



The Farm Cookery School



Corporate & Private Booking Package

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						
Cook & Dine Event	Menu 1		Menu 2		Menu 3	
Global Flavours Event						
The Bake Off Challenge						
VENUE HIRE & CATERING OPTIONS						
Venue Hire Only £450 per Half Day						
Breakfast Menu						
Lunch Menu						
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



Corporate & Private Pricelist

Menu Type	Cost per head / Total	Minimum Number of Guests	Total Minimum Cost
EVENTS			
Cook & Dine Menu 1	£37.50	12	£450
Cook & Dine Menu 2	£42.50	12	£510
Cook & Dine Menu 3	£45	12	£540
Global Flavours Cook & Dine	£450 for 12 People £30 per head thereafter	12	£450
Bake Off	£25	12	£300
VENUE HIRE			
½ Day Venue Hire Only	£450	n/a	£450
Breakfast	£7	n/a	n/a
Lunch	£15	n/a	n/a



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			
6			
7			
8			
9			
10			
11			
12			
13			
14			
15			
16			
17			
18			
19			
20			



The Farm Cookery School



Cook & Dine Menu 1

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

£37.50 per head – Minimum of 12 People

Starters

Home Made Vegetable Samosas

~~

Leek & Potato Soup with Homemade Bread



Mains

Chicken or Vegetable Biryani

~~

Gnocchi baked in a Melanzane Parmigiana Sauce



Desserts

Chocolate Orange Brownie

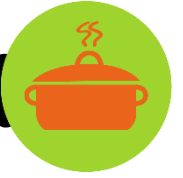
~~

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!

£42.50 per head – Minimum of 12 People

Starters

Thai Fishcakes with Rocket Salad

~~

Tomato & Basil Soup with Homemade Bread



Mains

Chicken Parmigiana with Homemade Ravioli

~~

Mediterranean Halloumi with Spicy Potato Wedges

~~

Galloway Burger with
Fennel & Apple Coleslaw & Sweet Potato Fries

Vegetarian alternatives available



Desserts

Sticky Toffee Pudding

~~

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!

£45 per head – Minimum of 12 People

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 Steak with
Fennel & Apple Coleslaw & Sweet Potato Fries

Vegetarian alternatives available



Desserts

Salted Caramel Chocolate Pots

~~

Lemon & Raspberry Tartlets

~~

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



Global Flavours Team Building Evening

Cost: £450 for a minimum of 12 people

£30 per head thereafter

Sparkling Elderflower, Tea & Coffee are provided - Please feel free to bring other drinks

How it Works..

Choose 2 Starters, 2 mains and a Light Dessert from the Menu
Guests to be divided into 4 Teams, each to take a Starter or a Main
(Please contact us to discuss Vegetarian / Meat Options as
these can be altered to suit each group's taste)

A Guide to the Event Timings:

10.30am / 6.30pm	Arrival and Coffee / Drinks in the Dining Room
11.00am / 7.00pm	All groups to be briefed and to prep their meals then return to the Dining Room
11.30am / 7:30pm	Teams 1 & 2 to finish their starters Teams 3 & 4 to have drinks in the Dining Room
12.00pm / 8:00pm	Starter served in the Dining Room
12.30pm / 8.30pm	Teams 3 & 4 to finish their mains Teams 1 & 2 to have drinks in the Dining Room
1.00pm / 9.00pm	Mains to be served in the Dining Room
After Dinner	You chosen dessert will be served with Coffee

NB You are more than welcome to bring Alcoholic Drinks. These can be consumed at the demonstration bar or in the dining room but not in the kitchen for health & safety reasons



The Farm Cookery School



Global Flavours Team Building Evening

MENU

Starters

Thai

Spring Rolls with a Tamarind Dipping Sauce
Thai Fish Cakes with a Sweet Chilli Dipping Sauce

Italian

A Medley of Ravioli
Gnocchi with Mushrooms & Lardons

Indian

Homemade Potato & Pea Samosas
Chapatti with Mango Dip, Red Onion Salsa & Sweet Carrot Salad

Moroccan

Spinach & Ricotta Briouats
Fish Kefta with a Mint & Coriander Yoghurt

~~~

#### **Mains**

##### **Thai**

Thai Green Vegetable Curry with Coconut Rice  
Beef Satay with Noodles

##### **Italian**

Chicken Parmigiana with Tomato Sauce & Spaghetti  
Risotto Primavera

##### **Indian**

Chicken Biryani & Naans  
Aubergine & Courgette Tikka with Indian Salad

##### **Moroccan**

Moroccan Chicken with Lemon Cous Cous  
Chermoula Roasted Vegetables with Tabbouleh

~~~

Light Dessert

A choice of:

Lime Pineapple with a Coconut Cream, Boozy Bites Cake or Biscotti



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

Minimum of 12 People

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



The Farm Cookery School



Venue Hire – Catering Option

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



Venue Hire – Catering Option

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

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.

Minimum Spend:

Cook & Dine Events - There is a Minimum of 12 People per Event

Global Flavour Events – a Minimum Spend of £450 for up to 12 people with £30 per additional person thereafter

The Bake Off Challenge - Why not try a Bake Off for an event with a difference. The Minimum Spend is £300 for up to 12 People with a £25 charge per head for additional Guest

Venue Hire - £450 for ½ a Day, Breakfast and Lunch Catering Options are also available with no minimum numbers

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