club Morning – <i>Fish Cookery: Poached Salmon & Asparagus</i>	2nd Deerhouse Barbecue Course & Lunch	29th Cookery School Day Course – <i>Life Skills for Teenagers: Intermediate Cooks</i>
26th Supper Evening – <i>Fish Cookery: Poached Salmon & Asparagus</i>	2nd Deerhouse Dinner	29th Chef's Table – <i>Seasonal Dinner Party</i>
27th Cookery School Day Course – <i>Seasonal Dinner Party 3 (Summer)</i>	3rd Deerhouse Barbecue Course & Lunch	SEPTEMBER
28th Cookery School Day Course – <i>Fish & Shellfish: Mediterranean</i>	4th Garden Lunch with Susan Cunliffe-Lister	6th Deerhouse Barbecue Course & Lunch
29th Cookery School Day Course – <i>Southern Italian Cookery</i>	8th Cookery School Half Day Course – <i>Thai Cuisine</i>	6th Deerhouse Dinner
JULY	8th Cookery School Day Course – <i>Southern Italian Cookery</i>	7th Deerhouse Barbecue Course & Lunch
1st Garden Design Day with Susan Cunliffe-Lister	9th Cookery School Day Course – <i>French Cuisine: Provençal Dishes</i>	13th Cookery School Day Course – <i>Modern British Cookery</i>
5th TOUR DE FRANCE – LE GRAND DEPART	9th Chef's Table – <i>French Cuisine: Provençal Dishes</i>	13th Wine Appreciation Lunch
7th-8th Teenagers Two Day Course <i>Cookery Bootcamp</i>	10th Cookery School Day Course – <i>Middle Eastern</i>	13th Chef's Table – <i>Modern British Cookery</i>
11th Cookery School Day Course – <i>Seasonal Dinner Party 3 (Summer)</i>	14th Glorious Grouse Dinner	15th-16th Cookery School Two Day Course <i>Cooking with Star Quality: Italian Cookery</i>
12th Chef's Table – <i>Seasonal Dinner Party</i>	16th Garden Event – <i>Hunter-Gatherer</i>	20th Cookery School Day Course – <i>Indian Cookery Masterclass</i>
14th Garden Lunch with Susan Cunliffe-Lister	17th Estate Produce Lunches end – <i>Walled Garden</i>	27th Chef's Table – <i>Seasonal Dinner Party</i>
14th-15th Cookery School Two Day Course <i>Cooking with Star Quality: Italian Cookery</i>	19th Estate Produce Lunches begin – <i>Grouse</i>	28th Cookery School Half Day Course – <i>The Ultimate Sunday Lunch</i>
15th Estate Produce Lunches begin – <i>Walled Garden</i>	23rd Cookery School Day Course – <i>Indian Cookery Masterclass</i>	OCTOBER
18th Cookery School Day Course – <i>Modern British Cookery</i>	25th SUMMER BANK HOLIDAY	3rd Cookery School Day Course – <i>Northern Italian Cookery</i>
19th Cookery School Day Course – <i>Fish & Shellfish: Mediterranean</i>	25th Children's Half Day Cookery Course <i>Mini Chefs (6-9 years) Afternoon Session</i>	4th Cookery School Day Course – <i>Seasonal Dinner Party 4 (Autumn)</i>
21st Garden Lunch with Susan Cunliffe-Lister	26th Children's Half Day Cookery Course – <i>Beginners (10-14 years) Morning Session</i>	4th Chef's Table – <i>Seasonal Dinner Party</i>
25th Cookery School Day Course – <i>Bread Making</i>	26th Children's Half Day Cookery Course – <i>Confident (10-14 years) Morning Session</i>	5th Estate Produce Lunches end – <i>Grouse</i>
26th Deerhouse Barbecue Course & Lunch	27th Children's Half Day Cookery Course – <i>Confident (10-14 years) Afternoon Session</i>	5th Cookery School Day Course – <i>Bread Making</i>
26th Deerhouse Dinner	28th Cookery School Day Course – <i>Life Skills for Teenagers: Basic Skills</i>	10th Cookery School Day Course – <i>Fish & Shellfish: Pacific Rim</i>
27th Cookery School Day Course – <i>Southern Italian Cookery</i>		11th Pre-Dinner Demonstration – <i>Wine Tasting & Canapé Demonstration</i>
28th Garden Event – <i>Garden Design Day</i>		

