



COURSE BROCHURE

JANUARY - JUNE 2015

JANUARY

- 16th **Chef's Table**
7.30pm - 11.00pm
- 17th **French Classics**
Day Course
10.00am - 3.00pm
Chef's Table
7.30pm - 11.00pm
- 18th **Sauces & Soups**
Day Course
10.00am - 3.00pm
- 23rd **Chef's Table**
7.30pm - 11.00pm
- 24th **Cooking for Family & Friends**
Day Course
10.00am - 3.00pm
Chef's Table
7.30pm - 11.00pm
- 25th **Feathers & Wings**
Day Course
10.00am - 3.00pm
- 30th **Chef's Table**
7.30pm - 11.00pm
- 31st **Carving & Knife Skills**
Day Course
10.00am - 3.00pm
Chef's Table
7.30pm - 11.00pm

FEBRUARY

- 1st **Taste of Asia**
Day Course
10.00am - 3.00pm
- 5th **An Evening with Richard Kirkwood**
7.30pm - 11.00pm

- 6th **Chef's Table**
7.30pm - 11.00pm
- 7th **Italian**
Day Course
10.00am - 3.00pm
Chef's Table
7.30pm - 11.00pm
- 8th **British Classics with Rosemary Shrager**
Day Course
10.00am - 3.00pm
- 13th **Chef's Table**
7.30pm - 11.00pm
- 14th **Fresh from The Sea**
Day Course
10.00am - 3.00pm
Valentines Chef's Table
7.30pm - 11.00pm
- 15th **Absolutely Foolproof Pies with Rosemary Shrager**
Day Course
10.00am - 3.00pm
- 18th **Junior Gourmet (9-12yrs)**
Day Course
10.00am - 1.00pm
- 19th **Junior Gourmet (13-16yrs)**
Day Course
10.00am - 1.00pm
- 20th **Cooking with Your Family (9-12yrs)**
Day Course
10.00am - 3.00pm
Chef's Table
7.30pm - 11.00pm
- 21st **Cooking with Your Family (13-16yrs)**
Day Course
10.00am - 3.00pm
Chef's Table
7.30pm - 11.00pm

- 22nd **Indian Course with Pat Chapman**
Day Course
10.00am - 2.00pm
- 26th **Ladies who Lunch**
Day Course
10.00am - 2.00pm
- 27th **Chef's Table**
7.30pm - 11.00pm
- 28th **Dinner Parties**
Day Course
10.00am - 3.00pm
Chef's Table
7.30pm - 11.00pm

MARCH

- 1st **Sauces & Soups**
Day Course
10.00am - 3.00pm
- 5th **Curry Club**
7.30pm - 10.00pm
- 6th **Chef's Table**
7.30pm - 11.00pm
- 7th **Cooking for Family & Friends**
Day Course
10.00am - 3.00pm
Chef's Table
7.30pm - 11.00pm
- 8th **French Classics**
Day Course
10.00am - 3.00pm
- 12th **An evening with Richard Kirkwood**
7.30pm - 11.00pm
- 13th **Chef's Table**
7.30pm - 11.00pm

- 14th **Absolutely Foolproof British Dishes with Rosemary Shrager**
Weekend Course
10.00am - 3.00pm
6.00pm - 10.00pm
- 15th **Absolutely Foolproof British Dishes with Rosemary Shrager**
Weekend Course
11.00am - 3.00pm
- 19th **Ladies who Lunch**
Day Course
10.00am - 2.00pm
- 20th **Chef's Table**
7.30 - 11.00pm
- 21st **Feathers & Wings**
Day Course
10.00am - 3.00pm
Chef's Table
7.30 - 11.00pm
- 22nd **Dinner Parties & Wine with Rosemary Shrager**
Day Course
10.00am - 3.00pm
- 27th **Chef's Table**
7.30 - 11.00pm
- 28th **Taste of Greece**
Day Course
10.00am - 3.00pm
Chef's Table
7.30 - 11.00pm
- 29th **Baking Mad**
Day Course
10.00am - 3.00pm

APRIL

- 3rd **Chef's Table**
7.30pm - 11.00pm

4th **Fresh from The Sea**
Day Course
10.00am - 3.00pm
Chef's Table
7.30 - 11.00pm

5th **Tapas & Canapès**
Day Course
10.00am - 3.00pm

10th **Chef's Table**
7.30pm - 11.00pm

11th **Modern British**
Day Course
10.00am - 3.00pm
Chef's Table
7.30 - 11.00pm

12th **Carving & Knife Skills**
Day Course
10.00am - 3.00pm

15th **Junior Gourmet (9-12yrs)**
Day Course
10.00am - 1.00pm

16th **Junior Gourmet (13-16yrs)**
Day Course
10.00am - 1.00pm

17th **Chef's Table**
7.30pm - 11.00pm

18th **Cooking with Your Family (9-12yrs)**
Day Course
10.00am - 3.00pm
Chef's Table
7.30 - 11.00pm

