



Newlyns

COOKERY SCHOOL

COURSE DATE CALENDAR

December 2021 - June 2022



THE COOKERY SCHOOL

Situated above Newlyn's Farm Shop in North Warnborough is our stunningly appointed demonstration and teaching kitchen, providing cookery courses for anyone wanting to learn the basics through to preparing impressive specialist menus. We offer hands on cookery courses for up to 12 people plus cookery demonstrations for up to 20. Our courses are designed to be interesting, fun and most of all informative. Where possible all the meat used is Newlyn's own.

Call us on 01256 704128 | newlyn's.com

DECEMBER 2021

Select the course you are interested in - HANDS ON or DEMONSTRATION By using the symbols below.

HANDS ON COOKERY 🖐️ DEMONSTRATION 👁️

MON	TUES	WED	THURS	FRI	SAT	SUN
29	30	1 Le Tour de France of Food & Wine 7pm-10pm £80	2	3	4 Curries of the World 10am-3pm £150	5
6	7 Perfect Steak & Chips 10am-11.30am £40 1pm - 2.30pm £40	8	9 Tapas & Spanish Wine 7pm-10pm £80	10	11	12
13	14 French Bistro 10am-3pm £150	15	16	17 8-12yrs Christmas Presents 10am - 3pm £75	18 13+ Christmas Presents 10am - 3pm £75	19
20	21	22	23	24 Christmas Eve	25 Christmas Day	26 Boxing Day
27 Shop Closed	28 Shop Closed	29	30	31	1	2



Newlyns has a sustainable, low food miles policy that encompasses our Farm, Cookery School, Farm Café, and Farm Shop.

JANUARY 2022

Select the course you are Interested in - HANDS ON or DEMONSTRATION By using the symbols below.

HANDS ON COOKERY 🖐️ DEMONSTRATION 👁️

MON	TUES	WED	THURS	FRI	SAT	SUN
27	28	29	30	31	1 New Year's Day	2 Shop Closed
3 Shop Closed	4	5	6	7	8 Curries of the World 10am-3pm £150	9
10	11 Modern Vegetarian 10am-3pm £150	12 Taste of Thai 10am-3pm £150	13	14	15 Beginners 10am-3pm £150	16 Fantastic Fish 10am-3pm £150
17	18 Morrocan & Spanish Delights 10am-3pm £150	19 Tapas & Spanish Wine 7pm-10pm £80	20	21 Cooking to Impress 10am-3pm £150	22 Butcher It, Cook It, Eat It 10am-3pm £150	23
24	25 Express Indian 10am-3pm £150	26	27 Stock, Sauces & Reductions 10am-3pm £150	28	29 Taste of Italy 10am-3pm £150	30
31	1	2	3	4	5	6



Enjoy cooking with the finest meat produced by us locally on our farm, seasonal fruit and vegetables sourced from local farms to ensure low food miles.

FEBRUARY 2022

Select the course you are interested in - HANDS ON or DEMONSTRATION By using the symbols below.

HANDS ON COOKERY 🖐️ DEMONSTRATION 👁️

MON	TUES	WED	THURS	FRI	SAT	SUN
27	1	2 Knife Skills 7pm-9.30pm £80	3 Sushi with Wakakoo Guppy 7pm-9.30pm £80	4 Pâtisserie 2 days 10am-3pm £285	5 Pâtisserie 2 days 10am-3pm	6
7	8	9 Wine & Cheese Pairing & Tasting 7pm-10pm £80	10 Thai Green Curry 10am-11.30am £35 1pm-2.30pm £35	11	12 Dishes of the Sea 10am-3pm £150	13
14	15 8-12yrs 10am-3pm £75	16 8-12yrs 9.30am-Noon £40 1.30pm-4pm £40	17 13+ 10am-3pm £75	18	19 Bread & Baking 10am-3pm £150	20
21	22 8-12yrs 10am-3pm £75	23 8-12yrs 9.30am-Noon £40 1.30pm-4pm £40	24 13+ 10am-3pm £75	25	26 Cakes & Pastry 10am-3pm £150	27 Taste of Thai 10am-3pm £150
28	1	2	3	4	5	6



Afternoon Tea - Enjoy a selection of freshly made sweet and savoury treats! Served from 2pm to 4pm, Tuesday to Friday. By reservation only 01256 704128.

MARCH 2022

Select the course you are interested in - HANDS ON
or DEMONSTRATION By using the symbols below.