OCTOBER cont'd

- 11th Gourmet Weekend
(One Night)
- 12th Cookery School
Half Day Course –
The Ultimate Sunday Lunch
- 16th Cookery School Day
Course – *Wild About Food*
- 17th Cookery School Day
Course – *Seasonal Dinner Party 4 (Autumn)*
- 18th Gourmet Weekend
(One Night)

- 18th Pre-Dinner Demonstration
– *Wine Tasting & Canapé*
Demonstration
- 20th-
21st Cookery School
Two Day Course
*Cooking with Star Quality:
French Cuisine*

- 25th Cookery School
Day Course –
Indian Cookery Masterclass
- 27th Children's Half Day
Cookery Course
Mini Chefs (6-9 years)
Afternoon Session

- 27th Halloween Trail Begins
- 28th Estate Produce Lunches
begin – *Partridge & Pheasant*
- 28th Children's Half Day
Cookery Course –
Beginners (10-14 years)
Morning Session

- 28th Children's Half Day
Cookery Course –
Beginners (10-14 years)
Afternoon Session

- 29th Children's Half Day
Cookery Course –
Confident (10-14 years)
Morning Session

- 29th Children's Half Day
Cookery Course –
Confident (10-14 years)
Afternoon Session

- 30th Cookery School
Day Course –
*Life Skills for Teenagers:
Basic Skills*

HALLOWEEN

- 31st Cookery School
Day Course –
*Life Skills for Teenagers:
Intermediate Cooks*

- 31st Halloween Fright Night
- 31st Chef's Table –
Seasonal Dinner Party

- 31st-
1st Gourmet Weekend
(Two Nights)



NOVEMBER

- 1st Wine Appreciation Lunch
- 1st Pre-Dinner Demonstration
– *Wine Tasting & Canapé*
Demonstration

- 2nd Cookery School
Half Day Course –
The Ultimate Sunday Lunch

HALLOWEEN Trail Ends

BONFIRE NIGHT

- 5th Cookery School Day
Course – *Game Cookery*

REMEMBRANCE SUNDAY

- 10th-
11th Cookery School
Two Day Course –
*Cooking with Star Quality:
French Cuisine*

- 21st Cookery School
Day Course –
Northern Italian Cookery

- 22nd Cookery School Day
Course – *Seasonal Dinner Party 1 (Winter)*

- 22nd Chef's Table –
Seasonal Dinner Party

- 23rd Cookery School Day
Course – *Game Cookery*

- 28th Cookery School
Day Course –
Modern British Cookery

- 28th Chef's Table –
Modern British Cookery

- 29th Cookery School
Day Course –
French Cuisine: Gascony

- 30th Cookery School
Half Day Course –
The Ultimate Sunday Lunch

- 30th Estate Produce Lunches
end – *Partridge & Pheasant*

DECEMBER

- 4th Cookery School
Half Day Course –
Christmas in a Box

- 5th Cookery School
Half Day Course –
Christmas in a Box

- 6th Cookery School
Half Day Course –
Christmas in a Box

- 7th Cookery School Day
Course – *Festive Fare*

- 11th Cookery School
Half Day Course –
Festive Aga Cookery

- 12th Cookery School Day
Course – *Festive Fare*

- 12th Chef's Table Dinner –
Festive Theme

- 13th Cookery School Day
Course – *Festive Fare*

- 14th Santa at Swinton Estate

- 18th Chef's Table Lunch –
Festive Theme

- 18th Chef's Table Dinner –
Festive Theme

- 19th Chef's Table Lunch –
Festive Theme

- 19th Chef's Table Dinner –
Festive Theme

- 20th Chef's Table Lunch –
Festive Theme

- 20th Chef's Table Dinner –
Festive Theme

CHRISTMAS EVE

CHRISTMAS DAY

BOXING DAY

NEW YEAR'S EVE

Tasmin Benning

Tasmin Benning, our tutor for children's and teenagers' courses, is a qualified primary school teacher who decided to combine her love of teaching with her love of cooking. Having run successful cookery workshops for school children of all ages, Tasmin is the ideal person to teach core skills, inspiring a desire to explore new tastes and a passion for fresh, home cooked food.