19th **Cooking with Your Family (13-16yrs)**
Day Course
10.00am - 3.00pm

23rd **Ladies who Lunch**
Day Course
10.00am - 2.00pm

24th **Chef's Table**
7.30pm - 11.00pm

25th **Pig Out**
Day Course
10.00am - 3.00pm
Chef's Table
7.30 - 11.00pm

26th **Indian with Pat Chapman**
Day Course
10.00am - 2.00pm

MAY

1st **Chef's Table**
7.30pm - 11.00pm

2nd **Dinner Parties**
Day Course
10.00am - 3.00pm
Chef's Table
7.30 - 11.00pm

3rd **French Classics**
Day Course
10.00am - 3.00pm

8th **Chef's Table**
7.30pm - 11.00pm

9th **Baking Mad**
Day Course
10.00am - 3.00pm
Chef's Table
7.30 - 11.00pm

10th **Bread Masterclass with Rosemary Shrager**
Day Course
10.00am - 3.00pm

15th **Chef's Table**
7.30pm - 11.00pm

21st **Ladies who Lunch**
Day Course
10.00am - 2.00pm

22nd **Chef's Table**
7.30pm - 11.00pm

23rd **Absolutely Foolproof French & Italian Dishes with Rosemary Shrager**
Weekend Course
10.00am - 3.00pm
6.00pm - 10.00pm

24th **Absolutely Foolproof French & Italian Dishes with Rosemary Shrager**
Weekend Course
11.00am - 3.00pm

29th **Chef's Table**
7.30pm - 11.00pm

30th **Taste of Greece**
Day Course
10.00am - 3.00pm
Chef's Table
7.30 - 11.00pm

31st **Sauces & Soups**
Day Course
10.00am - 3.00pm

JUNE

5th **Chef's Table**
7.30pm - 11.00pm

6th **Fresh from The Sea**
Day Course
10.00am - 3.00pm
Chef's Table
7.30pm - 11.00pm

7th **BBQ Around the World**
Day Course
10.00am - 3.00pm

11th **Curry Club**
7.30pm - 10.00pm

12th **Chef's Table**
7.30pm - 11.00pm

13th **Taste of Asia**
Day Course
10.00am - 3.00pm
Chef's Table
7.30pm - 11.00pm

14th **French Classics with Rosemary Shrager**
Day Course
10.00am - 3.00pm

18th **Ladies who Lunch**
Day Course
10.00am - 2.00pm

19th **Chef's Table**
7.30pm - 11.00pm

20th **Feathers & Wings**
Day Course
10.00am - 3.00pm
Chef's Table
7.30pm - 11.00pm

21st **Italian**
Day Course
10.00am - 3.00pm

26th **Chef's Table**
7.30pm - 11.00pm

27th **Cooking for Family & Friends**
Day Course
10.00am - 3.00pm
Chef's Table
7.30pm - 11.00pm

28th **Indian with Pat Chapman**
Day Course
10.00am - 2.00pm

ROSEMARY SHRAGER COURSES

BRITISH CLASSICS

Rosemary will open up her archive of recipes and share her best loved signature British Classic dishes.

Cost: £245.00
Time: 10.00am - 3.00pm
Dates: 8th February

BREAD MASTERCLASS

Rosemary shares her secrets of bread-making in this Masterclass, including how to avoid the usual pitfalls and mistakes. A fun and lively class, where you will learn how to make a delicious array of British and Continental breads.

Cost: £215.00
Time: 10.00am - 3.00pm
Dates: 10th May

DINNER PARTIES & WINE WITH ROSEMARY SHRAGER

Refine and refresh your dinner party skills with Rosemary and our Master of Wine on this exclusive day course. Rosemary will share her expertise in creating a fuss-free menu that will impress your guests, and our Master of Wine will teach you how to pair wine with food.

Cost: £275.00
Time: 10.00am - 3.00pm
Dates: 22nd March

FRENCH CLASSICS

A hands-on day course with Rosemary, where you will learn the secrets of sweet and savoury classic French cuisine, ideal for your dinner party repertoire!

Cost: £245.00
Time: 10.00am - 3.00pm
Dates: 14th June

ABSOLUTELY FOOLPROOF PIES

A pie for every season! Learn how to bake a selection of sweet and savoury pies with Rosemary, using her delicious foolproof recipes. She will share the secrets of making perfect pastry, show you how to prepare the right ingredients and bake to perfection. Get ready to roll up your sleeves and have fun!

