



The Farm Cookery School

The Farm Cookery School, Netherstreet Farm, Bromham, SN15 2DS
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CORPORATE & PRIVATE EVENTS

Whether you have a specific occasion to celebrate or a team event to plan, our large Cookery School and easy-going, informative cookery packages offer the perfect solution.

OUR PACKAGES

OPTIONS & TIMINGS

Our recipes can be made with vegetarian alternatives & we do our best to accommodate other dietary intolerances, allergies & preferences. Please contact the team to discuss your options.

We generally run Global Flavours and Cook & Dine events between 11am - 2pm or 7pm - 10pm, but are happy to try and accommodate bespoke timing. Please contact us to discuss further.

GLOBAL FLAVOURS

£450 for up to 12 guests (£30 per person thereafter) for 3 hours

Choose two starters & two mains from our selection of Global Flavours, to cook together in groups. Once cooked, you get to enjoy your meal in our Dining Room, before being served a light dessert (which we will prepare). Tea & Coffee is provided throughout and we serve Sparkling Elderflower with your meal. You are invited to bring your own alcoholic beverages.

STARTERS

(choose two dishes)

- Thai Fish Cakes with Dipping Sauce
- Thai Sweetcorn Fritters
- Spinach & Ricotta Ravioli with Tomato Ragu
- Potato & Pea Samosas
- Baked Onion Bhajis & Raita
- Zaalouk with Homemade Flat Bread Thins
- Moroccan Bessara with Crudites

MAINS

(choose two dishes)

- Burritos with Guacamole & Salsa
- Pesto Chicken with Homemade Pasta
- Moroccan Pastilla
- Kefta Mkaouara Tagine
- Thai Massaman Curry & Rice
- Tandoori Paneer Kebabs with Indian Salad
- Moroccan Chicken with Lemon Cous Cous

LIGHT DESSERTS

(choose one treat)

- Chocolate Orange Brownie Bites
- Italian Biscotti
- Pineapple with Coconut Lime Cream
- Lemon Posset

COOK & DINE

£450 for up to 12 guests (£30 per person thereafter) for 3 hours

Create your own menu by selecting three light bites, four main courses & two desserts from our selection of 'pub classics'. We will prepare and serve the light bites & desserts, whilst your teams will each cook their chosen mains. Tea & Coffee is provided throughout and we serve Sparkling Elderflower with your meal. You are invited to bring your own alcoholic beverages.

LIGHT BITES

(choose three appetisers)

- Homemade Blinis with Pea & Mint Puree
- Mini Yorkshire Puddings with Netherstreet Farm Galloway Beef
- Pesto, Tomato & Mozzarella Kebabs
- Moroccan Bessara with Crudites
- Zaalouk with Tortilla Thins
- Cheese & Mustard Palmiers
- Mediterranean Olives

DESSERTS

(choose two treats)

- Chocolate Orange Brownies
- Caramel Apple Upside Down Cake
- Lemon Posset
- Chocolate Tiramisu
- Apple Crumble
- Strawberry Cheesecake

MAINS

(choose four dishes)

- Lemon Chicken, Dauphinoise Potato & Vegetables
- Three Fish Pie with Lemon Broccoli
- Homemade Galloway Burger, Chips and Coleslaw
- Creamy Chicken Pesto Pasta
- Smoked Bacon & Pea Risotto
- Sweet Potato & Salmon Fishcakes with Rocket Salad
- Chicken Teryaki & Caesar Salad
- Goan Fish Curry and Rice
- Steak with Red Wine & Rosemary Sauce, Chips & Peas
- Vegetable Chow Mein
- Chickpea, Spinach & Mushroom Curry with Rice
- Mediterranean Halloumi with Wedges

The Farm Cookery School

OUR PACKAGES

BAKE OFF CHALLENGE

£300 for up to 12 guests (£25 per person thereafter) for 4 hours

Start the clock & get baking with our Bake Off Challenge. Learn to bake a classic 3 egg Victoria Sponge Cake. The challenge is decorating it! This is a brilliantly fun teambuilding event and is often themed to suit the group - past theme include property, hen-party & medical bakes!

WE SUPPLY

- All the ingredients required for a classic 3 egg Victoria Sponge Cake.
- All the tuition to bake your cake.
- Ingredients for classic Butter Icing.
- Tea, Coffee & Sparkling Elderflower.

YOU PROVIDE

- Any cake decorations.
- Fondant Icing.
- Food Colourings.
- A cake tin to take home your masterpiece.
- Prizes - if you so wish!

Our Bake Off Challenge will take place in the Kitchen, but your group will also have access to our Function Room as part of your booking. This space can be decorated or used as a meeting room between activities. We can also offer a variety of catering packages at an additional cost.

PICK & MIX CHALLENGE

£300 for up to 12 guests (£30 per person thereafter) for 4 hours

This challenge may bear a striking resemblance to Ready Steady Cook! Simply pick your theme and we will supply a wide variety of ingredients that can be transformed by small teams or individuals into delicious dishes. The whole team will judge the creations and it's up to you how you want to crown the winner!

THEMES

- TV Dinner (to include a sauce, carbohydrates and vegetable)
- Make something with Mince (using our homegrown Netherstreet Beef Mince or Quorn)
- Light Lunch (the healthy choice)
- Perfect Pudding (the indulgent choice)

We are happy to create a bespoke challenge to suit your requirements if you have a specific theme in mind, get in touch and we can create together!

BESPOKE EVENTS

Prices available on application

If you are looking for something more bespoke or for a smaller group, we are happy to work with you to tailor an event to meet your requirements & tastes. We have designed over 200 recipes including Vegan, Vegetarian, Gluten Free & Lactose Free offerings for you to consider. If you have something more particular in mind we can create recipes just for you! Contact the team for further details & pricing.

THE CONFERENCE ROOM @ NETHERSTREET FARM

Available to hire by the hour (price available on application)

In addition to The Farm Cookery School, we have a large on-site Conference Room, available to hire for meetings, events and occasions. This board-room style venue is an attractive converted farm building with a high vaulted ceiling. We can also offer a variety of catering packages at an additional cost. Contact us for further details & pricing.