



**CAMBRIDGE
COOKERY**
EAT | COOK

Hen Party Packages



We provide total service when it comes to clearing, washing up and laying a beautiful table using our über-cool Scandi tableware whilst you sit back and enjoy the fruits of your labours.

We understand just how important this day is to you and your friends so we let you call the tunes - quite literally - bring a playlist and we will pop it on our Bose system!

Finding something unique to do for your hen party can be a challenge, so here at [Cambridge Cookery School](#) we have created some exciting packages that will appeal to the ladies celebrating with you. Our aim is to add that little bit of magic to the occasion and create a wow factor for your friends. Cooking together is a fantastic way to bond a group and we can adapt the vibe to your choice - perfectly relaxed through various degrees of competitiveness. Upping the ante is our speciality!

Voted [UK's Best Cookery School](#) in 2013, our kitchen is a unique venue in the heart of historic Cambridge and the perfect location for a cooking experience with a difference. Let our award winning team guide you on a culinary journey that will truly be the talking point of the weekend! Relax, sip on bubbly, whilst cooking our delicious recipes for a majestic lunch, afternoon tea or dinner.



Concepts and Costs

Choose from the options below or feel free to contact us if you have something specific in mind - we are happy to customise to your individual needs

Hen Party MasterChef

£75 pp

This popular concept consists of perfectly organised, hands-on cooking followed by a sit down lunch or dinner from our range of menus. The session lasts on average 3-4 hours, including dining.

Italian - create pasta like “nonna” accompanied by Italian arias on our music system

French - learn to master classic dishes from herb crusted rack of lamb to soufflé

Middle Eastern - vibrant, hip and of the moment. Recreate aromatic food from the souk

Scandi - tasty food inspired by Tine’s homeland

Curries - when the only way is curry! Vibrant spices and sauces all made from scratch

90-minute events

£60pp

There is nothing “conveyor belt” about our 90-minute events. We use only the best ingredients, superb equipment and skilled chefs. Join us in our deluxe kitchen or let us come to you.

Cocktails & canapés

Make 3 different, seasonal cocktails whilst we teach you how to create stunning, yet easy to make, canapés. Sip while you make! This is a great stand-alone event but it also works really well before one of our Master Chef cookery events. Enjoy all the canapés in our beautiful setting or take away on a punt or picnic.

Wine and cheese tasting

If you thought red wine and cheese was a match made in heaven, think again. We will show you why white and fortified wines are often a better match for mature cheese, whilst also steering you towards the cheeses which do have the ability to make certain red wine sing. Our beautiful cheese platters are presented with our hand made sour dough, Swedish rye and seasonal preserves. This is a great stand-alone event but it also beautifully rounds off one of our Master Chef experiences.

Sushi making

Our Cordon Bleu trained sushi chef Hitomi makes sushi like no other. Hitomi will introduce you to the fascinating origins of different types of sushi, how to make the ultimate sushi vinegar and the importance of the right rice. We use ultra fresh fish and vegetables for this hands on master class in rolling, filling, cutting and presenting. For those with a steady hand, there will be an opportunity to have a go at slicing fish using Hitomi's much cherished Japanese sushi knife. Eat in our beautiful setting or prepare Bento boxes for a punt or picnic.

Chocolate!

Our amazing Chocolatier Gloria learnt her trade in Costa Rica and gives the classic techniques a very modern twist with her innovative flavours and vibrant looking creations.



Chocolate making

Following a brief introduction to the history of cacao, the difference between couverture and chocolate and what tempering means and why it is important, you will temper, fill, paint and decorate beautiful pralines to take any in a stunning gift box. Or to eat all on your own!

An inspiring hands on session with a highly skilled and talented expert.

Boozy Chocolates!

Match an exquisite selection of Gloria's hand made pralines with wine, craft beer and cocktails for a fun delicious and surprising session!

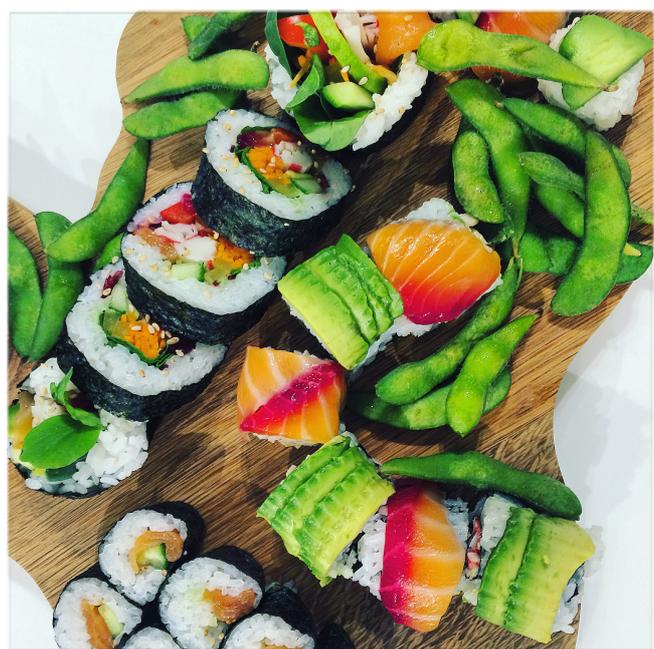
*** VAT and a minimum spend of £750 applies to all events**

We can provide wine for the session or we are happy for you to bring your own. Prosecco always offered on arrival! We constantly renew our menus and keep the ingredients seasonal. We cater for special diets, allergies and intolerances.

To discuss menus, dates and for further information, email us at:

info@cambridgecookery.com

or call us on 01223 247620



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