

# Newlyns

COOKERY SCHOOL



## COURSE DATE CALENDAR

September 2020 - April 2021



## 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](http://newlyn's.com)

## SEPTEMBER 2020

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
31	1	2	3	4	5 Butcher It, Cook It, Eat It 10am-3pm £150	6
7	8	9	10	11 Quick & Easy Dishes 10am-3pm £150	12 Barbecue 10am-3pm £150	13 Barbecue 10am-3pm £150
14	15	16 Express Indian 7pm-9.30pm £80	17 Taste of Thai 10am-3pm £150	18	19 Fantastic Fish 10am-3pm £150	20
21	22	23 Beef The Newlyn's Way 7pm-9.30pm £80	24 French Bistro 10am-3pm £150	25	26 Curries of the World 10am-3pm £150	27
28	29	30	1	2	3	4
5	6	7	8	9	10	11



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

# OCTOBER 2020

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	1 Modern Vegetarian 10am-3pm £150	2 Cooking to Impress 10am-3pm £150	3 Autumn Express Dinner Parties 10am-3pm £150	4
5	6	7 Knife Skills 7pm-9.30pm £80	8	9	10 Patisserie 2 Day Course 10am-3pm £280	11 Patisserie 2 Day Course 10am-3pm
12	13 Fantastic Fish & Seafood 10am-3pm £150	14 Cheese & Wine, Workshop 7pm-10pm £80	15 Mexican Cuisine 10am-3pm £150	16	17 Butchery Masterclass 10am-3pm £150	18 Fur & Feather Game Workshop 10am-3pm £150
19	20 Pies, Pâté & Terrines 10am-3pm £150	21	22	23 Stocks, Sauces & Reductions 10am-3pm £150	24 One Pot Cooking 10am-3pm £150	25
26 8-12yrs 9.30am-Noon £40 1.30pm-4pm £40	27 8-12yrs Taste of Italy 10am-3pm £75	28 8-12yrs 9.30am-Noon £40 1.30pm-4pm £40	29 13+ Cooking to Impress 10am-3pm £75	30 8-12yrs Halloween 10am-3pm £75	31 Let's Bake Together 10am-3pm For 2 £180	1
2	3	4	5	6	7	8



**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

# NOVEMBER 2020

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
26	27	28	29	30	31	1
2	3 Vegan Express 7pm-9.30pm £80	4 Steamed Bao Buns 10am-11.30am £35 1pm-2.30pm £35	5 Gastro 10am-3pm £150	6	7 Artisan Bread 10am-3pm £150	8
9	10	11 Weekday Suppers 7pm-9.30pm £80	12 Fish & Shellfish Workshop 10am-3pm £150	13 Newlyn's Christmas Fayre 10am-3pm	14 Newlyn's Christmas Fayre 10am-3pm	15
16	17 French Bistro 10am-3pm £150	18 Cheese & Wine Pairing & Tasting 7pm-10pm £80	19 Festive Canapés 10am-11.30am £35 1pm-2.30pm £35	20 Delicious Desserts 10am-3pm £150	21 Taste of Italy 10am-3pm £150	22
23	24	25 Canapés & Bubbles 7pm-10pm £80	26	27	28 Christmas Entertaining 10am-3pm £150	29
30	1	2	3	4	5	6



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



# DECEMBER 2020

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	1	2	3	4 Fantastic Fish 10am-3pm £150	5 Cakes & Pastry 10am-3pm £150	6
7	8 Express Indian 10am-3pm £150	9	10 Perfect Pasta & Quick Sauces 9.30am-Noon £80 1.30pm-4pm £80	11	12 Gastro 10am-3pm £150	13
14	15 Thai Green Curry 10am-11.30am £35 1pm-2.30pm £35	16	17 Tapas & Spanish Wine 7pm-10pm £80	18 8-12yrs Christmas Present 10am-3pm £75	19 13+ Christmas Present 10am-3pm £75	20 8-12yrs Christmas Present 10am-3pm £75
21 8-12yrs Christmas Present 9.30am-Noon £40 1.30pm-4pm £40	22 8-12yrs Christmas Present 9.30am-Noon £40 1.30pm-4pm £40	23 8-12yrs Christmas Present 9.30am-Noon £40 1.30pm-4pm £40	24 Christmas Eve	25 Christmas Day	26 Boxing Day	27 Shop Closed
28	29	30	31 New Year's Eve	1	2	3
4	5	6	7	8	9	10



