



# ROSEMARY SHRAGER'S

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C O O K E R Y   S C H O O L

# THE 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. No expense has been spared to provide students with both up-to-the-minute kitchen technology and luxurious style. We are delighted to present a new addition to the School - our luxurious, new suite on the second floor, The Dining Room, perfect for private celebrations and corporate functions.

## THE GALLERY KITCHEN

A hand built and homestyle kitchen made by Mark Wilkinson Furniture, occupies an airy, open-plan space on the first floor, with an enormous demonstration island and fully equipped work stations with Miele appliances for the students.

It is a kitchen built to the highest specifications, designed to inspire home cooks of all abilities. For those booked on courses that include lunch, a refectory table seating 20 ensures that all the students can sit down together in comfort.

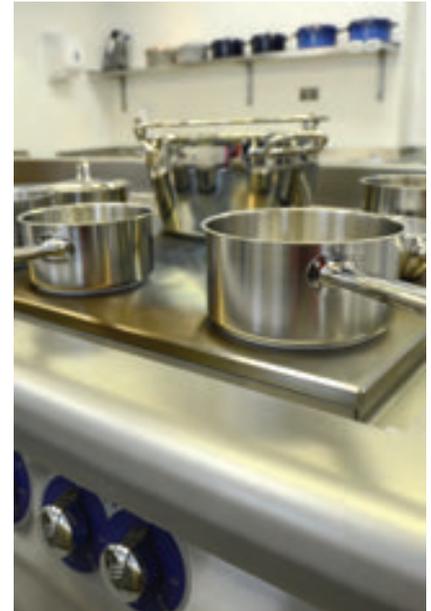
Working in collaboration with Executive Chef, John Rogers, Rosemary Shrager provides an exciting programme of courses to suit all levels and tastes.

Additionally, we offer exclusive Chef's Tables and opportunities for Corporate Events with a culinary theme.



## THE PROFESSIONAL KITCHEN

The Chef's Kitchen, designed by Salix, Bonnet, Fosters and Hobart, will provide an exciting and comprehensive training ground for those with ambitions to become a professional chef or to work within the food industry. There will be a number of apprenticeships available each year, leading to nationally recognised qualifications.



# 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 to 2002, running her renowned cookery course 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 starred in "I'm a Celebrity Get Me Out of Here" jungle in November 2012 and endeared herself to the nation, proving that she can cook just about anything, anywhere!

While Castle Cook was the series that first introduced Rosemary to our TV screens in the summer of 2000, 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 including This Morning, The Alan Titchmarsh Show, Rosemary Shrager's School for Cooks, Royal Upstairs Downstairs, Taste the Nation, Sue & Giles Live the Good Life, Local Food Heroes, All at Sea and many more.



This year she can be seen at the Ideal Home Show in March, Cake & Bake Show in April and October, the Great Yorkshire Show in July and is also actively involved in local food festivals in and around Tunbridge Wells.



## ROSEMARY'S BOOKS

**Rosemary Shrager's Bakes Cakes & Puddings**

*Hamlyn 2013*

**Rosemary Shrager's Absolutely Foolproof Food for Family & Friends**

*Hamlyn 2012*

**Rosemary Shrager's Yorkshire Breakfasts**

*Great Northern Books 2011*

**Rosemary Shrager's Absolutely Foolproof**

*Classic Home Cooking Hamlyn 2011*

**Rosemary Shrager's School for Cooks**

*Dorling Kindersley 2008*

**Rosemary: Castle Cook**

*Everyman's Library 2001*



## OUR COURSES

Rosemary Shrager and Executive Chef John Rogers have created an exciting programme of Day Courses, Two Days Weekend Courses, Masterclasses, and are delighted to introduce the Ladies Who Lunch Monthly Course new to 2015. Courses are suitable for home cooks at every level, from the complete novice to the confident and highly skilled. All our courses are very hands on, including demonstrations and practical cooking time.



A typical Day Course will start with tea & coffee served on arrival. Invite your friend or partner to join you for lunch and/or dinner. Please note, places are limited. On the day, you will work in small groups at your luxurious and fully equipped stations. We will provide everything that you need to use on the day - you just need to make sure to wear suitable clothing and comfortable shoes.



The 'Ladies Who Lunch' course has been designed to fit in with mums that take their children to and from school. The course comprises of a two course meal and a £5 voucher to be used in the Patisserie.

All of our Day Courses & Masterclasses include a three course lunch and a glass of wine served at the dining table and a Goody Bag to take home with you.

Two Day Weekend Courses start on Saturday including a three course lunch and a glass of wine, followed by a well deserved break. The evening session includes more hands on cooking with some demonstration and finishes with a three course dinner and a glass of sparkling wine.