As well as teaching practical aspects of cooking, Tasmin will explain the key facts of nutrition, menu planning, food hygiene and kitchen safety that are essential learning for all budding cooks.



Chris Bax

Chris is the instructor on our Wild About Food half-day courses, and also our Back to Nature foraging and survival skills courses. 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.



Prett Tejura

Prett is the brains behind the highly successful Curry Cuisine spice label and also runs our Indian Cookery Masterclass Day Courses. With her roots in India, but now based in Yorkshire, she will teach you the secrets of making authentic curries and accompaniments with ingredients that can be obtained in the UK.

The Courses



People cook for all kinds of reasons – to relax and do something different after a week in the office, to enrich time spent with family and friends and for the sheer pleasure of learning a new skill. Whatever your reason, we will have a course to suit you.

For those wanting to immerse themselves in new dishes and skills, we have a range of One and Two Day courses ranging from the intensive 'Cooking with Star Quality' for advanced cooks, to our step-by-step 'Cookery for Beginners'.

Courses between these two extremes are graded according to previous experience required, but will suit most regular home cooks, wanting to develop skills in particular areas of cookery or broaden their knowledge across a wider range of cuisines.

Our Half Day courses are all based around the creation of a three course menu. Ranging from the immensely popular Ultimate Sunday Lunch to themes derived from the great culinary regions of the world, each dish will lead to a whole range of ideas for family entertaining.

There are also three new course formats for 2014, to suit those with less time to spare. A Saturday afternoon mini demonstration will appeal to anyone wanting to sit back and enjoy the entertainment of a Michelin-trained chef demonstrating his signature dishes, while on Thursdays we will be running twice-monthly Club Mornings and Supper Evenings, providing guests with a regular opportunity to develop their skills and recipe knowledge.

Partners are welcome to join the class for meals on two day, one day and half day courses. Please see page 15 for further details.



Stephen Bulmer Two Day 'Star Quality' Course

Summary

These two-day hands-on courses are aimed at the experienced home cook who will typically have attended several cookery courses previously.

Showcasing restaurant-style dishes and professional presentation techniques, these courses provide an opportunity to study a subject in depth, covering a wider range of skills that is possible in a single day and including dishes that need advance or two-stage preparation.

Themes

Primarily featuring dishes based on French Michelin-starred cuisine, we have added a second course featuring a stylish take on Italian classics, building on Steve's experience working with the Michelin-starred Georgio Locatelli.

Dishes typically include:

French Cuisine

- Braised Lemon Sole with Scallops, Lemon Sabayon and Noilly Prat Jus
- Poached, Stuffed Chicken Leg with Wild Garlic
- Chocolate Plate

Italian Cuisine

- Hake with Fennel and Cimi de Rappa
- Pork with a Mustard Fruit Crust, Borlotti Beans, Tomato Sauce
- Torta della Nonna

Please see website for more details.

Course Structure

Day One: Arrive at 9:30am for coffee, for the course to start at 10am. Guests will cook throughout the day, stopping for a light lunch served at the demonstration table. From 3:30pm to 7pm there is a break for guests to relax, enjoy the hotel facilities and change for dinner, before returning to the cookery school to help put the finishing touches to the day's work before enjoying a relaxed dinner in the Cookery School Dining Room.

Day Two: The course resumes at 10am with a day of cooking with a break for a light lunch at the demonstration table. The course ends at 3:30pm.

£310 per person.

Partners are welcome to join the class for dinner on day one and lunch on day two, subject to availability. Pre-booking essential.

Partner's Lunch – £35 per person
Partner's dinner – £45 per person



The Courses

Stephen Bulmer One Day Course

Summary

A one day, hands-on course including lunch. Covering a variety of themes, the six dishes featured in each course will give you a wide range of technical skills and recipe ideas.

Steve has selected dishes that will teach a core technique from which several variations can be made. With a lifetime of teaching experience and recipe ideas gained from working in top restaurants all over the world, Steve will send you home confident in your new skills and brimming with ideas to expand your recipe repertoire.



