



COURSE	PRICE	AUG	SEP	OCT	NOV	DEC	JAN
BBQ	£110						
Afternoon Tea	£125						
Smoking, Curing & Pickling	£120						
Sushi	£95						
Middle Eastern	£120						
Cook Like a Pro	£165						
Japanese	£120						
Street Food	£100						
Bread & Pastry	£130						
Dinner Party	£145						
Chocolate	£125						
Thai & Vietnamese	£100						

* All courses are subject to change

SPITFIRE COOKERY SCHOOL

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[instagram.com/spitfirehouse](https://www.instagram.com/spitfirehouse)



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Afternoon Tea

Perfect for a hen – do. Learn to make soft scones or the perfect macaroon. In this 5 hour masterclass, learn the secrets behind making the perfect loaf, macaroon, scones and meringues that you can take with you

Cost per person: £125.00

Maximum number of guests: 12

Total duration: 4.5 hours

Include: Take home recipes, packaging for your food, notepad and pencil, tea, coffee, refreshments, glass of sparkling wine

YOUR DAY AT SPITFIRE COOKERY SCHOOL

10.00am

Arrive: Tea, coffee, welcome: Meet your tutor, housekeeping and welcome to the academy

10.30am

Session one: finger sandwiches with a twist
Ingredients, method and preparation, variations and adaptation, Q & A

11.15am

Session two: Tartlets and crème patisserie
Ingredients, practical, variations and adaptation, Q & A

12.00pm

Lunch: Lunch, refreshment, salads

12.30pm

Session three: Victoria sponge
Ingredients, method, preparation, baking, Q & A

1.15pm

Session four: The perfect scones
Ingredients, method, preparation, baking, Q & A

1.30pm

Victoria sponge assembly

1.45pm

Clean up and pack down

2.00pm

Sit down in the lounge with fellow classmates to enjoy desserts with tea and coffee and sparkling wine

2.30pm

Departure