CAMBRIDGE COOKERY

EAT DRINK COOK

Private Events Brochure

Finding something unique to do for a birthday, anniversary or important family occasion can be a challenge, so here at Cambridge Cookery we have created some exciting packages that will appeal to everyone celebrating with you. Our aim is to add that little bit of magic to the occasion and create a wow factor for your family and friends. From the moment you walk through the door, our wonderful,helpful chefs will do their utmost tomato your day truly special and the talking pint of the weekend.

Relax and sip on your welcome fizz as you create a delicious lunch, afternoon tea or dinner which you then sit down and enjoy at a beautifully laid table using our cool Scandi tableware. Why not stay on afterwards and enjoy our wine & cocktail bar on Friday and Saturday evenings.

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.

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!

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

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 - make fantastic fresh focaccia, see who can roll the longest sheet of pasta, cook an easy but delicious main course and learn how to make perfect wanna cotta.
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 - we love Scandinavian food and this theme is right up there with the trend for healthy, refined and modern food.
Curries - when the only way is curry! Vibrant spices and sauces all made from scratch

Bake Off

£70pp

Are your guests ready for the ultimate baking challenge? we can make the event as competitive as you like as you put your skills to the test baking savoury breads, cakes and scones. No soggy bottoms here!

You will finish with a light lunch/supper. The event last approximately 3 hours including dining.

You will have goody bags to take home brimming with all the delicious things you have baked.

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 Riadh joins us from the west coast of Canada where she trained as a chocolatier with chef Marco Ropke at the Pastry Training Centre of Vancouver.

Before chocolate, Riadh studied Nutrition, Botany, and Herbal Pharmacy. She blends her education of traditionally made chocolates and confections with natural, seasonal botanical infusions, drawing on freshly foraged ideas and ingredients.

Chocolate making

Following a brief introduction to the history of cacao, the difference between coverture and chocolate and what tempering means and why it is important, you will temper, fill, paint and decorate beautiful pralines to take away 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 Riadh'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 welcome you with a glass of Prosecco and can then provide wine for the session or we are happy for you to bring your own.

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

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

**Please see our website for our terms & conditions

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