



The Farm Cookery School



Corporate Booking

Company Name:						
Contact Name:						
Telephone:						
Email:						
Requested Date:						
Time - To and From:						
Event Type: (eg Team Building / Celebration)						
Estimated Number of Attendees: (The deposit invoice will be based on these numbers)						
Please indicate which of the options below like to incorporate into your day						
Breakfast						
Lunch Menu						
Teatime						
3 Course Dinner						
Cook & Dine	Menu 1		Menu 2		Menu 3	
Bake Off						
Venue Hire Only						
Please put y in the box to confirm that you have read and understood the terms and conditions <input type="checkbox"/>						
Please put y in the box if you would like to be added to our Mailing List <input type="checkbox"/>						



The Farm Cookery School



Guest Details Form

Please could you return the Guest Details form 7 days before the party is due to take place. We will send you an invoice for these confirmed numbers on receipt of the form.

	Guest Name	Allergy Information	Menu Choices (Cook & Dine / Breakfast)
1			
2			
3			
4			
5			
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19			
20			



The Farm Cookery School



Breakfast Menu

£7 per head

Hot Option: Wiltshire Stack

Choose from:

Egg, Bacon, Sausage, Beef Patties & Mushrooms

Served in a Homemade Bread Roll



Cold Option: Continental

Homemade Bread Rolls with a Selection of Jams

Greek Yoghurt & Granola



Served with

Orange & Apple Juice, Tea & Coffee

Tea, Coffee & Biscuits

£2.50 per head to be served throughout the day



The Farm Cookery School



Lunch Menu

£15 per head

Please Choose a Maximum of 3 Main Options

We will then provide you with a Menu Choice Document for Your Participants to Fill out and return to us

Main Hot Options

- Thai Green Chicken Curry
- Galloway Beef and Ale Casserole served with vegetables
- Moroccan Chicken * Vegetarian Alternative available
- Ratatouille with Halloumi

Accompanying Side Dishes for Main Hot Dishes

- Jacket Potato
- Cous Cous
- Rice

Main Cold Options

- Cheese Ploughmans with Homemade Bread sticks and Granny's Chutney
- Roasted Mediterranean Vegetables with Basil Cous Cous
- Antipasti with Homemade Breadsticks
(A selection of Cold Meats with Mozzarella, Olives and Oven Roasted Tomatoes)
- Choose Your Own Quiche:

Ingredients Options (please choose 2)

- | | | |
|----------------------------------|-----------------------------------|-----------------------------------|
| <input type="checkbox"/> Bacon | <input type="checkbox"/> Mushroom | <input type="checkbox"/> Ham |
| <input type="checkbox"/> Spinach | <input type="checkbox"/> Leek | <input type="checkbox"/> Tomatoes |

Fresh Fruit Salad will be available for Dessert



The Farm Cookery School



Cook & Dine Menu 1

We provide the Starters & Desserts, you cook the Main Course!

£25 per head

Starters

Vegetable Samosas

~~

Leek & Potato Soup with Homemade Bread



Mains

Tomato Based Chicken or Vegetable Curry

~~

Galloway Beef Cottage Pie



Desserts

Chocolate Orange Brownie

~~

Lemon Cheesecake

Sparkling Elderflower will be provided with the meal, please feel free to bring alternative beverages to accompany your meal



The Farm Cookery School



Cook & Dine Menu 2

We provide the Starters & Desserts, you cook the Main Course!

£30 per head

Starters

Salmon & Prawn Fishcakes with Rocket Salad

~~

Tomato & Basil Soup with Homemade Bread



Mains

Chicken Parmigiana

~~

Mediterranean Halloumi

~~

Galloway Burger with
Fennel & Apple Coleslaw & Sweet Potato Fries

Vegetarian alternatives available



Desserts

Chocolate Orange Brownie

~~

Lemon Cheesecake

Sparkling Elderflower will be provided with the meal, please feel free to bring alternative beverages to accompany your meal



The Farm Cookery School



Cook & Dine Menu 3

We provide the Starters & Desserts, you cook the Main Course!

£35 per head

Starters

Antipasti with a Rocket Salad

~~

Tomato & Basil Soup with Homemade Bread

~~

Twice Baked Cheese Soufflés



Mains

Lemon Chicken with Dauphinoise Potatoes & Vegetables

~~

Moroccan Chicken with Cous Cous

~~

Goan Fish Curry & Rice

~~

Galloway Sirloin Steak with
Fennel & Apple Coleslaw & Sweet Potato Fries

Vegetarian alternatives available



Desserts

Salted Caramel Chocolate Pots

~~

Lemon Posset

~~

Greek Yoghurt with Berries & Honey

Sparkling Elderflower will be provided with the meal, please feel free to bring alternative beverages to accompany your meal



The Farm Cookery School



“Bake Off”

Start the Clock and Get Baking!

Bake & Decorate a 3 Egg Victoria Sponge Cake

£25 per Person for a 4 Hour Event

We provide

All of the ingredients for the 2 Egg Cake as well as
ingredients for Butter Icing

Please bring

Decorations

Fondant Icing if required

Food Colouring if required

A Cake Tin to take your cake home in

Why Not

Bake to a Theme

Work in Pairs to Perfect your Masterpieces

Stay for Lunch!

(We can provide Lunch for you or you can Bring Your Own)



The Farm Cookery School

Terms & Conditions

Party Area:

Cookery parties will take place in the Kitchen Area and Demonstration Room and we also have an additional Function Room which is free for you to use. This can also be decorated (please see timings) but we ask that you use materials that will not damage the walls or beams (eg drawing pins!).

Allergies & Intolerances:

All allergies and intolerances that are relevant to the course must be declared on the Guest Details Form. We are happy to accommodate children and adults with allergies and intolerances and will work together to plan suitable precautions and alternatives where applicable.

Photograph Policy:

No photos will be used in Social Media or Marketing UNLESS permission is granted on the Guest Details Form. Names will never be disclosed in any Marketing

Privacy Policy:

We will not disclose any of our customers contact details to any 3rd Parties

Refund Policy:

Cancellations made 7 days prior to the party date will not be eligible for a refund should we be unable to re-book the space.

Full refunds will be given if a cancellation is made 8 days or more before the party date.

Should the course be cancelled by The Farm Cookery School for unforeseen reasons, full refunds will be given.

Timings:

Should a booking run over the allotted time by more than 30 minutes we will charge £8 per hour or part thereof.

Payment:

A 10% Deposit is required to reserve your date and balance payment should be made once the numbers have been confirmed, 7 days before the party and on receipt of the invoice unless otherwise arranged with Gretchen.

We hope that you have a wonderful time