

YOUR RECIPE FOR BUSINESS SUCCESS



ROSEMARY SHRAGER'S
COOKERY SCHOOL

ROSEMARY SHRAGER'S COOKERY SCHOOL

The gourmet heart of Royal Tunbridge Wells can be found in the Lower Pantiles – the home of Rosemary Shrager's Cookery School. The School is housed within The Corn Exchange, a beautiful three-storey Regency building, with a Domestic and Professional School, event spaces for Private Celebrations and Corporate Functions. Every aspect of the School has been personally designed to Rosemary's exacting specifications, and no expense has been spared to provide guests with both up-to-the-minute kitchen technology and luxurious style. We are delighted to present our new addition to the School – Shrager's Pâtisserie which can be found just a few steps away from the school in the busy Upper Pantiles.

ROSEMARY SHRAGER

Rosemary is a talented and versatile chef and cookery teacher, who loves talking about food as much as she loves cooking it. She is a natural extrovert and a compelling communicator.

Rosemary's professional career includes a period working for three Michelin-starred chef Pierre Koffmann at the internationally famous La Tante Claire restaurant in London, and another working for chef Jean-Christophe Novelli.

She later went on to become Head Chef at Amhuinnsuidhe Castle on the Isle of Harris from 1998 till 2002, running her renowned cookery course there for hundreds of eager students before moving to Swinton Park in North Yorkshire, where she led her critically acclaimed cookery courses for 10 years.

Rosemary was introduced to a wider audience in Castle Cook in 2000, but it was her role in Ladette to Lady that really cemented Rosemary's



position as Britain's best-loved chef and cookery teacher. With over a decade in broadcasting in the UK and elsewhere, Rosemary has appeared in a multitude of programmes, from This Morning and The Alan Titchmarsh Show to Rosemary Shrager's School for Cooks and Royal Upstairs Downstairs, from Taste the Nation and Sue & Giles Live the Good Life to Local Food Heroes, All at Sea and many more.

When Rosemary took to the I'm a Celebrity Get Me Out of Here jungle in 2012 she endeared herself to the nation, proving that she can cook just about anything, anywhere!

EXECUTIVE CHEF JOHN ROGERS



John moved with Rosemary from Swinton Park Cookery School to help her set up her Cookery School in Royal Tunbridge Wells. With his excellent culinary pedigree, natural flair for demonstrations and warm personality, it's easy to see why Rosemary asked John to be her Executive Chef.

John's culinary background includes working at the Michelin-starred Star Inn at Harome, the General Tarleton in Ferensby and Paris House in Woburn, as well as working as a

private chef in St Tropez. His patrons have included luminaries such as Andrew Pern, James Mackenzie (now Chef Patron at the Michelin starred Pipe and Glass), John Topham, Robert Ramsden, Simon Crannage and award-winning Phil Fanning.

His background has given him expertise across a range of different culinary traditions including fine dining and French haute cuisine – as well as a passion for Kent produce!



THE PERFECT INGREDIENT FOR YOUR WINNING BUSINESS RECIPE

Rosemary Shrager's Cookery School offers tailor-made corporate and private events to match your goals. We spend time understanding what you want to achieve before devising a bespoke programme for you and your guests. The activities listed here are the outline recipes to what we can offer – we work with you to add a splash of individualisation, a soupçon of corporate identity and a pinch of team spirit to create your perfect corporate event.



TEAM BUILDING

Get your team to pull together like never before with our customised team-building cooking experiences. Our events are designed to increase staff effectiveness in an innovative way. These challenges help to improve and reward team performance. In this stimulating environment you will enjoy a practical and informative day to boost your staff moral whilst encouraging teamwork and communication.

The Black Box Challenge

Who can create the best dish from the ingredients in the black box? Pool your resources! More minds better than one. Which team can create the best dishes? Who will take charge and turn into Rosemary for a day?

The Professionals Challenge

Who can replicate Chef's dish to perfection? Put your team's creativity, team work and cooking skills to the test with the ultimate cooking challenge.

The Restaurant Experience

Cooking in a professional kitchen puts people in a situation they may have seen but never experienced. A place where everyone has a vital role to play and where there is nowhere to hide!

The Ultimate Day

Why not combine all three options and create the perfect day for your team?

Reward, challenge and entertain your team.

All of our Corporate and Private Days are designed to suit your needs. Our team will work with you in every step of the way making sure to provide the best experience. We believe the heat of the kitchen forges better relationships.



ENTERTAINING

Treat your team, your clients or your suppliers to a unique event they'll remember forever.

PRIVATE CHEF'S TABLE

We are delighted to offer our exclusive dining experience with a difference: sit back, relax and watch the magic happen as Executive Chef John Rogers prepares a wonderful bespoke, tailor-made tasting menu in front of your eyes. Let John dazzle you with his entertaining demonstration and delicious dishes - all while answering your questions.

Chef's Tables can be booked for both lunchtimes and evenings.



PARTIES

Create an office party to remember by hosting your event at the Cookery School. From the moment your guests are greeted with their welcome drink to the time the final stragglers leave, they will be looked after in first-class style. We work with you to devise your perfect evening, whether you want a tasting menu, three course meal, buffet or canapés. We can also create customised goodie bags for your guests and help source outside entertainment to make your evening go with a swing.



HOSTED MEETINGS

Whether you need somewhere discreet for a confidential meeting or want a fresh environment to stimulate creative ideas, the Cookery School has a variety of rooms to for every business need. Forget bland, identikit hotels: our private rooms are luxurious, comfortable and welcoming. Naturally, we can provide refreshments and catering throughout the day to suit your requirements, leaving you free to concentrate on the business in hand.



