

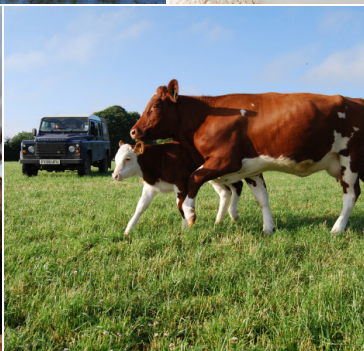
Newlyns

COOKERY SCHOOL



COURSE DATE CALENDAR

June 2021 - January 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

JUNE 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
31	1 8-12 yrs 9.30am-Noon £40 1.30pm-4pm £40	2 8-12 yrs 9.30am-Noon £40 1.30pm-4pm £40	3 13+ Cooking To Impress 10am-3pm £75	4 8-12 yrs 10am-3pm £75	5 Taste of Italy 10am-3pm £150	6
7	8	9 Middle Eastern Delights 10am-3pm £150	10 Tapas & Spanish Wine 7pm-10pm £80	11	12 Quick & Easy Dishes 10am-3pm £150	13 Pâtisserie 10am-3pm £150
14	15	16 Cakes & Pastry 10am-3pm £150	17	18	19 Barbecue 10am-3pm £150	20 Barbecue 10am-3pm £150
21	22 Stocks, Sauces & Reductions 10am-3pm £150	23	24 Cheese & Wine 7pm-10pm £80	25	26 Barbecue 10am-3pm £150	27 Barbecue 10am-3pm £150
28	29 Knife Skills 7pm-9.30pm £80	30 Steamed Bao Buns 10am-11.30am £35 1pm-2.30pm £35	1	2	3	4



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.

JULY 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	1	2 Dishes of the Sea 10am-3pm £150	3 Bread Making for Beginners 10am-3pm £150	4
5	6 Dim Sum & Dipping Sauce 10am-11.30am £35 1pm-2.30pm £35	7	8 Moroccan & Spanish Delights 10am-3pm £150	9	10 Barbecue 10am-3pm £150	11 Barbecue 10am-3pm £150
12	13	14 Perfect Pasta 7pm-9.30pm £80	15 Sushi with Wakako Guppy 7pm-9.30pm £80	16	17 Curries of the World 10am-3pm £150	18 Summer Gastro 10am-3pm £150
19	20	21	22 8-12yrs 10am-3pm £75	23	24 Flavours of the Med 10am-3pm £150	25
26 8-12yrs 9.30am-Noon £40 1.30am-4pm £40	27 8-12yrs 9.30am-Noon £40 1.30am-4pm £40	28 13+ Indian 10am-3pm £75	29 8 - 12yrs Indian 10am-3pm £75	30 Lets Bake/Cook Together 10am-3pm £180 for two people	31 Butcher It, Cook It, Eat It 10am-3pm £150	1



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.

AUGUST 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
26	27	28	29	30	31	1
2	3 8-12yrs 9.30am-Noon £40 1.30pm-4pm £40	4 Mexican Cuisine 7pm-9.30pm £80	5 8-12yrs Taste of Italy 10am-3pm £75	6 13+ Taste of Italy 10am-3pm £75	7 Taste of Italy 10am-3pm £150	8
9 8-12yrs Mexican 10am-3pm £75	10 13+ Mexican 10am-3pm £75	11	12	13 13+ Childrens Barbecue 10am-3pm £75	14 Barbecue 10am-3pm £150	15 Barbecue 10am-3pm £150
16	17 8-12yrs Afternoon Tea 10am-3pm £75	18	19 8-12yrs 9.30am-Noon £40 1.30pm-4pm £40	20	21 Flavours of Asia 10am-3pm £150	22
23 8-12yrs 9.30am-Noon £40 1.30pm-4pm £40	24 Tapas & Spanish Wine 7pm-10pm £80	25	26 13+ Cooking to Impress 10am-3pm £75	27 8-12yrs 9.30am-Noon £40 1.30pm-4pm £40	28	29
30	31 Lets Bake/Cook Together 10am-3pm £180 for two people	1	2	3	4	5



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

SEPTEMBER 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
30	31	1 8-12yrs Taste of Italy 10am-3pm £75	2	3	4 Quick & Easy Dishes 10am-3pm £150	5 Taste of Thai 10am-3pm £150
6	7 Knife Skills 7pm-9.30pm £80	8	9 Weekday Supper Solutions 10am-3pm £150	10	11 Butcher It, Cook It, Eat It 10am-3pm £150	12
13	14 Perfect Pasta 7pm-9.30pm £80	15	16 Middle Eastern Delights 10am-3pm £150	17	18 Dishes of the Sea 10am-3pm £150	19 Mexican Cuisine 10am-3pm £150
20	21 Thai Green Curry 10am-11.30am £35 1pm-2.30pm £35	22 Express Indian 10am-3pm £150	23	24 French Bistro 10am-3pm £150	25 Cooking to Impress 10am-3pm £150	26
27	28	29	30	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.

OCTOBER 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
27	28	29	30	1 Modern Vegetarian 10am-3pm £150	2 Taste of Thai 10am-3pm £150	3 Cooking to Impress 10am-3pm £150
4	5 Tapas & Spanish Wine 7pm-10pm £80	6	7	8	9 Autumn Express 10am-3pm £150	10
11	12 Stocks, Sauces & Marinades 10am-3pm £150	13	14 Cheese & Wine 7pm-10pm £80	15 Butcher It, Cook It, Eat It 10am-3pm £150	16 Fur & Feather 10am-3pm £150	17
18	19 Real Macaron 7pm-9.30pm £80	20 Pies, Pâtés & Terrines 10am-3pm £150	21	22	23 Bread & Baking 10am-3pm £150	24
25 8-12yrs 9.30am-Noon £40 1.30am-4pm £40	26	27 8-12yrs 9.30am-Noon £40 1.30am-4pm £40	28	29 8-12yrs Halloween 9.30am-Noon £40 1.30am-4pm £40	30 One Pot Wonders 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.

NOVEMBER 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 Modern Vegan 7pm-9.30pm £80	2	3 French Bistro 10am-3pm £150	4	5	6 Taste of Italy 10am-3pm £150	7 Middle Eastern Delights 10am-3pm £150
8	9	10 Weekday Suppers 7pm-9.30pm £80	11	12 Fantastic Fish & Seafood 10am-3pm £150	13 Cakes & Pastries 10am-3pm £150	14
15	16 Gastro 10am-3pm £150	17	18	19	20	21
22	23 Prepare Ahead for Christmas 10am-1pm £47	24 Delicious Desserts 10am-3pm £150	25	26	27 Christmas Entertaining 10am-3pm £150	28 Artisan Bread 10am-3pm £150
29	30 Festive Canapès 10am-11.30am £40 1pm-2.30pm £40	1	2	3	4	5



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

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 & Wine 7pm-9.30pm £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 Christmas Express Dinner Parties 10am-3pm £150	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	2
3	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 10am-3pm £150	28	29	30
31	1	2	3	4	5	6



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

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.

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

Lingine alla Norma

sample menu

Stocks, Sauces & Reductions

Brown Chicken Stock

Lamb Jus

Béarnaise Sauce

Coconut Crab Bisque

Roasted Garlic Aioli

sample menu

newlyn.com | 01256 704128

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