Courses are graded according to the level of experience necessary, but the majority of day courses are aimed at those who are regular home cooks and do not require any specific prior knowledge. Our 'Cooking with Star Quality' courses cover more advanced skills for experienced home cooks.



Course Structure

The day starts with coffee at 9:30am, before the class begins at 10am. The course will be a combination of hands on cooking and demonstrations, featuring six dishes, followed by lunch served at the cookery school demonstration table.

'Star Quality' Day Course – £175 per person,
Weekend Day Course – £160 per person,
Mid Week & Beginners Courses – £140 per person

Book all four Seasonal Dinner Party courses at the same time for a whole year's repertoire of dishes and receive a 10% discount on the total price.

Partners are welcome to join the course for lunch, subject to availability. Pre-booking essential.

Partner's Lunch – £35 per person



Stephen Bulmer Half Day Course

These hands-on morning classes feature the preparation of a delicious three-course menu.

Menu themes are based on the great cuisines of the world including French, Italian, Modern British, Spanish, Thai and our ever popular Ultimate Sunday Lunch. Each dish is selected to demonstrate a core technique, with further ideas to provide a range of variations.

Menus of the dishes typically included are available on our website.

Course Structure

The day starts with coffee at 9:30am, before the class begins at 10am. The course will end at approximately 12:30pm when lunch will be served in the cookery school dining room or at the Demonstration Table.

£80 per person

Partners are welcome to join the class for lunch, subject to availability. Pre Booking essential.

Partner's Lunch – £35 per person

One Day & Half Day Courses

Aga Cookery (Half Day Course)

Learn how to make restaurant-quality dishes on your Aga. Steve will guide you through this unique style of cooking so you understand how to making the most of the Aga's unique attributes.

Bread Making (Day Course)

An introduction to bread making by hand, teaching the core techniques to make a range of delicious breads such as Baguette, Wholemeal, Seed Bread and Focaccia.

Cookery for Beginners (Day Course)

For those with minimal experience in the kitchen, a course to give you the skills and confidence to enable you cook a range of delicious dishes.

Cooking with Star Quality (Day Course)

Restaurant-style dishes drawing on a range of cuisines with more complicated techniques, suited to more experienced home cooks, who will typically have attended several cookery courses previously. Dishes typically include:

- Crab & Ginger Tortellini with Monkfish
- Grilled Artichoke Salad with Poached Quail Eggs
- Assiette of Lamb – cooked three ways, Shallot Purée, Crushed Peas with Mint & Marjoram, Parmentier Potatoes
- Passion Fruit Tart, Soufflé and Sorbet

Course Themes

One Day & Half Day Courses

Fish & Shellfish (Day Courses)

Featuring dishes from countries bordering the oceans and seas renowned for their fabulous fish and shellfish, these courses will include techniques for filleting and breaking down shellfish as well as great recipes:

- **Atlantic** – Favourite dishes from Britain and Northern France made with Haddock, Mackerel, Sole and Shellfish
- **Mediterranean** – Flavourful, sun-filled dishes reminiscent of holidays in Provence, Liguria and Andalucía
- **Pacific Rim** – Fragrant recipes featuring the distinctive spices of Thailand, Japan and India.



French Cuisine (Day Courses)

Three courses featuring the cooking of our favourite French regions:

- **Gascony** – Rich, hearty dishes such as Confit of Duck, Cassoulet and Prune & Armagnac Tart
- **Normandy & Brittany** – Classic Breton fish dishes to delicious Normandy apple desserts
- **Provence** – Aromatic dishes including Lamb with a Tian of Provençal vegetables and Lavender Crème Brûlée.

Game (Day Course)

A Swinton Park classic, featuring game reared on the Swinton Estate. This seasonal favourite, will inspire both novice and experienced cooks, as Steve teaches you how chefs create delicious, tender game dishes. Includes preparation, boning and portioning techniques for easy serving, as well how to make a game sauce and all the traditional accompaniments.

