



**One Day Classes**

**10am - 4pm**

Saturday, 11 January 20	Indian
Saturday, 18 January 20	Fish & Shellfish
Saturday, 25 January 20	Seasonal Scottish
Saturday, 1 February 20	Thai
Saturday, 8 February 20	Italian
Saturday, 15 February 20	Introduction to Butchery
Saturday, 22 February 20	Dough
Saturday, 29 February 20	Vegetarian
Saturday, 7 March 20	French Cookery
Saturday, 14 March 20	Street Food
Saturday, 28 March 20	Modern Asian
Saturday, 4 April 20	Spanish Tapas
Saturday, 11 April 20	Indian
Saturday, 18 April 20	Seasonal Scottish
Saturday, 25 April 20	Mediterranean
Saturday, 2 May 20	Thai
Saturday, 9 May 20	Italian
Saturday, 16 May 20	Fish & Shellfish
Sunday, 17 May 20	The Art of Chocolate
Saturday, 23 May 20	Curries of the World
Saturday, 30 May 20	Classic French Desserts
Saturday, 6 June 20	The Scandinavian Kitchen
Saturday, 20 June 20	Introduction to Butchery
Saturday, 27 June 20	Healthy Family Suppers
Saturday, 4 July 20	French Cookery
Saturday, 11 July 20	Indian
Saturday, 18 July 20	Italian
Saturday, 25 July 20	Dough
Saturday, 1 August 20	Modern Plant-Based Cookery
Saturday, 8 August 20	Thai
Saturday, 15 August 20	Seasonal Scottish
Saturday, 29 August 20	Spanish Tapas
Saturday, 5 September 20	Fish & Shellfish
Saturday, 12 September 20	Street Food
Sunday, 13 September 20	Middle Eastern
Saturday, 19 September 20	Macarons, Eclairs & Marshmallows
Saturday, 26 September 20	Modern Asian
Saturday, 3 October 20	Introduction to Butchery
Saturday, 10 October 20	Indian
Saturday, 17 October 20	Mediterranean
Saturday, 24 October 20	The Thrifty Cook
Sunday, 25 October 20	French Cookery
Saturday, 31 October 20	Seasonal Scottish (Game)
Saturday, 7 November 20	Dough
Saturday, 14 November 20	Thai
Saturday, 21 November 20	Italian
Saturday, 28 November 20	Vegetarian
Saturday, 12 December 20	Middle Eastern
Saturday, 19 December 20	Curries of the World

**Kids Masterchef Sundays**

**2pm - 5pm**

Sunday, 2 February 20
Sunday, 1 March 20
Sunday, 5 April 20
Sunday, 10 May 20
Sunday, 7 June 20
Sunday, 6 September 20
Sunday, 4 October 20
Sunday, 8 November 20
Sunday, 13 December 20

**Kids Masterchef Summer Camp**

**11am - 5pm**

Monday, 6 July 20	-	Friday, 10 July 20
Monday, 20 July 20	-	Friday, 24 July 20

**Food Masterclasses**

**7pm - 10pm**

Thursday, 27 February 20	Indian Cookery
Thursday, 9 April 20	Fish & Shellfish
Thursday, 11 June 20	Spanish Tapas
Thursday, 13 August 20	Quick & Healthy
Thursday, 17 September 20	Seasonal Game
Thursday, 15 October 20	Winter Warmers
Thursday, 26 November 20	Stress-Free Christmas

**Weber Grill Academy**

**Thursday evenings & weekends**

Thursday, 30 April 20	Weber Essentials
Sunday, 24 May 20	Weber Barbecue Classics
Thursday, 28 May 20	Weber Essentials II
Sunday, 14 June 20	Weber American Barbecue
Thursday, 25 June 20	Weber Essentials
Sunday, 5 July 20	Weber Barbecue Classics
Thursday, 23 July 20	Weber Essentials II
Sunday, 26 July 20	Weber American Barbecue
Sunday, 16 August 20	Weber Barbecue Classics
Thursday, 27 August 20	Weber Essentials
Sunday, 30 August 20	Weber American Barbecue
Thursday, 24 September 20	Weber Essentials II

**Seasonal Tasting Dinners**

**7pm - 10pm**

Friday, 7 February 20	Winter
Friday, 27 March 20	Spring
Friday, 8 May 20	Spring
Friday, 19 June 20	Summer
Friday, 31 July 20	Summer
Friday, 11 September 20	Harvest
Friday, 23 October 20	Harvest
Friday, 4 December 20	Winter

**Champagne Day for Ladies**

**10am - 5pm**

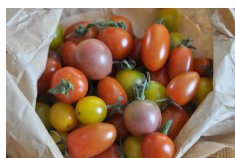
Saturday, 21 March 20
Saturday, 13 June 20
Saturday, 22 August 20
Saturday, 5 December 20



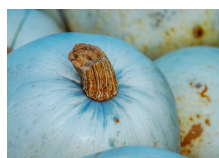
Winter



Spring



Summer



Autumn

## NEW FOR 2020

### The Thrifty Cook

We all know that one person that seems to be able create a delicious meal from seemingly nothing. The Thrifty Cook course has been designed to show you creative ways to make the most of all your ingredients, from the vegetables lurking at the bottom of your fridge to the random bag of rice that has been sitting forlornly in your cupboard for years. This will not only save you money but will also reduce your food waste and leave you feeling totally inspired with creative dishes that will impress you, your friends and family!

### The Scandinavian Kitchen

Scandinavian food and cooking has enjoyed massive profile over the last few years, beginning with Noma's efforts to redefine Nordic cuisine followed by Magnus Neilson's comprehensive mapping of traditional recipes from the region. This course will explore some wonderful, age-old techniques that produce dishes full of flavour and interest.

### Modern Plant-Based Cookery

We're all growing more aware that the way that we are consuming meat is not great for either our health or our planet. As much as we celebrate great meat here at ESWF, this course will eschew all meat and fish and focus on purely plant-based food. Whether you're stuck for ideas when cooking for your family or would just like to broaden your repertoire, join us for a fascinating exploration of fruit, vegetables, pulses, grains, seeds and much more.

### Regional Courses (Thai, Indian, French Country Cooking etc.)

Our regional courses give you an invaluable insight into the ingredients, influences and techniques that make each cuisine special. We will cover a number of courses from our chosen country, each of which you will recreate and eat together around our dining table.

### Skills Courses (Fish & Shellfish, Introduction to Butchery, Dough etc.)

Skills courses allow students to either learn brand new techniques or to turn a passion into a skill. We will explain and practice the fundamental and essential techniques necessary to mastering each skill. We will prepare a number of dishes together, eating around our dining table.

### Champagne Day for Ladies

Our Champagne Day for Ladies certainly delivers on elegance as you are welcomed into our kitchen in the morning to be guided through a number of delicious dishes, which we will cook and eat together. After pudding, our Bell Tower Room will be the setting for a tasting of a number of champagnes and other bubbles hosted by our expert sommelier.

### Seasonal Tasting Menus

Always proving hugely popular, our food and wine experiences offer the opportunity to sit back, relax and let our team of experienced tutors prepare an outstanding dinner in our Bell Tower Room. Our 7-course Seasonal Tasting Menu highlights the finest local produce available to us within each season and encourages guests to bring a bottle of something to enjoy over dinner.

### Thursday Evening Masterclasses

Held on Thursday evenings, our Masterclasses focus on individual topics such as Scottish Game, Fish & Shellfish and Indian. In addition to bringing you a number of recipe demonstrations and tasters, we promise evenings of lively foodie chat, which are both informative and great value for money.