Your Weekend at the Cookery School will come to an end on Sunday after a three course lunch and a glass of wine.

## TIMINGS

<b>Day Courses &amp; Masterclasses</b>	10.00am - 3.00pm
<b>'Ladies Who Lunch'</b>	10.00am - 2.00pm
<b>Weekend Courses (Sat)</b>	10.00am - 3.00pm
(Sat)	6.00pm - 10.00pm
(Sun)	11.00am - 3.00pm

## 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.

**Chef's Table is available on Friday & Saturday evenings with a seasonal menu changing weekly. Your dining experience starts at 7.30pm and will finish at approximately 11.00pm.**



## EXECUTIVE CHEF JOHN ROGERS

John has had a passion for cooking from an early age. This passion came to fruition when he left school and arrived at Hugh Baird College, Liverpool. Under the guidance of his tutor, Kevin Kirby, he flourished, completing a 4-year course a year early.

John moved from Liverpool to the then Michelin-starred Star Inn at Harome, working under Chef Patron, Andrew Pern, and Head Chef, James Mackenzie (now, Chef Patron at the Michelin starred Pipe and Glass). This was a fantastic learning curve for John, and one he looks back on with great memories. “The Star was a great experience at such an early age. Working in one of the country’s top gastro-pubs gave me invaluable experience and drive, which was passed down from James and Andrew, who were always around.”

John moved on to the General Tarleton in Ferrensby, working under Chef Patron, John Topham and Head Chef, Robert Ramsden. John progressed through the ranks, developing his flair, personality and love for Yorkshire produce. “Robert is full of knowledge and passion, he is really infectious. Robert really developed me as a person and a chef. As he once told me, I came to him as drift wood, and left as polished oak. Robert is a life-long friend, and someone I can always turn to for help.”

Swinton Park in Masham beckoned John next. Under Executive Chef Simon Crannage, John would hone his fine-dining skills and develop a passion for being centre stage, becoming a regular at North Yorkshire’s top food festivals.

“Simon really did a lot for me, pushed me really hard in the kitchen to always keep learning and progressing. He really took me under his wing and kept me going in the right direction. He was always keen to push me forward for demos.”

It was at Swinton Park where John and Rosemary first crossed paths. In the Spring of 2011 John took the opportunity to move to St Tropez, to become a private chef. “It was a once-in-a-lifetime opportunity that came out of the blue, and I grabbed it with both hands. It was one of the best and most important things I’ve done; to be able to immerse yourself in French food and culture was unforgettable.”

On returning to the UK John spent time with the award-winning Phil Fanning at Paris House, Woburn. “Phil is fantastic to work with: welcoming, patient and a truly talented chef. He really does lead by example.”

John then teamed up with Rosemary Shrager at the Swinton Park Cookery School, becoming her Head Chef. It was here the pair instantly hit it off.

*“In a way, Rosemary and I are chalk and cheese; a real odd pairing but it really works! When Rosemary asked me to come with her to Tunbridge Wells, I jumped at the chance. I feel very privileged to be working so closely with Rosemary, who is amazing. She’s a joy to work with, and such a giving person. I’m hugely excited to be part of this fantastic project.”*



## WELCOMING HEAD CHEF, IAIN MORE

We are delighted to welcome Iain, who joins us as Head Chef and will be working alongside John Rogers, teaching courses and hosting his own Chef's Tables in 2015. Iain has worked as a Private Chef in the South of France, as Residential Head Chef for a private estate in Saint Tropez and has been a runner up in the national final of Chaine des Rotisseurs young chef of the year 2011. John says:



*“Iain was the perfect choice for my Head Chef, he is someone who has great ability in the kitchen, but is also approachable and has great humour. I'm really looking forward to working with Iain again and cooking up a storm in Tunbridge Wells!”*

## OUR PARTNERS

**The Gallery Kitchen was designed by the fabulous *Mark Wilkinson Furniture*, with worktops from *Touchstone Worktops* and equipped to the highest standards with appliances by *Miele*.**

When you attend a course you will use **Zwilling** knives, **Staub** cookware and **Demeyere** pans to help prepare and create your dishes under the expert tutelage of the School's resident chefs. Rosemary and John use **Magimix** blenders, kettles and coffee machines, and **Kitchen Aid's** fantastic and colourful mixers.

The Professional School's Chef's Kitchen was 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.

Our new addition 'The Dining Room' located on the second floor of the Cookery School has been created for the rising demand for corporate venues, private celebrations and our Chef's Table.

