

Course Dates

JANUARY - JUNE 2017

DAY COURSES

From 10.00am to 3.00pm

Glorious Game - *Sun 15th January - £160.00*

Never again be daunted by the idea of jointing, boning or stuffing, as we teach you all the preparation and valuable kitchen skills you need to get the most out of the seasonal fowl in your larder. Our chefs will soon have you skinning and jointing, plucking and drawing, curing and smoking a variety of game birds, turning them into hearty dishes at the end. You're guaranteed to leave with the knowledge, and the confidence to source and cook with the finest seasonal and sustainable game ingredients.

Cooking for Family & Friends - *Sat 21st January, Sat 11th March, Sun 25th June - £160.00*

Entertaining and everyday meals should be fun and simple, especially if you are short on time, but don't want to compromise on great food. During the day, we will share our knowledge and discuss the importance of organisation and planning ahead of time – a tip that chefs use to ensure that great tasting dishes can be produced quickly. Using the best seasonal produce you'll learn to create brilliant dishes that you will look forward to preparing – no matter how busy your day has been. Focusing on simple delicious ingredients, this course will give you a repertoire that is simple, nutritious and satisfying.

Cook Yourself Healthy - *Sun 22nd January, Sun 18th June - £160.00*

Healthy doesn't have to be boring! That's why our healthy eating course is a celebration of real ingredients, balanced meals and clever cookery that are always as tasty as they are good for you. Join our nutritional expert Sophie Murray for a day of hands-on cookery lessons, discussions and of course, plenty of gorgeous local and seasonal food. You'll cook up a variety of healthy meals, drinks and treats, whilst learning the truth about fats, sugar and superfoods. This course will teach the principals of boosting the nutritional value of your food and help you sort the fact from the fad. We'll make sure you leave feeling inspired and motivated to carry on the goodness you'll be learning from this course.

Fantastic Fish – *Sat 4th February, Sat 8th April, Sun 4th June* - £170.00

For fish and seafood lovers and those who've never cooked fish alike, this course is a must as we take the fear out of fish preparation and cookery. Packed with practical advice and delicious recipes, the one-day Fish course is an absolute must for fish lovers. From filleting mackerel and cracking shellfish to cooking up a fabulous bouillabaisse, we'll equip you with the know-how and confidence to prepare a wide range of dishes from under the sea.

Italian Classics - *Sat 11th February, Sun 2nd April* - £160.00

Perfect your pasta making, make authentic Italian breads like focaccia, master classic risotto and finish it off with a delicious pannacotta - all in one day. Using locally-sourced ingredients, you'll learn the approach to cooking simple, attractive dishes with Italian passion. At the end of the course you will be able to confidently replicate the dishes and techniques you have learned at home, giving you a foundation of core Italian cookery skills from which you can build a range of further dishes. So if you seriously love Italian food, or you're fascinated by Italy and its varied culinary styles... then join us on this journey as we cook dishes that reflect its diverse geography and culture.

French Classics – *Sun 19th February* - £160.00

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. You'll recreate the simple style of French cookery by learning how to perfect these classic dishes that will become firm favourites in your own kitchen.

Baking Mad – *Sat 25th February, Sat 1st April* - £140.00

The nation may have gone baking mad, but instead of watching others bake, why not join us and learn how to create an indulgent selection of consistently delicious baked treats. Featuring both simple and complex baking techniques and a range of timeless dessert recipes, our hands-on baking mad course is the perfect introduction to the world of pâtisserie. The course includes basic cake batter, sweet pastry, choux pastry, crème pâtissière and tarts, with the chance to sample some of your creations and take the rest home to impress family and friends.

Croissant & Viennoiserie – *Sun 26th February* - £140.00

Learn to create tender, flaky French pastries in this hands-on intensive class. Layered doughs can be tricky to work with but with support and guidance you will master the techniques in making croissant dough, Pain au Chocolat and Danish pastries. Once you've savoured the smell of home-made croissants and brioche baking in your oven, you'll be making them for a special treat time and again.

Chef's Table Secrets - *Sat 4th March, Sun 11th June* - £160.00

We're known for our Chef's Tables and for the first time we are offering a fantastic opportunity to discover the innovative techniques of fine dining. The chefs are on hand throughout this 'foodie theatre' experience to discuss and explain the various preparation methods and cooking techniques. This unique day of hands-on culinary extravaganza will teach you the confidence and skills of recreating a stunning three course-tasting menu at home.

