



Learn to cook simple, honest and delicious food, from scratch, using common utensils that can be found in most home kitchens.

Week 1 2-4.30 7-9.30	<b>Winter warmers</b> Roast fillet of pork, caramelised apples and beetroot Sticky toffee pudding	<b>Tue 27th Jan</b>
Week 2 2-4.30 7-9.30	<b>Flavours of the med</b> Spanish Seafood and chorizo paella Italian lemon torte	<b>Tue 3rd Feb</b>
Week 3 2-5 7-10	<b>Valentine dining*</b> Pan fried scallops with pancetta Steak and wild mushroom stroganoff Honey panna cotta with passion fruit syrup	<b>Tue 10th Feb</b>
Week 4 2-4.30 7-9.30	<b>Thai it up!</b> Crispy Thai fish cakes Thai red chicken curry	<b>Tue 24th Feb</b>
Week 5 2-4.30 7-9.30	<b>Italian Passion</b> Roast tomato risotto Classic Italian tiramisu	<b>Tue 3rd Mar</b>
Week 6 2-4.30 7-9.30	<b>Bake and Roll</b> Smoked haddock in a puff pastry tartlet Raspberry meringue roulade	<b>Tue 10th Mar</b>

### Cost of each Class

The cost of each class is £30 per person (\*£35 for themed classes i.e. Valentines class). Cost includes all necessary ingredients, use of Cookery School equipment, a freshly laundered apron and the printed recipes to take home. Tea, coffee and scones will be provided on arrival. **Participants** will be required to bring a sealable container to take food home. (Class size maximum of seven participants, Group bookings welcomed)

### Special Offers

If you like our complete course of classes, why not save by paying for five weeks and get the sixth week free!