



THE FARM COOKERY SCHOOL



Netherstreet Farm, Bromham,
Chippenham, Wiltshire, SN15 2DS
www.thefarmcookeryschool.co.uk

CLASSES & EVENTS

Global Flavours £35 per person

A Taste of Morocco

Jan	Thursday 16th	Fish Kefta & Moroccan Chicken	11am - 1pm
Feb	Tuesday 25th	Zaalouk, Chermoula Chicken & Tabbouleh	&
Mar	Wednesday 18th	Briouats, Kefta Mkaouara & Khobz	7pm - 9pm

A Taste of Italy

Jan	Tuesday 28th	Chicken Parmigiana & Homemade Ravioli	11am - 1pm
Feb	Thursday 27th	Gnocchi & Melanzane Parmigiana	&
Mar	Tuesday 24th	Lasagne from Scratch & Risotto	7pm - 9pm

A Taste of India

Jan	Friday 10th	Chapatis, Biryani & Naan	11am - 1pm
Feb	Tuesday 4th	Chapatis, Korma & Naan	&
Mar	Monday 2nd	Samosas, Chapatis & Chicken Tikka	7pm - 9pm

A Taste of Thailand

Jan	Wednesday 22nd	Thai Fish Cakes & Thai Green Curry	11am - 1pm
Feb	Thursday 13th	Thai Spring Rolls & Pad Thai	&
Mar	Thursday 12th	Tom Yum Soup, Chicken Satay & Achat	7pm - 9pm

Around The World £120 per person

Jan	Monday 13th	Our All Day Class includes a 2 Course Lunch &	10am - 4pm
Feb	Friday 7th	A Feast for 4 to Take Home	

Date Night £40 per couple (please check the website for menus)

Jan	Friday 24th	New Menu 1	
Feb	Friday 14th	Special Valentines Menu	7pm - 10pm
Mar	Saturday 14th	New Menu 2	

Date Night with a Difference £100 per couple

Jan	Saturday 18th	In association with YAPP Brothers wine merchants. Wine tasting alongside cooking. Fizz & Canapes to start!	7pm - 11pm
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We offer bespoke Cook & Dine events, Private Parties,
Corporate Training Days & Education Packages.
Vegetarian alternatives & dietary requirements catered for where possible.

Cookery classes & demonstrations at 'The Farm Cookery School', are run by 'The Jack & Maddie Teaching Team'

Email: enquiries@thefarmcookeryschool.co.uk

Call: 01380 859 478



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EVERYTHING ELSE!

Masterclasses

Practical Classes £35 per person

Jan	Wednesday 8th	Gluten Free Dishes	11am - 1pm &
Jan	Monday 20th	Vegan Cooking	7pm - 9pm

Chef's Table Demo £25 per person

Jan	Friday 31st	Lunch Menu	11am - 1pm
Mar	Friday 6th	Lunch Menu	

Guest Chef's £45 per person

Jan	Thursday 30th	The Cake Lady: Cake & Biscuit Baking morning	10am - 12pm
Jan	Wednesday 29th	Guest Chef Yolanda: An evening of Spanish Cooking	
Feb	Thursday 6th	Jessica from Take a Bao: Create some Chinese Favourites	7pm - 9pm
Mar	Tuesday 10th	Guest Chef Yolanda: An evening of Spanish Cooking	
Mar	Friday 13th	Jessica from Take a Bao: Create some Chinese Favourites	

Saturday Chef's 11+ £25 per person

Jan	Saturday 25th	Rough Puff, Shortcrust Pastry & Tartlets	
Feb	Saturday 29th	Indian Feast, Balti, Naan bread & Sweet treats	2.30pm - 5pm
Mar	Saturday 21st	Satay chicken with noodles & Thai shortbread	

Mother's Day Parent & Child £40 per pair

Mar	Wednesday 25th	Choose from our selected menu, come along and cook and dine together	6.30pm - 8.30pm
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Parent & Child with Gretchen £40 per pair

Feb	Saturday 1st	Mexican cooking: Enchiladas & Churros	2pm - 5pm
Mar	Saturday 7th	Italian cooking: Cannelloni, Garlic breadsticks & Biscuits	

Parent & Child with Guest Chefs from £45 per pair (please check the website for details)

Jan	Sunday 26th	Jessica from Take a Bao: Chinese Favourites	1pm - 3pm
Feb	Monday 17th*	Chef Clive: British Bread making	1pm - 4pm
Feb	Wednesday 19th*	Jessica from Take a Bao: Chinese Dumplings	
Feb	Thursday 20th*	The Cake Lady: Mini mint choc chip cakes & lots more	1pm - 3pm
Mar	Sunday 15th	The Cake Lady: Choc Swiss roll & lots more	

* Classes are taking place during the School February Half Term

New Recipes, Menu's and Classes coming up in April.

Please check the website for more details...

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