Modern Vegetarian – *Sun 5th March - £140.00*

This course is an ideal way of improving your vegetarian cookery or simply learning how to prepare meat-free dishes which are healthy and beautifully presented. We will teach you the skills to produce seasonal, mouth-watering meals with a modern touch, which are light and easy to prepare yet visually stunning and simply delicious.

Flavours of Asia – *Sun 12th March, Sat 13th May - £160.00*

Asian cuisine is a true paradise for food lovers with a feast of flavours, textures and heady aromas. We will guide you on a journey showing you how easy it is to recreate these incredibly diverse and vibrant dishes for yourself at home, whether you're looking for inspiration to liven up midweek meals or to impress with confidence when entertaining.

Modern British – *Sun 19th March, Sat 27th May - £160.00*

Discover how to expertly prepare a range of British dishes, with a modern flair. We will provide you with skills that enable you to prepare an impressive selection of modern dishes using techniques that you can apply to countless other dishes. The course pays particular attention to chef techniques and presentation styles; taking your cooking to the next level and finishing your food with the 'wow factor'. Your newfound skills can be used at home to create delicious dishes, perfect for a special family meal or dinner party.

Seasonal Entertaining - *Sat 25th March - £160.00*

We've here to talk you through some of our favourite dishes, showing you how to cook a seasonal entertaining menu that will impress your guests with presentation, flavour and timing. We'll look at every stage focusing on key ingredients and preparation techniques that allow you more time entertaining rather than spending your time in the kitchen - with minimal effort and maximum effect! The course provides students with a delicious cooking repertoire, everything you need for a delectable dinner.

Butchery - *Sat 22nd April - £160.00* The pig is a very versatile animal, generous to the cook, provider of many cuts of meat and an animal that is a celebration of robust flavour. Get to grips with the carcass of a whole pig, transforming it into a wide range of products and delicious pork recipes. You'll learn that everything on a pig except the squeak can be eaten. This course will allow you to follow and understand the journey of butchery, as well as gaining practical tips and techniques from our expert chefs and butcher. Over the course of the day we'll cook a number of recipes highlighting a range of techniques from braising to roasting, leaving you confident cooking from nose to tail. So bring home the bacon and much, much more!

Indian Street Food - *Sun 23rd April - £160.00*

Street Food is the best way to experience the true cuisine of a country and to discover what is eaten by the locals on a daily basis. If you adore spices and complex flavours, and would like to learn how to create Indian dishes at home, then this is the course for you. Under the guidance of our chefs they will take you step-by-step through each recipe, showing you lots of hints and tips such as making and frying curry pastes, cooking rice correctly and, most importantly, how to balance and temper the spices. At the end you can be confident you will be cooking delicious and authentic Indian dishes that truly reflect the spirit of this fascinating country.

Pasta, Risotto & Gnocchi – *Sun 28th May - £140.00*

Enjoy a day discovering the staples of Italian cooking. We will create light and fluffy gnocchi that you will fall in love with, master perfect pasta dough and create a mouth watering risotto. At the end of the course you will be able to confidently replicate the dishes and techniques you have learned at home, giving you a foundation of core Italian cookery skills from which you can build a range of further dishes.

American Baking Day - *Sat 10th June - £140.00*

Sit back and allow yourself to be transported to the easy, breezy world of the American bakery, as we show you how to prepare classic dishes from the US of A. You'll master traditional American dishes from jam-filled doughnuts, bagels and warm apple pie.

Barbecue Around The World - *Sat 17th June - £160.00*

New to barbecuing or keen to learn new techniques and build your confidence – or perhaps wanting to barbecue something more interesting to enhance your menus? Our hand-on approach will teach you how to put the 'fire' back into your outdoor cooking and show you everything you need to know. We'll teach the skills on choosing and preparing the right meats, to creating the perfect marinades to smoking and grilling – using our Big Green Eggs. It's all about cooking with passion, great ingredients, having fun and delicious food.

Junior Gourmet (8-12) - *Wed 15th February, Wed 12th April, Wed 31st May - £59.00*

We know that some of you would love to get your young ones into the kitchen, so why not bring them along to one of our 'Junior Gourmet' workshops. We're passionate about introducing real food and real cooking to educate and inspire the younger generation and that's why we've specially designed this course for them. They'll be taken on culinary journey from their own, fully equipped workstation and own ingredients to produce a two course meal focusing on a healthy and balanced diet. Our young chefs will eat some of their creations in class and take some of their culinary delights home to share with the rest of the family. They will also receive a recipe booklet so dishes can be easily replicated at home.