Italian Cookery (Day & Half Day Courses)

Three courses to cover key cookery techniques as well as regional specialities:

- **Italian for Beginners (Half Day course)** – Essential techniques for making pasta, risotto and seasonal pesto, with a delicious zabaglione to follow
- **Northern Italian (Day Course)** – Rich flavourful dishes featuring the wild mushrooms and game of Piedmont, Venetian fish dishes and Tuscan baking
- **Southern Italian (Day Course)** – Dishes redolent with sunshine and sparking seas, featuring the delicious seafood and verdant produce from Amalfi, Capri and Naples.

Middle Eastern (Day Course)

The 'hot' cuisine of the moment, featuring the fragrant spices and exciting flavour combinations of Morocco, Tunisia and the Lebanon, including classic dishes like Pheasant Pastilla and Iman Bayeldi.

Modern British (Day & Half Day Course)

Traditional local and seasonal ingredients recombined with imagination and flair to create appealing new dishes.

Seasonal Dinner Parties (Day Course)

Including bread, starter, main course and dessert – there are four menus to choose from encompassing a wide range of culinary themes, enabling you to build up a compendium of seasonal recipes across a year.

Spanish Cookery (Half Day Course)

Learn to make a classic Paella and a range of Tapas dishes that showcase the intense flavours of Spanish cuisine.

Thai Cookery (Half Day Course)

Understand how to use indigenous ingredients such as tamarind, lemongrass, galangal and fish sauce to create the distinctive balance between hot, sour, salty and sweet flavours that underpins authentic Thai dishes such as Pad Thai and Green Curry.

Ultimate Sunday Lunch (Half Day Course)

Discover the secrets of making the perfect Sunday lunch, including how get all the elements ready at the same time. Menu includes a starter, two classic roasts and two seasonal puddings.

Dishes typically included on each course are listed on the website

Prett Tejura – Indian Masterclass Day Course

Prett's Indian Masterclass is a hands-on one day class, designed to teach you the essential skills that underpin Indian cookery. With dishes covering a range of breads, curries, vegetables and desserts, you will understand the key combinations of spices, herbs and specialist ingredients that will enable you to create authentic Indian meals. Dishes that will be covered during the year include:



- Chicken masala
- Punjabi chicken
- Kerelan fish
- Tindola and onions
- Cumin rice
- Chapattis

Course Structure

The course starts at 10am and includes both hands on practicals and demonstrations. Lunch served around the cookery school demonstration table and the course ends around 3pm.



£140 per person

Chris Bax & Stephen Bulmer – Wild About Food Day Course

Friday 9th May & Thursday 16th October

Foraging for wild ingredients from nature's larder has never been more popular. Nothing beats the excitement of finding your own wild ingredients and collecting them, at the peak of freshness, to turn them into a delicious meal with Stephen Bulmer.

Knowledge is everything, however, and it is essential to learn exactly how to identify what is safe to eat from what isn't. Well known foraging expert Chris Bax joins us on this course to give us the benefit of his expertise. In spring ingredients will include wild garlic and elderflower and also more unusual flavours like sweet cicely and wood sorrel. In autumn, the focus is on wild mushrooms but also the delicious flavours of rowan berries and ground ivy.

Course Structure

The day starts with coffee or tea at 9:30am, ready for the course to begin at 10am. Chris will spend the morning leading a foraging expedition in the Parkland, identifying both familiar and less well known seasonal ingredients. The party will then return to the cookery school to turn the ingredients they have foraged into delicious gourmet dishes with chef Stephen Bulmer.



The dishes will be eaten as they are made throughout the afternoon, before course ends around 3:30pm.

£120 per person

The Courses



Cookery Club and Supper Evening dishes include:

- Soupe de Poissons with Rouille, Gruyère and Croutons
- The Perfect Steak & Chips
- Authentic Thai Curry
- Classic Tapas
- The Perfect Soufflé
- Moroccan 'Tagine' of Chicken, Chickpeas and Vegetables
- Real Italian Pizza – from scratch

Thursday Cookery Club Mornings & Supper Evenings

Master a restaurant classic on these regular Thursday courses, with Steve at the helm to explain the key techniques step by step. He will show you how the professionals make it look so easy, using tried and tested recipes from some of the best restaurants in the world.

