

CHEF'S TABLE . COOKERY SCHOOL . CORPORATE CATERING
EVENTS . MEETING ROOMS . PRIVATE DINING ROOMS



COOKERY SCHOOL 2018

CS-1018

www.tummies.net

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Registered Number: 6564157

TUMMIES COOKERY SCHOOL CLASSES

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1. About Tummies Cookery School

Our Cookery School revolves around serious but unpretentious home cooked food just like our Restaurant!

Claude, our Chef-Patron, will teach you and your guests from the simple basics to having enough confidence and flare to cook a three course meal for friends or family.

Those of you who have met Claude will recognise the dedication with which he runs his business, having started Tummies in 1988.

Originally from Switzerland where he attended the Ecole Hoteliere de Lausanne, Claude feels more at home in the UK these days.

We offer two types of courses, our **Group Classes with Claude** and our **Corporate/Team Building Classes**.

Our **Group Classes with Claude** revolve around the preparation of a three course meal and last around 4.5 to 5 hours. During the class you will be shown how to prepare the dishes, how to finish and serve them and you will get to eat them and you will get to eat a full three course meal too!

Our **Corporate/Team Building Classes** are targeted at companies who want to combine a cooking activity with a meal. The duration of the cookery activity varies from 1 hour to 5 hours depending on how much time is available.

Please call **(01628) 668486 (option 4)** or email **admin@tummies.net** for further information.

2. Group Classes with Claude

Our **Group Classes with Claude** revolve around the preparation of a three course meal and their duration is between 4.5 to 5 hours.

The first two hours (or there about) are dedicated to the preparation of the three course meal you have chosen, followed by a short break when the table is set for your lunch or dinner and then each of the dishes is finished and served for you to eat.

2.1 Our Demonstration Group Classes are a mixture of Tummies' most popular dishes and will enable you to replicate our food from scratch in the comfort of your own home!

2.2 Our Hands On Group Classes offer you the opportunity to get stuck in with the preparation of the dishes as well as adding the finishing touches to your meal.

Claude will demonstrate and guide you through every step so don't worry even if this is your first attempt at cooking!

2.3 Our Bespoke (Mix & Match) Group Classes are ideal for those looking to select their favourite dishes from Claude's personal selection of most popular dishes and get stuck in the making of the food.

Here are the classes currently on offer:

2.1. Demonstration Group Classes

2.1.1. British

Scottish Smoked Salmon & Mackerel
Cushion with Mixed Leaves

Steak, Guinness & Mushroom Pie
with a Dram of Sherry

Coarse Parsnip Mash

Glazed Carrots & Coriander

£65.00 per person*

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2.1.2. French

Mussels with White Wine, Garlic & Tarragon Cream

Slow Roasted Confit of Duck
with a Port & Orange Jus,
Homemade Coarse Spring Onion Mash

Homemade Raspberry Crème Brulée

£65.00 per person*

2.1.3. Mediterranean

Wild Mushroom & Spinach Risotto

Seared Tuna with Vine Tomato,
Avocado & Coriander Salsa,
Roasted Mediterranean Vegetables Couscous

Rich Dark Chocolate Cup with Amaretti Biscuits

£65.00 per person*

2.1.4. Master Class 1

Seared King Scallops
with Chilli, Coriander and Ginger

Fillet Steak Topped with Stilton & Red Wine Jus
Buttered Green Beans
Thyme Scented Potato Tartlet

White Chocolate Lime and Mango Panna Cotta

£75.00 per person*

2.1.5. Master Class 2

Lemongrass Skewered Monkfish with Ginger,
Coriander & Coconut Salsa

Roasted Rump of Lamb with Mint & Garlic Jus
Dauphinoise Potatoes
Roasted Mediterranean Vegetables

White Chocolate & Baileys Mousse

£75.00 per person*

2.1.6. Master Class 3

Thai Style Fishcake with
Sweet Chilli Dipping Sauce

Pan Fried Venison with Blackberry,
Port & Red Wine Jus
Roasted Sweet Red Peppers
Thyme & Onion Potato Cake

Hot Raspberry Soufflé
£75.00 per person*

2.1.7. Christmas Master Class

Chicken Liver, Port & Stilton Pate

Roasted Whole Fillet of Beef,
Red Wine & Port Jus
Caramelized Onion & Parsnip Potato Rosti
Brussels Sprouts with Thyme & Pancetta
Glazed Carrots with Fresh Ginger & Coriander

Dark Chocolate Fondant
£75.00 per person*

2.2. "Hands-on"

2.2.1. Hands-on for Beginners

Warm Goat Cheese Tartlet with Caramelized
Red Onions & Sweet Peppers

Fillets of Pork with a Cream
& Coarse Grain Mustard Sauce
Coriander scented Basmati & Wild Rice

Simply Tiramisu

£65.00 per person*

2.2.2. Hands-on for Intermediates

Smoked Salmon & Guacamole Cushion

Chicken Supreme stuffed with Mozzarella &
Rosemary and wrapped in Parma Ham
French Style Ratatouille

Individual Raspberry Torte

£65.00 per person*

2.3. Bespoke (Mix & Match) Group Classes

For those of you who are looking for something a little different or treat yourself to a fun day or evening with friends with lots of laughs and great food, then our Bespoke Group Classes may just be the right thing for you!

