



Emma Crowhurst who has spent many years working as a chef in London's top restaurants was once Head Teacher at the prestigious Leith's School of Food and Wine in Kensington.

Emma then went on to co-present BBC2's *Food and Drink* with Anthony Worrall Thompson as well as appearing on *Ready Steady Cook* and *The Generation Game*.

Now based in Suffolk Emma has a successful catering business and continues to lead cooking courses for the enthusiastic home cook.

Author of 'Men in the Kitchen' Emma also writes for the East Anglian Daily Times and regularly features on BBC Radio Suffolk.

### Terms and conditions

In booking any of our Cookery Days you agree to abide by our terms and conditions. We reserve the right to make minor amendments to the days and their prices without prior notice.

**Payment:** All payments should be made in full at the time of booking. We do not take provisional bookings and cannot confirm your place on the course until we receive full payment.

**Property and Person:** We shall not be under any liability for loss, injury or damage to individuals attending classes or demonstrations, or their property, whether in respect of any neglect or act of omission by Helmingham Hall, their employees or visiting chefs.

**Health and Safety:** Everyone coming to our cookery days must take notice of the instructions that our demonstrators and teachers give as this will help prevent any accidents occurring and we suggest that practical clothing and footwear is worn. Aprons will be provided for the hands on sessions.

**Fees and Dates:** Classes or demonstrations are quoted at the time of going to print and we reserve the right to make alterations as and when necessary or relevant. We will notify people as soon as possible of any change.

**Cancellations:** Should you have to cancel we will endeavour to re-book the place. A full refund will be given if the place is re-filled. If you are unable to attend yourself, you are always welcome to send someone in your place. In the unlikely event that we have to cancel, we will of course refund your payment.



HELMINGHAM HALL  
GARDENS

The Events Office, Helmingham Hall Gardens,  
Helmingham, Stowmarket, Suffolk IP14 6EF

Telephone: 01473 890799 Fax: 01473 890776

Email: [events@helmingham.com](mailto:events@helmingham.com) Twitter: @HelminghamHall

[www.helmingham.com](http://www.helmingham.com)



HELMINGHAM HALL  
GARDENS

# The Helmingham Hall Cookery Experience

*With Emma Crowhurst*



[www.helmingham.com](http://www.helmingham.com)

# Unique days in our historic kitchens

The Helmingham Hall Cookery Experience is a unique occasion to spend the day with Suffolk chef Emma Crowhurst in the stunning surroundings of Helmingham Hall. Emma will teach insider tips to improve your skills at home and immeasurably increase your enjoyment of cooking.

The Experience Day's focus is bringing enthusiastic home cooks closer to the source of all great cooking – the ingredients. A day typically starts at 10:00am with welcome coffee in the Great Hall, followed by a short walk to the famous Kitchen Garden to select some seasonal produce for the day's menu.

Back in the kitchens, Emma will show how best to prepare the ingredients and create delicious dishes, including invaluable tips and suggestions on 'complete dinner party' menus to cook at home utilising the seasonal ingredients discussed. The day finishes with a magnificent feast of dishes cooked on the course and you will leave having learnt, had fun and enjoyed great cooking in the sublime and exclusive setting of Helmingham Hall.

The Cookery Experience Day runs from 10:00am until around 4:00pm and includes lunch with wine. All guests receive a full set of cookery notes, which include tips on seasonal ingredients, notes on how to prepare the ingredients covered, serving suggestions, menus and dinner party suggestions.



## 2015 Cookery Days

**22nd April**

### Dinner Parties

Create a dinner party with restaurant style dishes, a focus on local seasonal ingredients, presentation, taste and importantly timing so you can host as well as cook.

**20th May**

### Absolute Beginners

The perfect opportunity to learn how to cook a selection of delicious but simple dishes. Learn the essential culinary skills and an abundance of hints and tips, inspiring you to discover a love of cooking.

**17th June**

### Summer Seasonal Cooking/Mediterranean

Discover fabulous summer seasonal recipes and the wonderful flavours of the Mediterranean. A fusion of flavours from Spain, Greece, Turkey, the South of France and best of British!

**16th September**

### Patisserie & Desserts

For the keen cook who wants to push the baking boundaries. Choux éclairs, crème patisserie, classic lemon tart, striped chocolate bavarois. All the tips and techniques you need for perfect baking!

**28th October**

### Game

Learn how to prepare and make the most of all that the season offers, full preparation of feathered game, delicious confits, casseroles and accompaniments to dress the best of ingredients from Helmingham.

**25th November**

### Christmas

Learn to create a memorable Christmas feast as well as favourite festive nibbles and homemade foodie gifts. Learn how to prepare in advance and cook with the minimum of stress, releasing you to share quality time with friends and family.



Some leaflet imagery is courtesy of the EADT Suffolk magazine.

## How to Book

To join one of the Cookery Days, simply complete the booking form and return it to Helmingham Hall with a cheque for £150 per cookery day (made payable to Helmingham Hall Gardens). Alternatively, call us on 01473 890799.

I would like to book the following Cookery Day(s):

- |  |   |
|--|---|
| <input type="checkbox"/> 22nd April - Dinner Parties                       | <input type="checkbox"/> 16th September - Patisserie & Desserts |
| <input type="checkbox"/> 20th May - Absolute Beginners                     | <input type="checkbox"/> 28th October - Game                    |
| <input type="checkbox"/> 17th June - Summer Seasonal Cooking/Mediterranean | <input type="checkbox"/> 25th November - Christmas              |

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Contact Telephone: \_\_\_\_\_

Email: \_\_\_\_\_

Please let us know if you have any special requirements: \_\_\_\_\_

I enclose a cheque for £ \_\_\_\_\_

Where did you hear about us? \_\_\_\_\_

I have read and agree to the terms and conditions. \_\_\_\_\_

[www.helmingham.com](http://www.helmingham.com)