Cookery Club Mornings

Club Mornings run during term time and start at 11am with an hour's cooking followed by a light lunch. Why not come with a friend and make it a regular event?

£35 (5% off for a series of four)

15% discount on Thursday spa treatments of one hour or more, for Cookery Club guests.

Supper Evenings

Supper Evenings start at 7pm with an hour's cooking followed by supper around the Demonstration Table, including one of Steve's delicious desserts and coffee.

£40 per person



Deerhouse Barbecue Lunch Course

During the Spring and Summer we offer a barbecue cookery course and lunch at the Deerhouse, where guests from each party can assist with grilling the meat, fish and vegetables for lunch under Steve's careful tuition. Non-cooking adults and children are welcome to join the cooks for lunch. Dishes typically include:

- Asian-Style Crisp Pork Belly, Pad Thai Salad
- Lamb Kofte, Cous Cous with Spices, Seeds & Herbs, Mint Yoghurt
- Grilled Chicken Paillard, Classic Caesar's Salad
- Grilled Masham Sausages, Grilled Halloumi Cheese (vegetarian)
- Selection of Grilled Vegetables

Followed by a choice of seasonal desserts.

Cooks one hour course and lunch – £40

Non Cooking lunch guest – £25

Child's lunch – £15

Stephen Bulmer: Professional Development Courses

In addition to courses for amateur cooks, Stephen Bulmer also runs cookery courses for professional cooks and chefs. Available either as either a 5 day course, or two separate modules of 2 days or 3 days, these courses will give smaller businesses and less experienced chefs ideas to improve the range and quality of the dishes they offer, to make their menus more appealing, as well as new techniques to help them deliver consistent quality, reduced wastage and improved profitability.

Steve has that rare of combination of skills to unlock their potential. He has trained to the highest standards at Michelin starred restaurants, but also has hands-on, commercial experience from running his own restaurant and cookery school. He can help deliver effective, practical solutions for all types of catering businesses.



The courses are aimed at those with regular experience of professional catering, so are fast paced and intensive. Subjects offered include:

Two Day Course: £300 per person

- Meat, Poultry and Game
- Baking and Desserts

Three Day Course: £450 per person

- Bread Making
- Fish & Shellfish
- Mediterranean and Middle Eastern Food

Taken together as a five day course: £600 per person

Dishes typically included can be seen on the website.

Professional development training is also valued by staff, as an opportunity to enhance their personal skills and as a reward for hard work. This has the secondary benefit of improving staff motivation and retention, so reducing staff turnover and ongoing recruitments costs.

Preferential accommodation rates available on request.

Children's Cookery Courses

Children's Half Day Courses

It's never too soon to start learning to cook. Tamsin Benning will inspire children to develop a love for home-made food and explore new tastes while having fun in the kitchen. Running each half term and in the summer holidays, courses are divided by age and ability, to enable young cooks to develop their skills. All children will take home an apron, certificate and recipe card at the end of their 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. The children will eat what they have cooked during the class.

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, work 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. The children will eat what they have cooked during the class..

Private Children's Bookings

Private Children's Courses & parties

If the scheduled dates don't suit, or if you would like Tamsin all to yourself for a birthday party or private children's event, then courses for groups of up to ten children at a time can be booked.





Cookery Lifeskills for Teenagers – One Day Course

Hands on day courses run by Tamsin Benning for older teenagers*. The course runs from 10am-3:30pm and includes a light lunch, served at the cookery school demonstration table.

Basic Cookery Skills: This is a course designed to give novice teenage cooks the essential skills to make delicious and wholesome meals. This is ideal for today's busy lifestyles, when family members come home at different times and for those going to college or university and living away from home for the first time.

Tamsin Benning will teach the class all the basic techniques that underpin day to day cookery, from simple grilling and pan-frying to a roast dinner and delicious puddings.

Intermediate Cooks: This course will enable proficient teenage cooks to improve their technical skills and expand their recipe repertoire, as Tamsin Benning leads them through a seasonal dinner party menu.

£120 per person (*aged 15 years and over).