HANDS ON COOKERY 🖐️ DEMONSTRATION 👁️

MON	TUES	WED	THURS	FRI	SAT	SUN
28	1 The Real Macaron Company 7pm-9.30pm £80	2	3	4 Dishes of the Sea 10am-1pm £47	5 Mexican Cuisine 10am-3pm £150	6 Express Indian 10am-3pm £150
7	8 Le Tour de France of Food & Wine 7pm-10pm £80	9	10 Steamed Bao Buns 10am-11.30am £35 1pm-2.30pm £35	11 Pies, Pâtés & Terrines 10am-3pm £150	12	13
14	15 Dim Sum & Dipping Sauce 10am-11.30am £35 1pm - 2.30pm £35	16 Weekday Supper Solutions 10am-3pm £150	17 Pop Up Restaurant 7pm-10.30pm £90	18	19 Barbecue 10am-3pm £150	20 Barbecue 10am-3pm £150
21	22 Flavours of Asia 10am-3pm £150	23 Modern Vegan 7pm-9.30pm £80	24	25 Butcher It, Cook It, Eat It 10am-3pm £150	26 Dinner Parties in a Dash 10am-3pm £150	27 Mothering Sunday
28	29 Get Ahead - Batch Cooking 10am-3pm £150	30 Knife Skills 7pm-9.30pm £80	31	1	2	3



Our animals have complete traceability from field to shop and are reared under the highest standards of welfare.

APRIL 2022

Select the course you are Interested in - HANDS ON or DEMONSTRATION By using the symbols below.

HANDS ON COOKERY 🖐️ DEMONSTRATION 👁️

MON	TUES	WED	THURS	FRI	SAT	SUN
28	29	30	31	1 All about Sourdough 10am-3pm £150	2 Barbecue 10am-3pm £150	3 Barbecue 10am-3pm £150
4	5 French Bistro 10am-3pm £150	6 Dishes of the Sea 7pm-9:30pm £80	7 Curries of the World 10am-3pm £150	8	9 Flavours of the Med 10am-3pm £150	10
11	12 13+ Easter Delights 10am-3pm £75	13 8-12yrs Easter Delights 10am-3pm £75	14 8-12yrs Easter Delights 9.30am-Noon £40 1.30pm-4pm £40	15 Good Friday	16	17 Easter Sunday
18 Easter Monday	19 8-12yrs 9.30am-Noon £40 1.30pm-4pm £40	20 8-12yrs Taste of Italy 10am-3pm £75	21 13+ Taste of Italy 10am-3pm £75	22 Lets Bake/Cook Together 10am-3pm £180 for two people	23 Butcher It, Cook It, Eat It 10am-3pm £150	24
25	26 Speedy Sauces 10am-11.30am £35 1pm - 2.30pm £35	27 Taste of Italy 7pm-9.30pm £80	28 Stocks, Sauces & Reductions 10am-3pm £150	29	30 Cooking to Impress 10am-3pm £150	1




















Use our seasonal produce to chop, grate, fry, sprinkle, cut, purée, mash, boil, steam and sauté.

MAY 2022

Select the course you are interested in - HANDS ON or DEMONSTRATION By using the symbols below.

HANDS ON COOKERY  DEMONSTRATION 

MON	TUES	WED	THURS	FRI	SAT	SUN
25	26	27	28	29	30	1
2 Bank Holiday	3	4   Wine & Cheese Pairing & Tasting 7pm-10pm £80	5  Perfect Pasta Sauces 10am-1pm £47	6	7  Barbecue 10am-3pm £150	8  Barbecue 10am-3pm £150
9	10  Tapas & Spanish Wine 7pm-10pm £80	11	12  Taste of Thai 10am-3pm £150	13	14  Dinner Parties in a Dash 10am-3pm £150	15
16  Express Indian 7pm-9.30pm £80	17	18	19	20  Fantastic Fish & Shellfish 10am-3pm £150	21  Flavours of Asia 10am-3pm £150	22  Artisan Breadmaking 10am-3pm £150
23	24  Perfect Pasta 7pm-9.30pm £80	25	26  One Pan Cookery 10am-3pm £150	27	28  Modern Vegetarian 10am-3pm £150	29
30  8-12yrs 9.30am-Noon £40 1.30pm-4pm £40	31  13+ 10am-3pm £75	1	2	3	4	5



Our highly-skilled culinary team hold a wealth of experience and passion for teaching classic and specialist courses.

JUNE 2022

Select the course you are interested in - HANDS ON or DEMONSTRATION By using the symbols below.

HANDS ON COOKERY 🖐️ DEMONSTRATION 👁️

MON	TUES	WED	THURS	FRI	SAT	SUN
30	31	1 8-12yrs 🖐️ 10am-3pm £75	2 Bank Holiday	3 Bank Holiday	4	5
6	7 The Real Macaron Company 7pm-9.30pm £80	8 Dim Sum & Dipping Sauce 🖐️ 10am-11.30am £35 1pm - 2.30pm £35	9	10	11 Barbecue 🖐️ 10am-3pm £150	12 Barbecue 🖐️ 10am-3pm £150
13	14 Le Tour de France of Food & Wine 7pm-10pm £80	15 Quick & Easy Dishes 🖐️ 10am-3pm £150	16 Pop Up Restaurant 🖐️ 7pm-10.30pm £90	17	18 Butcher It, Cook It, Eat It 🖐️ 10am-3pm £150	19
20	21	22 Knife Skills 🖐️ 7pm-9.30pm £80	23 Dishes of the Sea 🖐️ 10am-3pm £150	24	25 Taste of Italy 🖐️ 10am-3pm £150	26 Flavours of the Med 🖐️ 10am-3pm £150
27	28 Moroccan & Spanish Delights 🖐️ 10am-3pm £150	29 Sushi with Wakako Guppy 🖐️ 7pm-9.30pm £80	30	1	2	3



At Newlyn's we grow, cook, and eat produce that boosts a healthy lifestyle.

