

ECKINGTON MANOR

COOKERY SCHOOL

2009 - 2010 Course Programme

SEPTEMBER 2009

Wed 2 nd	Vegetarian Cookery	1 day	£175
Fri 4 th	Thai Cookery	1 day	£175
Sat 5 th	Exclusively Men	1 day	£175
Sat 12 th	Introduction to Bread Making	1 day	£125
Wed 16 th	Easy Entertaining	1 day	£175
Fri 18 th	Stocks and Sauces	1 day	£175
Sat 19 th	Italian Cookery	1 day	£175
Wed 23 rd	More British Classics (Demonstration)	7pm – 9pm	£25.00
Fri 25 th	Hands-on Aga	1 day	£175
Sat 26 th / Sun 27 th	Essential Aga Cookery Course	2 days	£350

OCTOBER 2009

Thur 1 st	Chinese Cookery	10am – 2pm	£99
Fri 2 nd	Cooking with Fish	1 day	£175
Sat 3 rd	Game Cookery	1 day	£175
Wed 7 th	Stress Free Aga Cooking with Lucy Young (Demonstration)	½ day	£125
Wed 7 th	Flavours of France (Demonstration)	7pm – 9pm	£26.50
Fri 9 th	Aga Cakes & Bakes	1 day	£175
Sat 10 th	Easy Entertaining	1 day	£175
Tue 13 th	Pie, Pastry & Puddings (Demonstration)	7pm – 9pm	£26.50
Wed 14 th	Hands on Aga	1 day	£175
Fri 16 th / Sat 17 th	Essential Aga Cookery Course	2 days	£350
Tue 20 th	Game Cookery (Demonstration)	7pm – 9pm	£26.50
Thur 22 nd	Easy Entertaining	10am – 2pm	£99
Sat 24 th	Indian Cookery	1 day	£175

NOVEMBER 2009

Wed 4 th	Comfort Food (Demonstration)	7pm – 9pm	£26.50
Fri 6 th	Italian Cookery	10am – 2pm	£99
Sat 7 th	Stocks and Sauces	1 day	£175
Wed 11 th	Restaurant Dishes at Home	10am – 2pm	£99
Sat 14 th	Introduction to Bread Making	1 day	£125
Wed 18 th	Easy Entertaining (Demonstration)	7pm – 9pm	£26.50
Thur 19 th	Easy Entertaining	1 day	£175
Fri 20 th	Hands on Aga	1 day	£175
Sat 21 st	New World Cookery	1 day	£175
Tue 24 th	Moroccan Feast (Demonstration)	7pm – 9pm	£26.50
Thur 26 th	Thai Cookery	10am – 2pm	£99
Fri 27 th / Sat 28 th / Sun 29 th	Complete Aga Cookery Course	3 days	£525

Programme dates and costs are quoted at the time of going to print and we reserve the right to make alteration as and when relevant. All prices include VAT

www.eckingtonmanor.co.uk

DECEMBER 2009

Tue 1 st	A Creole Christmas (Demonstration)	7pm – 9pm	£26.50
Wed 2 nd	Hands on Aga	1 day	£175
Thurs 3 rd	Great British Classics	10am – 2pm	£99
Sat 5 th	Moroccan Cookery	1 day	£175
Thur 10 th	Chef's Tips on Food (hands on)	10am – 2pm	£99
Sat 12 th	Easy Entertaining	1 day	£175
Tue 15 th	Festive Entertaining (Lunch Demonstration)	12pm – 2pm	£26.50
Wed 16 th	Festive Entertaining (Lunch Demonstration)	12pm – 2pm	£26.50
Thur 17 th	Festive Entertaining (Demonstration)	7pm – 9pm	£26.50
Sat 19 th	The Night Before Christmas (Evening Demonstration)	7pm – 9pm	£32.00

JANUARY 2010

Tue 19 th	Curry Night (Demonstration)	7pm – 9pm	£26.50
Wed 20 th	Curry Night (Demonstration)	7pm – 9pm	£26.50
Thur 21 st	Chinese Cookery	10am – 2pm	£99
Fri 22 nd	More Aga – Part 1	1 day	£175
Sat 23 rd	Exclusively Men	1 day	£175
Tue 26 th	Cooking with Fish (Demonstration)	7pm – 9pm	£26.50
Wed 27 th	Cooking with Fish (Demonstration)	7pm – 9pm	£26.50
Fri 29 th	Italian Cookery	1 day	£175
Sat 30 th	Cooking with Fish	1 day	£175

FEBRUARY 2010

Thurs 4 th	Hands on Aga	1 day	£175
Fri 5 th	Regional French Specialities	1 day	£175
Sat 6 th	Knife Skills	10am – 2pm	£99
Thur 11 th	Aga Cakes & Bakes	1 day	£175
Fri 12 th	Italian Cookery	10am – 2pm	£99
Sat 13 th	Valentines Evening (Evening Demonstration)	7.00pm – 9.30pm	£35
Thur 18 th	More Aga – Part 2	1 day	£175
Fri 19 th	Cakes & Baking	10am – 2pm	£99
Sat 20 th	Easy Entertaining	1 day	£175
Wed 24 th	Essential Aga	2 days	£350
Thur 25 th			
Sat 27 th	Indian Cookery	1 day	£175