THE COOKERY SCHOOL

The Domestic Kitchen occupies an airy, open plan space on the first floor. Hand built to a highly specified design by award-winning* Mark Wilkinson Furniture. The kitchen includes an enormous demonstration island, five workstations fully-equipped to the highest standards by Miele and an up to 40-seater refectory table for shared eating. The kitchen is also equipped with the latest technology by Bang and Olufsen.



The Professional Kitchen is designed by Salix, who believe a professionally specified sustainable kitchen is not only better for our environment but also a commercially driven necessity. It is equipped by Bonnet – one of the world most prestigious brands in catering. Foster – whose eco commercial fridges and freezers are the most popular professional brand in the UK today and Hobart – a renowned market leader in commercial catering equipment and warewashing.

**Mark Wilkinson Furniture has been awarded the Design Classic Award by Designer Kitchen & Bathroom Awards 2013.*



FILMING & PHOTO SHOOTS

If you are looking to hire a kitchen that is both beautiful and state-of-the-art then the Rosemary Shrager's Cookery School kitchens are just what you need.

Our kitchens are perfect as a gastronomic themed location for photographic shoots or film crews. With this in mind, both kitchens have been designed with a layout to accommodate wide-angled camera lenses and are filled with plenty of natural light. Each kitchen comes equipped with the very best in culinary technology (Miele, Kitchen Aid, Magimix) and designer tableware (by Villeroy & Boch) which can be used during kitchen hire sessions.



THE PROOF OF THE PUDDING IS IN THE EATING...

“Just wanted to say THANKYOU for a wonderful day to day on behalf of AskMen and our guests. Thought it was the most fun corporate day I've done. Will definitely be coming back and am spreading the love as we speak.”

AskMan
Corporate Teambuilding

“Just to say how much everyone really enjoyed our Chef's Table today. Absolutely fabulous and thank you to all the staff who worked so hard and were so polite and helpful. Hope to be back soon.”

Private Chef's Table Dinner

“Just wanted to pass on my thanks for a fantastic lunch yesterday! I will certainly be recommending that we make the lunches a regular event every quarter.”

AXA
Corporate Chef's Table Lunch



“The space worked really well for the filming – with three very different areas for the preparation / tasting / demonstration. There was also plenty of room to move the cameras and equipment around which meant that the crew had enough space to work with and the abundance of natural light gave it a nice feel. The kitchen was also of course beautiful as well as all the fixtures and fittings. As for the team, I really can't thank you enough.

You were all so flexible and accommodating for us, with our early starts and late nights. We really appreciated you and the guys being there the whole time. At no point did we feel under any pressure from you to leave even though it was late – which was very important for us. The main thing for me was how accommodating you were throughout the shoot, from the potential filming in the dry store, to the mass moving of furniture and kitchen equipment.”

Zodiak Media
Filming

LOCATION

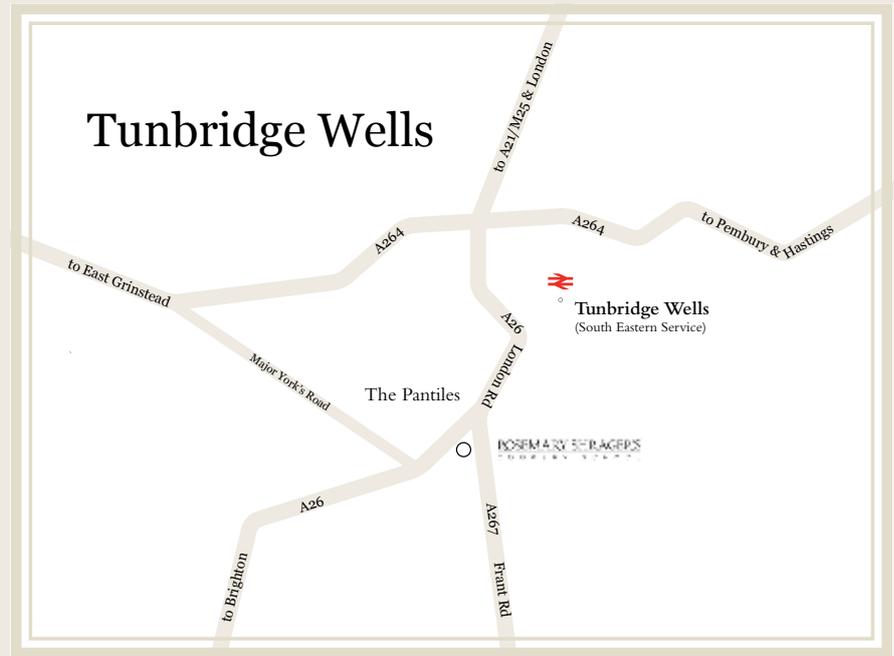
Rosemary Shrager's Cookery School is in The Pantiles, the picturesque, historic centre of the spa town of Tunbridge Wells, being the home of the Chalybeate Spring, around which the town grew. Today The Pantiles offers niche shopping, diverse cafes, restaurants and bars, and regular open-air events such as farmers' markets, art exhibitions, an annual Food Festival and Jazz On The Pantiles.

MAP

Situated in Tunbridge Wells on the Kent/Sussex border, Rosemary Shrager's Cookery School is easily accessible by car; we can advise on nearby parking. It is a ten-minute walk from the mainline railway station, which is only an hour from London terminals, Ashford International and Gatwick Airport.

ACCOMMODATION

Guests at The Cookery School can enjoy special rates at some of the nearby, luxurious hotels. Ask us for more details.



The Corn Exchange | The Pantiles,
Royal Tunbridge Wells | Kent | TN2 5TE

 @RSCookerySchool

 RSCookerySchool

01892 528700

www.rosemaryshrager.com
agnes@rosemaryshrager.com

Photography: David Bartholomew; Mark Wilkinson Furniture