Teenage Gourmet (13-17) - *Thurs 16th February, Thurs 13th April, Thurs 1st June - £59.00*

We know that some of you would love to get your young ones into the kitchen, so why not bring them along to one of our 'Teenage Gourmet' workshops. We're passionate about introducing real food and real cooking to educate and inspire the younger generation and that's why we've specially designed this course for them. They'll be taken on culinary journey from their own, fully equipped workstation and own ingredients to produce a two course meal focusing on a healthy and balanced diet. Our young chefs will eat some of their creations in class and take some of their culinary delights home to share with the rest of the family. They will also receive a recipe booklet so dishes can be easily replicated at home.

Baking Gourmet (8-13) - Fri 17th February, Fri 14th April, Fri 2nd June - £59.00

We know that some of you would love to get your young ones into the kitchen, so why not bring them along to one of our 'Baking Gourmet' workshops. They will be introduced to a selection of delicious baked treats. Featuring both simple and intricate baking techniques. This hands-on baking workshop is the perfect introduction to the world of baking. Our young chefs will eat some of their creations in class and take some of their baked delights home to share with the rest of the family. They will also receive a recipe booklet so dishes can be easily replicated at home.

Cooking with Your Family (8-17 years) - Sat 18th February, Sat 15th April - £160.00

This fun and an enlightening day of cookery is ideal for a half term activity, as we know that some of you would love to get your kids into the kitchen! So why not spend some quality time together with your favourite youngster learning to cook some delicious treats and family favourites. You are guaranteed to leave with new tricks to replicate in your own kitchen!

Easter Baking with Your Kids (8-13 years) – Sun 16th April - £160.00

This fun and an enlightening day of baking is a wonderful opportunity for parents and children to join us together in the cookery school for a fun-filled day of celebratory cooking and eating. Being Easter, you can expect lots of Spring flavours, fun and indulgent delights and most importantly a selection of delicious, inspiring recipes for you to enjoy creating together back at home. You are guaranteed to leave with new tricks to replicate in your own kitchen!

HALF DAY COURSES

From 10.00am to 1.00pm

Macaron Masterclass – Sun 5th February, Sun 21st May - £75.00 (11am to 1pm)

Come and learn the secrets of making dainty and moreish macarons. This hands-on session will help you perfect macaron shells, crunchy on the outside and soft inside and a variety of fillings every time. You will leave the course with a box full of the macarons you've made. If you love baking and dream about making the perfect macarons, you will definitely want to attend!

Afternoon Tea - Sun 26th March - £95.00

Our Afternoon Tea course is essential for those who wish to master baking and pastry making. You will produce your own seasonal afternoon tea of delights such as biscuits, cakes and scones. Our team will guide you through a number of delicious recipes to ensure that you are the envy of your friends. At the end of the day, you will have plenty of treats to take away, so that others can enjoy your new found skills.

Soufflé – *Sun 14th May - £95.00*

Soufflés never fail to impress, and this class will ensure perfect results every time. We will teach you to make a classic panade based soufflé, quick and easy meringue-based soufflés that can be baked from frozen as well as twice baked soufflés that can be made the day before and reheated. You will leave feeling confident that you can whip up a soufflé in minutes using just store cupboard ingredients.

Mediterranean – *Fri 30th June - £95.00*

Take this exciting food journey to explore the rich flavours, spices and cookery from Spain, Greece and beyond. Our chefs are on hand to guide you through a number of colourful and flavoursome dishes. These exciting and subtle foods are simply wonderful and you can cook them again and again at home as they are as simple to prepare and make as they are delicious.

WEEKEND COURSE

Beginners Weekend Course – *Sat 28th and Sun 29th January - £300.00*

If you always wanted to learn how to cook or refresh your existing skills, then what better way to start with our weekend cookery course? You will be in a class of like-minded people who, like you, want to learn the essential skills in the kitchen so they can cook with confidence. Cooking is a life skill and no matter what type of cook you are; traditional, natural talent or creative it can be easily learned if taught well, and over this weekend our expert chef tutors will help you achieve more than you thought possible. The beginners' course is entirely hands-on and is designed to teach you the fundamental skills of cookery such as: basic sauces, cooking meat, cooking fish, baking and how to make faultless puddings. It's not all heads-down cooking you'll be rewarded with downtime to savour your efforts. The weekend will leave you with a new self-confidence, armed with a wealth of inspiration and talent to continue your journey and enjoyment of cooking delicious foods at home.