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

# JANUARY 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
28	29	30	31	1 New Year's Day	2	3
4	5 Knife Skills 7pm-9.30pm £80	6	7 Modern Vegetarian 10am-3pm £150	8	9 Butcher It, Cook It, Eat It 10am-3pm £150	10 Bread & Baking 10am-3pm £150
11	12 Le Tour de France of Food & Wine 7pm-10pm £80	13	14 Thai Green Curry 10am-11.30am £35 1pm-2.30pm £35	15 Fantastic Fish 10am-3pm £150	16 Mexican Cuisine 10am-3pm £150	17
18	19 Knife Skills 7pm-9.30pm £80	20	21	22	23 Taste of Thai 10am-3pm £150	24
25	26	27 Cheese & Wine Pairing 7pm-10pm £80	28	29	30 Express Indian 10am-3pm £150	31
1	2	3	4	5	6	7



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

# FEBRUARY 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
25	26	27	28	29	30	31
1 Street Food Demo 10am-3pm £47	2	3 Middle Eastern Delights 10am-3pm £150	4 Tapas & Spanish Wine 7pm-10pm £80	5	6 Essential Coeliac Workshop 10am-3pm £150	7
8	9 Sushi with Wakako Guppy 7pm-9.30pm £80	10 Cakes & Pastries 10am-3pm £150	11	12 Stocks, Sauces & Reductions 10am-3pm £150	13 Taste of Italy 10am-3pm £150	14
15 8-12yrs 9.30am-Noon £40 1.30pm-4pm £40	16 8-12yrs 9.30am-Noon £40 1.30pm-4pm £40	17 13+ Cooking to Impress 10am-3pm £75	18 8-12yrs 10am-3pm £75	19	20 Quick & Easy Dishes 10am-3pm £150	21
22	23	24	25 Cheese & Wine Pairing & Tasting 7pm-10pm £80	26	27 Patisserie 2 Day Course 10am-3pm £280	28 Patisserie 2 Day Course 10am-3pm
1	2	3	4	5	6	7



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

# MARCH 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
1	2 Sausage Making & Curing 7pm-9.30pm £80	3 Spring Express Dinner Parties 10am-3pm £150	4	5 Fish & Shellfish Workshop 10am-3pm £150	6 French Bistro 10am-3pm £150	7
8	9 Nutrition & Healthy Eating 10am-3pm £150	10 The Real Macaron Company 7pm-9.30pm £80	11 Bread Making for Beginners 10am-3pm £150	12	13 Essential Cookery Skills 10am-3pm £150	14
15	16 Flavours of the Med 10am-3pm £150	17	18	19 Barbecue 10am-3pm £150	20 Barbecue 10am-3pm £150	21 Barbecue 10am-3pm £150
22	23 Knife Skills 7pm-9.30pm £80	24 Marinades, Salsa & Sauces 10am-3pm £150	25	26	27 Sourdough & Artisan Breads 2 Day 10am-3pm £280	28 Sourdough & Artisan Breads 2 Day 10am-3pm
29	30 8-12yrs Easter Delights 10am-3pm £75	31 8-12yrs Easter Delights 10am-3pm £75	1	2	3	4
5	6	7	8	9	10	11



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

# APRIL 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	31	1 Let's Bake Together 10am-3pm For 2 £180	2	3	4
5	6	7	8	9	10 Curries of the World with Rob Cottam 10am-3pm £150	11
12	13	14	15	16 Barbecue 10am-3pm £150	17 Barbecue 10am-3pm £150	18 Barbecue 10am-3pm £150
19	20	21 Tapas & Spanish Wine 7pm-10pm £80	22	23 Cooking to Impress 10am-3pm £150	24 Butcher It, Cook It, Eat It 10am-3pm £150	25
26	27 Express Indian 10am-3pm £150	28	29	30	1	2
3	4	5	6	7	8	9



**Newlyns Cookery School** ensure you are gaining cooking skills that are transferable to your home kitchen.

# The Newlyns 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. Newlyns 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 Newlyns we are extremely proud of our produce and thoroughly enjoy educating our customers on the benefits of embracing farm to fork dishes. Our 'Newlyns' 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.



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

## Taste of Thai

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Thai Beef Stir Fry with  
Holy Basil & Cashews

Tom Yum Seafood Soup

Green Papaya Salad

Kaeng pa Curry

sample menu

## Taste of Italy

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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

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Cauliflower Steak with  
Lemongrass, Curry Oil  
& Coriander Yogurt

Keralan Curry with  
Lime Leaf Pilaf

Chickpea Falafel with  
Green Chilli & Herbs

Lingine alla Norma

sample menu

## Stocks, Sauces & Reductions

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Brown Chicken Stock

Lamb Jus

Béarnaise Sauce

Coconut Crab Bisque

Roasted Garlic Aioli

sample menu

[newlyns.com](http://newlyns.com) | 01256 704128

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