



The Garden House
Restaurant
&
School of Cookery

School of Cookery

The School of Cookery at The Garden House is an intimate and personal learning experience where you can master how to prepare and cook the most delicious of recipes and learn the tricks of the trade from our professional in-house Chefs. We have a variety of courses available, from sushi making, pasta from scratch, chocolate work and how to cook steak or game.

Our lessons are fun, informative, hands-on and down to earth and the ingredients used are fresh and locally sourced for a delicious meal at the end of your lesson.

Meet the Chefs



MARK JANKEL
CONSULTING HEAD CHEF



TAIJI MARUYAMA
HEAD CHEF, THE HOUSE



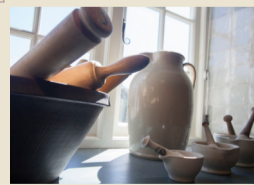
KAZ SUZUKI
HEAD CHEF, THE GARDEN HOUSE



CHRIS UNDERWOOD
ESTATE PASTRY CHEF

2018 programme

DATES	TIMING	TITLE	CONTENT	COST	LEAD CHEF
4th April 2018	3 hours	Japanese	Japanese Feast	£150.00	Taiji
7th April 2018	1.5 hours	Dessert	Tiramisu Masterclass for Children	£75.00	Chris/Kaz
11th April 2018	3 hours	Italian	Pasta from Scratch	£150.00	Kaz
14th April 2018	1.5 hours	Seafood	Master class of Fresh Seafood	£75.00	Kaz
18th April 2018	3 hours	Petit Fours	Petit Fours	£150.00	Chris
21st April 2018	1.5 hours	Sushi	Childrens Sushi Masterclass	£75.00	Taiji
25th April 2018	3 hours	Italian	Spring Italian Lunch	£150.00	Kaz
28th April 2018	1.5 hours	Pastry	Spring Pastry & Puddings	£75.00	Chris
2nd May 2018	3 hours	Seafood	Master class of Fresh Seafood	£150.00	Kaz
5th May 2018	1.5 hours	Dessert	Eton Mess for Children	£75.00	Chris/Kaz
9th May 2018	3 hours	Japanese	Japanese Feast	£150.00	Taiji
12th May 2018	1.5 hours	Dessert	Classic Apple Tarte Tatin	£75.00	Chris
16th May 2018	3 hours	Italian	Pasta from Scratch	£150.00	Kaz
23rd May 2018	3 hours	Dessert	Petit Fours	£150.00	Chris
26th May 2018	1.5 hours	Seafood	Masterclass of Fresh Seafood	£75.00	Kaz
30th May 2018	3 hours	Italian	Spring Italian Lunch	£150.00	Kaz
2nd June 2018	1.5 hours	Sauces	Art of Sauces	£75.00	Kaz
6th June 2018	3 hours	Seafood	Master class of Fresh Seafood	£150.00	Kaz
9th June 2018	1.5 hours	Sushi	Childrens Sushi Masterclass	£75.00	Taiji
13th June 2018	3 hours	Japanese	Japanese Feast	£150.00	Taiji
16th June 2018	1.5 hours	Dessert	Classic Apple Tarte Tatin	£75.00	Chris
20th June 2018	3 hours	Italian	Pasta from Scratch	£150.00	Kaz
23rd June 2018	1.5 hours	Dessert	Strawberry Eton Mess	£75.00	Chris/ Kaz
27th June 2018	3 hours	Petit Fours	Petit Fours	£150.00	Chris
30th June 2018	1.5 hours	Sauces	Art of Sauces	£75.00	Kaz



Book Now

To book onto a course please contact us on the below details or visit our website for more information.

TELEPHONE

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