This luxurious suite has been beautifully decorated with soft furnishings from **home-anatomy.com** and equipped with state-of-the-art appliances by **Miele**.

## VOUCHERS



Gift Vouchers are available for purchase, either for a specific course, Chef's Table or to experience the Patisserie. They can be delivered by post in an attractive wallet including our Course Calendar or via e-mail.

Our Vouchers are valid for 12 months from the date of purchase.

Minimum voucher value at the Cookery School is £50.00.

First-class post and e-mail delivery are complimentary. Royal Mail Special Delivery is a charge of £5.00.

To order a Gift Voucher please phone the cookery school on: 01892 528700 or visit: [www.rosemaryshrager.com](http://www.rosemaryshrager.com)

Vouchers are also available for Shrager's Patisserie for your preferred monetary value of £5.00, £10.00, £20.00, £50.00 and can be purchased at:

Shrager's Patisserie | 26-28 | The Pantiles,  
Royal Tunbridge Wells | Kent | TN2 5TN

## PRIVATE HIRE CORPORATE EVENTS



Rosemary Shrager's Cookery School offers tailor made events to match your goals. Together we spend time understanding what you want to achieve before devising a bespoke programme for you and your guests. Treat your guests to a unique event they'll remember forever.

**For further information or to book, please contact Agnes Rogers on: 01892 528700 or email: [agnes@rosemaryshrager.com](mailto:agnes@rosemaryshrager.com)**



## THE PERFECT INGREDIENT FOR YOUR WINNING BUSINESS RECIPE

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
- THE BLACK BOX CHALLENGE
- THE PROFESSIONAL'S CHALLENGE
- THE RESTAURANT EXPERIENCE
- THE ULTIMATE DAY
- PRIVATE CHEF'S TABLE
- HOSTED MEETINGS
- HIRE FOR FILMING & PHOTO SHOOTS

Each Private & Corporate event at The Cookery School is unique. This is a sample of some of the bespoke programmes we have created to help our Private & Business clients meet their goals.



## LOCATION

Rosemary Shrager's Cookery School and Shrager's Patisserie are 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.

## HOW TO FIND US

**By Train:** The Pantiles is a ten minute walk downhill from Tunbridge Wells station.

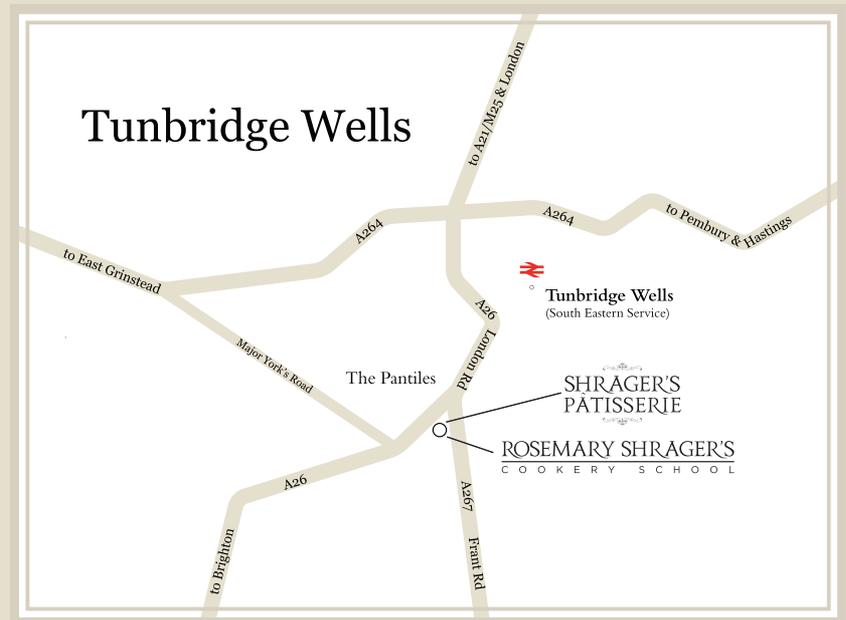
**Parking:** Convenient parking is available at The Pantiles car park on Major Yorks Road (adjacent to The Common), Union House on Eridge Road (before Sainsbury's roundabout) and at Linden Park Road (behind the Corn Exchange).

**Bus:** The 281 stops outside the Pantiles.

**Cycling:** There are bike racks outside the entrance to The Corn Exchange

## ACCOMMODATION

Guests at The Cookery School can enjoy special rates at some of the nearby luxurious hotels.



**Photography:** David Bartholomew; Mark Wilkinson Furniture; Cristian Barnett by kind permission of The Octopus Group

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[www.rosemaryshrager.com](http://www.rosemaryshrager.com)

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