Cost: £245.00
Time: 10.00am - 3.00pm
Dates: 15th February

ABSOLUTELY FOOLPROOF BRITISH DISHES WEEKEND

Rosemary's weekend course, creating classic British Dishes the foolproof way. Come away with a range of seasonal recipes, ideal for lunches and suppers for family and friends.

Cost: £395.00
Time: 10.00am - 3.00pm (Sat)
6.00pm - 10.00pm (Sat)
11.00am - 3.00pm (Sun)
Dates: 14th & 15th March

ABSOLUTELY FOOLPROOF FRENCH & ITALIAN WEEKEND

Rosemary will teach the art of French and Italian cooking, during this weekend of foolproof Mediterranean classics. You will come away feeling confident and inspired to create a sunshine feast at home.

Cost: £395.00
Time: 10.00am - 3.00pm (Sat)
6.00pm - 10.00pm (Sat)
11.00am - 3.00pm (Sun)
Dates: 23rd & 24th May

DAY COURSES WITH JOHN ROGERS & IAIN MORE

BAKING MAD

The nation may have gone baking mad, but instead of watching others bake, why not join us and learn how to make consistently delicious bakes, tarts, cakes and desserts yourself. If you have enjoyed the quality of our freshly-made products at Shrager's Patisserie then this is the course for you. Fun hands-on baking with both innovative and classic recipe ideas.

Cost:	£160.00
Time:	10.00am - 3.00pm
Dates:	29th March 9th May

BBQ AROUND THE WORLD

Bored or uninspired with the usual BBQ food and are looking to enhance your menus? We will teach you how to put the 'fire' back into your outdoor cooking and show you everything you need to know from choosing and preparing the right meats, to creating the perfect marinade.

In association with pampasplains.com

Cost:	£215.00
Time:	10.00am - 3.00pm
Dates:	7th June

CARVING & KNIFE SKILLS

Discover a new culinary efficiency in the kitchen and at the table, with our knife-skills class. You will be introduced to the 'tools of the trade' - the different types of knives essential in the kitchen, and their uses, along with the art of carving so as to enjoy your food at its very best.

Cost:	£160.00
Time:	10.00am - 3.00pm
Dates:	31st January 12th April

COOKING FOR FAMILY & FRIENDS

Entertaining and daily meals should be fun and we show you how. We explore great dishes that can be prepared in advance, show you how to experiment with every day ingredients to add a zing to your cooking and how to impress when you need to!

Cost:	£160.00
Time:	10.00am - 3.00pm
Dates:	24th January 7th March 27th June

COOKING WITH YOUR FAMILY

A fun and informative day course and an ideal half term activity. Spend the day with your favourite young person learning to cook some delicious treats and family favourites. There are two age groups: 9-12yrs and 13-16yrs. One adult per child.

Cost:	£185.00
Time:	10.00am - 2.00pm
Dates:	20th February (9-12yrs) 21st February (13-16yrs) 18th April (9-12yrs) 19th April (13-16yrs)

DINNER PARTIES

Entertain your friends or family with different and exciting dinner party menu's. We will teach you how to wow your guests with minimal effort and maximum effect! You will learn how to combine flavours and textures to create tasty and stylish seasonal dishes.

Cost:	£160.00
Time:	10.00am - 3.00pm
Dates:	28th February 2nd May

FEATHERS & WINGS

The best of Kentish game and poultry will be butchered under our expert guidance and transformed into delicious dishes. This is the perfect day course to explore the range of recipes possible with birds.

Cost:	£160.00
Time:	10.00am - 3.00pm
Dates:	25th January 21st March 20th June

FRENCH CLASSICS

French cuisine is arguably the most revered on earth. There are many regions with their own specialty foods - on this course, we'll explore the full flavour cuisine of classic French dishes.

Cost:	£160.00
Time:	10.00am - 3.00pm
Dates:	17th January 8th March 3rd May

FRESH FROM THE SEA

Are you one of the many that only buys fillets, and tends to stick to your favourite fish? Ready to experiment Let us demonstrate the joys of fishmongery and talk you through the various fish available before hands on teaching using seasonal fish and shellfish.

Cost: £170.00
Time: 10.00am - 3.00pm
Dates: 14th February
4th April
6th June

TASTE OF GREECE

Let us take you on a voyage to the land of the Gods of Olympus - discovering, tasting, experiencing fresh Greek food is truly one of the joys we can all share. Greek food is healthy, simple and elegant, with subtle to robust flavours and textures.

Cost: £160.00
Time: 10.00am - 3.00pm
Dates: 28th March
30th May

INDIAN WITH PAT CHAPMAN

Spice up your life! Learn how to cook from the different regions of this wonderful diverse country with expert Pat Chapman.

