Workshop Booking Form (Please read conditions before booking)

Date/Title	No. Places	Cost
	Total Cost	
Remember to include hold places without		cannot
Name:		
Address:		
Email:		
Tel:		
Any specific requireme	ents:	
Landaca a chagua far i	•	
I enclose a cheque for the Payable to Food & Con		td

We are unable to process credit cards.

Please return the booking form to: Food & Company, Matthew Rudding, Hesket Newmarket, Wigton, Cumbria, CA7 8LD

Food & Company (Cumbria) Limited Co. Reg. No. 06083589









About the Tutors

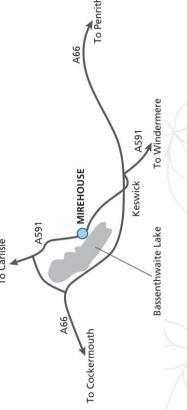
Margaret Brough and Joan Gate are the sisters behind Food & Company, who have worked together for many years and catered for a wide variety of events throughout Cumbria. Join them for another season of workshops at Mirehouse sharing the delights of home cooking.

Gillian Potts is an expert cake decorator and superb baker of traditional fare, she competes and judges at many local shows and has won many awards.

Nick Shill and his wife **Wendy** run a superb deli and wine shop in Cockermouth. They present many fabulous wine tastings and are passionate about great food and wine.

Ivan Day has an international reputation for his research of British and European Culinary history. As well as a scholar, broadcaster and writer, he is a gifted professional cook and confectioner.

Map



Turn into Mirehouse Grounds (postcode CA12 4QE) and parking is near the Garden Hall.

Booking Conditions

- Please include payment in full with your booking form. We cannot hold places without payment.
- We reserve the right to cancel or change workshops and the identity of the course tutor. If a workshop is cancelled the fees will be refunded.
- 3. We will acknowledge your booking in writing or by email.
- If you are not able to attend the course you have booked then refunds are not available. If you give us enough notice we will do our best to fill the space from our waiting list: otherwise send a friend in your place.
- Food & Company reserve the right to cancel any programmed course due to insufficient interest.

Food & Company

Tel: 016974 78634 email: info@foodandcompany.co.uk www.foodandcompany.co.uk

☐ / FoodCompanyCumbria





Food Demonstrations and Workshops followed by lunch with friends.

In the Garden Hall, Mirehouse, Keswick. Between the mountains and lake in the gardens of an historic house.

2022 Programme





The Day

All our courses are held at Mirehouse, Keswick, Cumbria CA12 4OE.

A typical day will start with morning coffee and homemade biscuits served from 10:30am, followed by the cookery demonstration beginning at 11:00am. We provide a specially compiled recipe sheet and plenty of opportunity to taste the dishes of the day. Afterwards you can relax in the beautiful surroundings with an aperitif and a buffet lunch. Throughout the day we aim to use the best locally produced ingredients available. There is also an opportunity to purchase kitchenalia and other quality gifts.

Please note, some courses may have a different format and times.





Please visit our website for content, relevant information and updates regarding each individual course and for online bookings.

www.foodandcompany.co.uk

KITCHEN SUPPERS

£50

Create reliable & stylish no fuss, flavoursome favourites for family & friends.

- Wed 27th April 2022
- Fri 29th April 2022

FISH - NO BONES!

£50

Keep fish on the menu with these seasonal recipes.

A COLLECTION OF POPULAR RECIPES

Fri 20th May 2022

THE GREAT BRITISH TEA PARTY

£40

Join us at this unique Tea Party with a glass of fizz & afternoon tea. Home-baking competitions, also tips & secrets from an expert home baker & judge Gillian Potts.

1pm - 4pm.

Wed 29th June 2022

LADIES WHO LUNCH WITH SHILL'S OF COCKERMOUTH

£70

A tutored wine tasting of Italian wines by Nick Shill, followed by a 'Cicheti' style summer lunch.

• Fri 1st July 2022

Designated driver advisable

HOT & SPICY!

Thurs 8th September 2022

TASTE OF CUMBRIA

£50

Great recipes & a celebration of flavours based on some of Cumbria's finest produce.

A COLLECTION OF FIRM FAVOURITES

Fri 16th Sept 2022

'ZUPPA' - A CELEBRATION OF SOUPS

A day to extend your repertoire & discover the versatility of homemade soups with easy recipes for delicious yeast free breads.

Wed 5th Oct 2022

BREAD MAKING DAY WITH FOOD HISTORIAN IVAN DAY

£50

Ivan will teach us how to make stunning. professional quality sourdough bread at home. as well as some unusual festival breads for the forthcoming holiday season.

Fri 28th Oct 2022

CHRISTMAS WINES WITH SMALL PLATES

£70

Nick & Wendy Shill have chosen another super six Christmas wines to enjoy with a Festive tapas-style lunch. Arrive 12 noon.

Sun 6th Nov 2022

Designated driver advisable

A MAGICAL CHRISTMAS **AFTERNOON TEA PARTY**

£45

We have a new demonstration of seasonal flowers & festive recipes, plus a fabulous afternoon tea.

Arrive 12 noon for welcome drinks.

- Thurs 10th Nov 2022
- Fri 11th Nov 2022
- Wed 16th Nov 2022
- Thurs 17th Nov 2022
- Wed 23rd Nov 2022
- Fri 25th Nov 2022

Private Days

Minimum of twenty friends

Food & Company are delighted to welcome friends or colleagues for a bespoke day in the Garden Hall.

Choose a specially themed demonstration on your preferred day for a wonderful pamper day which includes morning coffee with homemade biscuits, aperitif and buffet lunch.

Corporate Events

An ideal location and venue to hold an event.

For more details, please contact us via our website or call 016974 78634.