The Newlyn's Experience

Hampshire Farm

Our family have farmed in the Hampshire village of Upton Grey for four generations, rearing our own beef, lamb and outdoor pork. Our animals are traditional breeds such as Hampshire Down rams, Hereford and Shorthorn bulls, and Berkshire pigs. All reared traditionally, with full traceability and the highest provenance from field to shop.

Farm Shop

Our Farm Shop offers a wide range of local products including our own home-produced meat, with our beef hung for 21 days, home-made ready meals, fresh fruit and vegetables and a large bakery offering. Our butchers are widely experienced and available to offer a wealth of knowledge when helping choose between traditional or modern cuts. Newlyn's also has an award winning delicatessen counter and a specialist cheese room. Fresh fish comes straight from the boat on the coast direct to our shop. The shop benefits from generous, easy access free parking.

Farm Café

The welcome you receive at our farm café will be as warm and hearty as the food served. At Newlyn's we are extremely proud of our produce and thoroughly enjoy educating our customers on the benefits of embracing farm to fork dishes. Our 'Newlyn's' menu encompasses our high quality fresh cut meats and our seasonal and locally sourced ingredients.

Cookery School

Situated above the farm shop is our stunningly appointed demonstration and teaching kitchen. It provides cookery courses for anyone wanting to learn the basics through to preparing impressive specialist menus. We offer hands-on cookery courses for up to 12 people plus cookery demonstrations for up to 20. We also offer corporate cookery days which can be tailor-made to your requirements. Our courses are designed to be both informative and fun.



Newlyn's butchers are highly skilled and produce the finest cuts for you from our own meat and our in-house butchers shop.

Corporate Events

Corporate Culinary Team Building

We offer bespoke team building cookery experiences for companies and are able to accommodate minimum of 8 people and maximum of 26.

Additionally, Newlyn's Cookery School has a mezzanine glass area with a capacity for up to 70 people for private entertaining or a meeting room for up to 20 people.


We are a working farm and farm shop so if you like a group tour around the farm to discover our 'Field to Fork' ethos and traditional, sustainable farming practices we can offer a tractor and trailer ride for up to 30 people (seasonal).

Our resident in-house chefs will run the cookery session, tutoring and guiding you through producing a delicious three-course meal.

This could include skills, such as:
Butchery, Fish Filleting & Cooking, Knife Skills, Game Preparation & Cooking, French Cuisine, Dinner Parties, Quick & Easy Dishes, Pastry, Barbecue & Cakes.



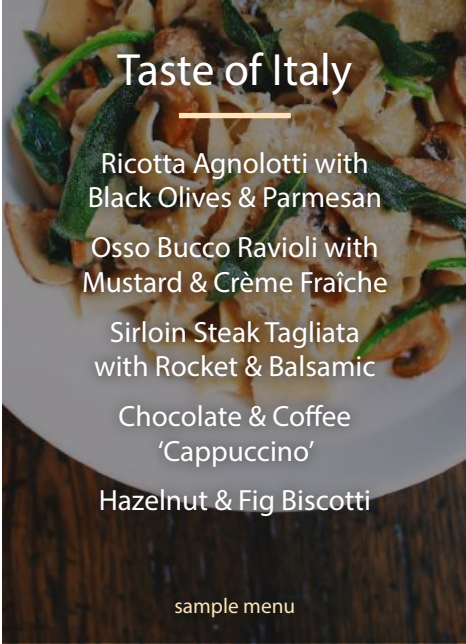
Call our team today to discuss your corporate party or event on 01256 704128.



Taste of Thai

Thai Beef Stir Fry with
Holy Basil & Cashews
Tom Yum Seafood Soup
Green Papaya Salad
Kaeng pa Curry

sample menu



Taste of Italy

Ricotta Agnolotti with
Black Olives & Parmesan
Osso Bucco Ravioli with
Mustard & Crème Fraîche
Sirloin Steak Tagliata
with Rocket & Balsamic
Chocolate & Coffee
'Cappuccino'
Hazelnut & Fig Biscotti

sample menu



Modern Vegetarian

Cauliflower Steak with
Lemongrass, Curry Oil
& Coriander Yogurt
Keralan Curry with
Lime Leaf Pilaf
Chickpea Falafel with
Green Chilli & Herbs
Linginue alla Norma

sample menu



Stocks, Sauces & Reductions

Brown Chicken Stock
Lamb Jus
Béarnaise Sauce
Coconut Crab Bisque
Roasted Garlic Aioli

sample menu

newlyns.com | 01256 704128

Newlyns Farm Shop, Lodge Farm, North Warnborough, Hook, Hants, RG29 1HA