Cost: £140.00
Time: 10.00am - 2.00pm
Dates: 22nd February
26th April
28th June

ITALIAN

Learn to create classic and modern Italian dishes with great fresh flavours and lots of variety. We all love Italian cuisine - come and explore with us.

Cost: £160.00
Time: 10.00am - 3.00pm
Dates: 7th February
21st June

MODERN BRITISH

Modern British cuisine is a re-interpretation of British classics often with a fusion twist. A new spice or herb, an imaginative accompaniment, unusual vegetables, all bring new interest to 'old school' favourites.

Cost: £160.00
Time: 10.00am - 3.00pm
Dates: 11th April

LADIES WHO LUNCH

Never have time to do a fun activity for yourself or with your friends during the week? Then why not drop off the children in the morning and then embark on a cookery course that finishes in time for the school pick up. You will learn new recipes and techniques whether for your everyday cooking or when entertaining and enjoy a two course meal in the process.

Cost: £125.00
Time: 10.00am - 2.00pm
Dates: 26th February
19th March
23rd April
21st May
18th June

PIG-OUT

What can you do with a pig? We show how everything (except the squeal!) can be used. Learn how to create delicious piggy delights.

Cost: £160.00
Time: 10.00am - 3.00pm
Dates: 25th April

SAUCES & SOUPS

Enhance your home cooked dishes with restaurant quality sauces that are easy and quick to make if you have the know-how. Our team will teach you the techniques of how to make sauces, stocks, veloutes and soups that get progressively more technical and how these pillars of cooking are inter-related. Sauces are the 'show-stopper' of a fine meal and enable a good chef to demonstrate his/her talent. Classics will naturally be included along with innovative twists to liven up everyday dishes.

Cost: £140.00
Time: 10.00am - 3.00pm
Dates: 18th January
1st March
31st May

TAPAS & CANAPÈS

Discover a taste of Andalusia and learn how to make a selection of delicious 'mix and match' Tapas. Using authentic ingredients, you will create flavoursome small bowls and finger foods, ideal for parties and informal entertaining.

Cost: £140.00
Time: 10.00am - 3.00pm
Dates: 5th April

TASTE OF ASIA

Experience this incredibly diverse culinary continent. Our chefs will guide you through the exciting flavours of Asia, where you will learn to create dishes from China, Thailand, Korea and Japan with ease and confidence.

Cost: £160.00
Time: 10.00am - 3.00pm
Dates: 1st February
13th June

JUNIOR GOURMET

9 - 12 Years

Our Junior Courses are unique and fun, teaching children useful skills and getting them excited about cooking and healthy food.

Cost: £55.00
Time: 10.00am - 1.00pm
Dates: 18th February
15th April

JUNIOR GOURMET

13 - 16 Years

Our Junior Courses are unique and fun, teaching teenagers useful skills and getting them excited about cooking and healthy food.

Cost: £55.00
Time: 10.00am - 1.00pm
Dates: 19th February
16th April

CHEF'S TABLE

A dining experience with a difference: sit back, relax and watch the magic happen as Executive Chef John Rogers and Head Chef Iain More prepare a wonderful tasting menu in front of your eyes. You will be greeted with a glass of sparkling wine on arrival, then John or Iain will dazzle you with entertaining demonstrations and delicious dishes, while answering your questions.

Our seasonal tasting menu changes every week.

Cost: From £55.00
Time: 7.30pm - 11.00pm

January: 16th, 17th, 23rd, 24th, 30th, 31st
February: 6th, 7th, 13th, 14th, 20th, 21st, 27th, 28th
March: 6th, 7th, 13th, 20th, 21st, 27th, 28th
April: 3rd, 4th, 10th, 11th, 17th, 18th, 24th, 25th
May: 1st, 2nd, 8th, 9th, 15th, 22nd, 29th, 30th
June: 5th, 6th, 12th, 13th, 19th, 20th, 26th, 27th

CURRY CLUB

Come and join us for our Curry Club where we will take you on a journey to discover regions of India, and Thai & Malasian dishes. The three course dinner will be prepared in front of you from one of our workstations while you sit back & relax at our dining table. You are free to go up and talk to or watch Chef in action, picking up some useful tips on the way.

Cost: £40.00
Time: 7.30pm - 10.00pm
Dates: 5th March
11th June

AN EVENING WITH RICHARD KIRKWOOD

Our Guest Chef joins Rosemary Shrager's Cookery School from The Bell in Ticehurst for two evenings in Spring 2015. Richard's resumè includes J Sheekey and The Ivy in Covent Garden.

Cost: £60.00
Time: 7.30pm - 11.00pm
Dates: 5th February
12th March