Under the guidance of Claude, our Chef-Patron, you and your guests will prepare and cook your own meal on our Cookery School, having selected your own three course menu from Claude's personal selection of our most popular dishes.

This is the perfect recipe for an entertaining day or night and, as the name suggests, it is BESPOKE so you decide the theme of the course and as the Cookery School will be booked exclusively for you, room decorations etc. are not a problem!

Please call **(01628) 668486 (option 4)** or email **admin@tummies.net** to discuss your Bespoke Class further.

*All our **Group Classes with Claude** (Demonstration Group Classes, Hands On Group Classes and Bespoke Group Classes) include the following:

- Complete and detailed Recipe Pack to take away
- Mineral Water
- Nibbles on arrival
- Tea/Coffee on arrival for day time courses
- The selected three course menu
- A glass of wine during the meal (1/3 bottle per person)
- Tea/Coffee at the end of the meal

Our **Demonstration Group Classes and Hands On Group Classes** start from **£65.00 per person**.

Our **Bespoke (Mix & Match) Group Classes** start from **£75.00 per person**.

Please note that a minimum of 8 participants is required on all Group Courses with Claude, with the maximum being 12 guests.

3. Corporate/Team Building Classes

Our Corporate Team Building Classes are targeted at companies who want to combine a cooking activity with a meal. The duration of the cookery activity varies from 1 hour to 5 hours depending on how much time is available.

We are able to cater for Groups from **10 to 50 participants**, depending on your specific requirements and time restrictions.

Here are the standard classes on offer:

3.1. Starter-Making

(Min. 10 people / Max. 40 people)

This is an opportunity for a mini team building event, which would suit a team of business people who have been in meetings all day and only wish to get involved to a certain degree before enjoying an evening at leisure. It is also a great opportunity for new teams to get to know each other prior to starting their working relationship.

The Format

The course takes approximately 1 hour and can start from 10.00am (latest start time 11.30am) in order to have the meal at lunch time or it can start from 4.00pm (latest start time 6.00pm) for the meal to be had at dinner time.

After Claude, the Chef, has given a brief introduction and demonstration, the team will prepare their own starter:

Option 1: Warm Goat Cheese Tartlet with Caramelised Red Onion & Sweet Peppers, or

Option 2: Smoked Scottish Salmon & Guacamole Parcel with Mixed Seasonal Leaves

(Please note that all participants prepare the same starter)

The team then proceeds to have lunch / dinner in the restaurant where they will be served a main course and a dessert from our group menu (a pre-order is required for this part of the meal). Please note that for groups of 15 or more the team will need to be split in two groups.

Price:

£48.00 per person + VAT*

A 12.5% service charge will be added to the food & beverage element of the bill

3.2. Starter and Dessert-Making

(Min. 10 people / Max. 40 people)

The course takes approximately 2 hours and can start from 10.00am (latest start time 11.00am) in order to have the meal at lunch time or it can start from 3.00pm (latest start time 6.00pm) for the meal to be had at dinner time.

This is a two part event, each team having a chance to make their own starter:

Warm Goat Cheese Tartlet with Caramelized Red Onions & Sweet Peppers

and their own dessert:

Simply Tiramisu, an Italian classic made of Sponge Fingers, Coffee & Mascarpone Cheese

The main course will be pre-selected (by each team member) from the group menu and produced from the main kitchen. The complete meal will be served in the main restaurant.

Please note that for groups of 15 or more the team will need to be split into two groups.

Price:

£65.00 per person+VAT*

A 12.5% service charge will be added to the food & beverage element of the bill

***The Starter-Making and Starter and Dessert-Making Courses include the following:**

- Complete and detailed Recipe Pack to take away
- Mineral Water
- Nibbles on arrival
- Tea/Coffee on arrival for daytime courses
- A 3 course meal



3.3. All Day Team Building

(Min. 8 people / Max. 12 people)

The format for this day/evening event revolves around Claude demonstrating a three course Menu, over a period of 1 ½ hours. It's then over to the team to replicate the three courses in a 2 hours period so that it is ready for them to eat, Claude gives the Team his top tips and then supervises the chaos, laughs and general Team spirit that prevail. He isn't without a few surprises up his sleeve to make sure the session goes with a BANG!

Note; You need **approximately 5 Hours** for this course

Team Building Course 1

Warm Goat Cheese Tartlet with Caramelized
Red Onions & Sweet Peppers
Roasted Rump of English Lamb
with Minted Garlic Jus
Rosemary Scented Potato Tartlet
Buttered Green Beans
Homemade White Chocolate,
Lime & Mango Panacotta
£85.00 per person + VAT

Team Building Course 2

Scottish Smoked Salmon & Mackerel Cushion
with Mixed Leaves
Pan-Fried Venison, with Blackberry,
Red Wine and Port Jus
Caramelised Onion and Parsnip Rosti
Roasted Red Pepper
Dark Chocolate Pot with Amaretti biscuit
£95.00 per person + VAT

***Team Building Courses 1 and 2 include the following:**

- Complete and detailed Recipe Pack to take away
- Mineral water, nibbles
- Tea/coffee on arrival for daytime courses
- A 3 course meal with a glass of wine (1/3 bottle per person)

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