Teenagers Bootcamp – Two Day Course

This two day course provides older teenagers* with a total immersion in cookery skills. If they are going away to university, travelling on a gap year or setting up home on their own, this course will equip them with the basic knowledge to buy, prepare and cook meals for themselves. Starting from scratch, with plenty of hands-on cooking, the skills and techniques covered will include:

- Putting a menu together – balance and nutrition
- Hygiene – essential guidelines
- Cooking with eggs
- Mince-based dishes and sauces
- Bread, pastry and simple desserts
- Shopping – budgeting and seasonality
- Safe and Effective knife skills
- Grilling and pan-frying meat and fish
- Vegetable preparation and cooking methods

Course Structure:

Each day will start with coffee from 9:30am, ready for the course to start at 10am. A light lunch is served in the cookery school and the course ends at 3:30pm.

£220 per person (*aged 15 years and over).



Bunk Barn Accommodation

Overnight accommodation for teenagers aged 18 and over can be booked at the bunk barn at Bivouac, the glamping campsite on the Swinton Estate just a few miles away. The café serves breakfast and evening meals, with shuttle minibus service available.

www.thebivouac.co.uk

Demonstrations & Dining Experiences



Chef's Table

Selected weekend dates throughout 2014

The Chef's Table is a set menu demonstration dinner served to you at the demonstration table in the cookery school. The evenings are based on different styles and themes of cooking such as Thai, Modern British, Italian and Seasonal Dinner Parties.

The meal is cooked by the Cookery School Chef Director Stephen Bulmer, 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 Steve 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 pick up top tips from the Michelin-starred kitchens Steve has worked at.

£55 per person (including a seasonal aperitif).

Wine and other 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.

Mini Demonstrations

Saturday afternoon dates throughout 2014

Our mini demonstrations are an opportunity to sit back and watch a top chef at work, creating a delicious seasonal dish which also demonstrates a key culinary technique. Having worked at top restaurants all over the world, Steve has an array of skills and anecdotes to entertain you.

Course Structure

Join us from 4-5pm and enjoy a cup of tea at the cookery school demonstration table, while you watch Stephen at work.

£30 per person

Pre-Dinner Wine Tasting & Canapé Demonstrations

Evening dates throughout 2014

Come and join our wine expert for an informal tasting of a range of wines selected to match our current menus, with complementary canapés by Steve.

The tasting takes place in the relaxed surroundings of the Cookery School and lasts 45 minutes. Perfect as a little early evening entertainment before dinner.

£20 per person.



Cookery School Courses: *Additional Information*

Accommodation

We appreciate that our rural location, lovely though it is, is quite a distance to travel for some of our guests. With this in mind we have created a special accommodation rate for cookery school guests attending 2-day and 1-day courses:

From £110* per night, including breakfast, for Sunday to Thursday nights. Standard rates apply to Friday and Saturday nights, but a complimentary upgrade will be given.

For those wanting a more rustic alternative, the Bivouac at Druid's Temple glamping destination is just a few miles from the school and offers Bunk Barn, Yurt and Woodland Shack accommodation.



Spa Treatments

For guests who are attending a one day or two day cookery course and their partners, a 10% discount* is available on spa treatments. For guests attending Thursday Cookery Club mornings, the spa discount is 15%.



Partners

Partners are welcome to join the cookery course for lunch on one day and half day courses, dinner on the first day of two day courses and lunch on the second day of two day courses. Depending on numbers on the course, meals will either be served around the cookery school demonstration table or in the cookery school dining room.

The rates for partners' meals are £35 for lunch and £45 for dinner.

Deerhouse barbecue lunch non-cooking guests £25, children £15.

Pre-booking essential

Many thanks to Andy Sutcliffe and Tim Green for their photography.

Drinks and Refreshments

Refreshments will be served either at the beginning of or during most courses, at no extra charge. A complimentary glass of wine will be served with lunch and dinner on one and two day courses. Additional drinks will be charged for separately.

Recipes

All Cookery School guests will receive a recipe folder or card and certificate at the end of all two day, one day and half day courses. Children are also given aprons to take home. Please also sign up to the Friends of Swinton Park on our website for our monthly seasonal recipes.

**Applies to new bookings only. Maximum of two consecutive nights at this rate. Castle Club privileges will apply.*