MARCH 2010

Wed 3 rd	Introduction to Bread Making	1 day	£125
Thurs 4 th	Chef's Tips on Food (Hands on)	10am – 2pm	£99
Fri 5 th	Italian Cookery	1 day	£175
Sat 6 th	Cooking with Fish	1 day	£175
Fri 12 th	More Aga – Part 3	1 day	£175
Sat 13 th	Restaurant Dishes at Home	1 day	£175
Thur 18 th	Thai Cookery	10am – 2pm	£99
Fri 19 th	Hands on Aga	1 day	£175
Sat 20 th	Exclusively Men	1 day	£175
Fri 26 th	Great British Classics	10am – 2pm	£99
Sat 27 th	Stocks and Sauces	1 day	£175

ECKINGTON MANOR

COOKERY SCHOOL

Aga Courses:

Dean Cole, our Head Tutor along with occasional guest chefs and leading Aga authorities teach the following courses in our state of the art purpose built cookery school for up to 10 Aga cooks.

Aga Hands-on Day: 9.30am – 4.00pm

A fun introduction to Aga cooking. Designed for both the complete Aga beginner as well as existing owners, this day centres around cooking a variety of recipes to learn how to use your Aga to its maximum capability. A great way to understand why the Aga is such a kitchen icon. Cost: £175.00 per person (includes; refreshments on arrival, course tuition, all ingredients and equipment recipe pack, 2 course lunch with a glass of wine)

Essential Aga: 9.30am – 4.00pm (2 days)

A comprehensive two day course designed for existing owners. Hands-on and practical, you will learn how to get the most from your Aga, perfecting techniques and skills that will enable you to fully enjoy how simple and delicious Aga cooking can be.

Cost: £350.00 per person 2 days

(includes; refreshments, course tuition, all ingredients and equipment, recipe pack, 2 course lunch with wine)

Complete Aga: 9.30am – 4.00pm (3 days)

Whether you are an existing owner or thinking about buying an Aga, what better way can there be to perfect your cooking than by gaining hands-on experience under an expert tutor? The aim of this three day course is to give you all the skills and guidance to get the most out of your Aga from basic to professional cooking. Cost: £525.00 per person 3 days

(includes; refreshments, course tuition, all ingredients and equipment, recipe pack, 2 course lunch with wine)

More Aga Part 1, 2 & 3: 9.30am – 4.00pm (NEW)

Follow on courses from our 1 – 3 day courses which teach a range of more advanced recipes and skills for the Aga cook; they do not have to be taken in order.

Cost: £175.00 per person (includes; refreshments on arrival, course tuition, all ingredients and equipment recipe pack, 2 course lunch with a glass of wine)

Hands on Cookery Days: 9.30 – 4.00pm

Our hands on cookery courses for up to 20 take place in our state of the art spacious open place teaching kitchen, equipped with individual work stations, ranges by Rangemaster as well as Agas, under the expert guidance of Dean Cole, our Head Tutor.

Cost: £175 per person. (Includes; refreshments on arrival, course tuition, all ingredients and equipment, recipe pack, 2 course lunch with wine)

Hands on Cookery Half Days: 10.00 – 2.00pm (NEW)

A great way to experience a taste of Eckington Manor, the half day practical hands on sessions involve creating a selection of delicious dishes followed by lunch

Cost: £99.00 per person (Includes refreshments on arrival, course tuition, all ingredients and equipment, recipe pack, 2 course lunch with wine)

Cookery Demonstrations: 12.00 – 2.00pm & 7.00 – 9.00pm

The demonstrations take place in our state of the art demonstration kitchen for up to 30 guests. The events provide an opportunity to see how the experts do it whilst picking up some expert tips and tasting some delicious food which has been prepared and cooked in front of you.

Cost: £26.50 per person includes a 2 hour demonstration, tastings lunch or supper plus a selection of recipes to take home.

Our Philosophy:

Our courses and demonstrations are designed to educate and inspire and are aimed at all levels of ability and interest in food. Guest students are taught in small classes ensuring there is lots of individual attention to learn new skills and recipes in a relaxed and enjoyable atmosphere

How to Book:

Course places are limited and taken on a first come first serve basis, so book early to avoid disappointment. Payment can be made by credit/debit card or cheque (payable to Manor Farm). To reserve a place on a course, please contact us on T: 01386 751600 or E: info@eckingtonmanor.co.uk. The Cookery School Shop is open from Monday – Saturday; 9 – 5pm and Sunday from 9 – 12pm.

Terms & Conditions:

Pre payment is required in full for all courses and demonstrations at the time of booking. Provisional bookings will be held for 5 days when paying by cheque. In the event of guests cancelling a booking, the course fee will be returnable if written notice of cancellation is received at any time 6 weeks before the course start date, less a 10% administration charge. If you cancel within 6 weeks from the course start date you will be responsible for payment of the full fees. You are welcome to send another person in your place. It is recommended that insurance be taken out against cancellation for reasons outside the student's control. If you terminate during a course you are not entitled to the return of any proportion of the fees. Alcohol will only be served to customers over the age of 18.

Gift Vouchers:

Eckington Manor Cookery School Vouchers make fantastic gifts and are available for demonstrations and practical cookery days and use in the school shop where we sell an exciting and expanding range of cookware. The flexibility of our vouchers mean that the recipient can then choose which course and date suits them best. Our gift vouchers can be personalised and gift wrapped and are valid for 12 months from date of issue