ROSEMARY'S DAY COURSES

Bread Masterclass - *Sun 9th April - £195.00*

There's nothing better like a fresh loaf of home baked bread, warm from the oven! This practical day of bread making is packed full of delicious recipes and detailed instructions, as well as Rosemary's hints and tips. Rosemary shares her secrets of bread making, including how to avoid the usual pitfalls and mistakes. She reveals all the simple techniques you need to make this staple food and shows you that baking bread is far easier than you could possibly have imagined. You'll leave inspired to rise to the occasion, abandon ready-sliced loaves and discover a world of delicious fresh bread baked at home.

The Real Taste of India with Rosemary & Romy Gill - Sat 18th March - £245.00

During her time filming 'The Real Marigold Hotel' for BBC, Rosemary Shrager found herself drawn to the spiritual life of India, one of calmness and acceptance. Rosemary will share her recipes on how food and culture contribute to the healing power of India. Rosemary will be joined on this journey by the talented, Indian chef Romy Gill. Romy is one of the few female Indian chef/owners in the UK, having opened Romy's Kitchen Restaurant in September 2013 in Thornbury, Bristol. If you adore spices and complex flavours, then this is the course for you. At the end you can be confident you will be cooking delicious and authentic Indian dishes that truly reflect the spirit of this fascinating country.

Cakes, Bakes & Puddings - Sat 20th May - £245.00

Following Rosemary's popular book "Bakes, Cakes & Puddings" You can now come and learn first hand how to create these amazing recipes. With a few perfect recipes in your repertoire, you can master any dish and create many more. Rosemary Shrager's Bakes, Cakes & Puddings day course makes it easy to understand and cook classic tried-and-tested recipes perfectly every time. From rye sourdough bread and ginger biscuits to fig, honey & walnut tarts and classic black forest gateau, Rosemary will guide you effortlessly through every step of the way, and in no time you'll have the confidence to create perfect sweet and savoury treats for every occasion.

British Classics - Sat 3rd June - £245.00

With Rosemary's gutsy, straightforward and traditional approach to cooking, Rosemary Shrager will showcase a variety of her favourite classic British dishes over one day. Packed with reassuringly humble recipes, made from staple ingredients that are simple, affordable and perfect for family cooking. She will charm and cajole you as she teaches, demonstrates and enthuses about great British cookery.

French Classics - Sat 24th June - £245.00

Be inspired by Rosemary's love of French cuisine and learn the skills needed to create a selection of delectable sweet and savoury French Classics, ideal for a dinner party. Be prepared to roll up your sleeves with Rosemary at the beginning of the day to make classic French bread, after which she will show you how to make a delicious main course, followed by a beautiful dessert. Rosemary's course is ideal for food lovers who want to explore fine French cooking. Discover skills of balancing flavour, learn essential classic cooking techniques to dazzle family and friends, and most importantly, have fun while creating your dishes. After all your hard work, you'll sit down with your fellow students to enjoy everything you have made, along with a well deserved glass of wine!

ROSEMARY'S WEEKEND COURSES

AFP British Dishes Weekend - Sat 6th and Sun 7th January - £395.00

With Rosemary's gutsy, straightforward and traditional approach to cooking, Rosemary Shrager will showcase a variety of her favourite classic British dishes over one weekend. Packed with reassuringly humble recipes, made from staple ingredients that are simple, affordable and perfect for family cooking. She will charm and cajole you as she teaches, demonstrates and enthuses about great British cookery.

AFP French & Italian Weekend - Sat 29th and Sun 30th April - £395.00

Rosemary's innate love of French and Italian cuisine is unquestionable. So if you seriously love great food, or you're fascinated by France and Italy and their diverse culinary styles... then join us on this journey. You will be exploring dishes that reflect both the diverse geography and culture of two much loved nation's cuisines. You will be able to confidently replicate the dishes and techniques you have learned at home, giving you a foundation of core French & Italian cookery skills from which you can build a range of further dishes.

CHEF'S TABLE

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

Cost: From £60.00 Time: 7.30pm - 10.30pm

Please see our website for dates.