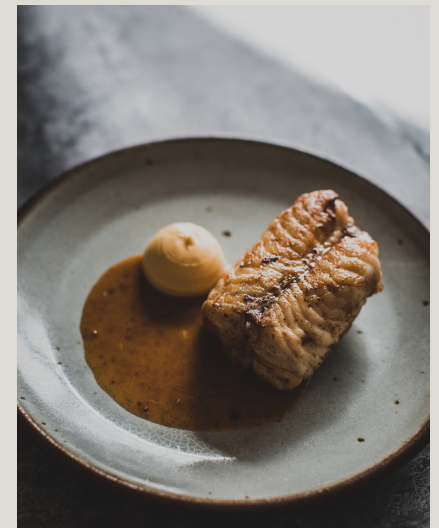


ST IVES  
COOKERY SCHOOL  
AT HOME

# ST IVES COOKERY SCHOOL

Launching this winter is the St Ives Cookery School by Jeffrey Robinson. Whom was one of the first chefs in the world to be awarded a green Michelin Star. This is as well as multiple rosettes, numerous other awards for creativity, innovation and sustainable practises .

After spending 20 years in the restaurant industry, which culminated in him launching The New Yard and Walled Garden, a nationally recognised restaurant and farm, Jeffrey is now turning his attention into teaching. Not just how to create a dish, but how to curate a meal.





A big part of the school will also be remote courses.

Jeffrey is offering classes at any home. Showcasing how his food is designed to be enjoyed and prepared in a residential environment.

All classes will be designed around how to create a 3 course meal.

With special consideration given to flavour profiles of each dish, so that they match. But also to that of timings, so the dishes you put together, allow you to also be a part of the meal.



‘At home’ courses will begin with a briefing of what you will be cooking on the day, explaining the reasons why the dishes work and at what stage we need to be preparing certain items.

This will be followed by a demonstration and practical hands on lesson where you will be cooking your own meal, with a professional chef, of which you will all enjoy together after.

Courses can either begin at **10am** or **3pm**.

Things like wine and drinks pairing can be explained after the lesson, whilst you enjoy lunch or supper in your own home.

Wine pairing can also be included at £20pp.





# PRICES

4 - 5 PEOPLE

£85 A HEAD

6 - 9 PEOPLE

£75 A HEAD

10 - 12 PEOPLE

£68 A HEAD

13+ PEOPLE

£POA







In a world where we need to re connect with our food, how it is made and where it comes from. This is a unique way to experience cookery from one of the leading names in the Cornish food scene.

Everything will be made from scratch and together, making it fun and giving you skills to use forever.

## ST IVES COOKERY SCHOOL



# CONTACT & BOOKING

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ST IVES  
COOKERY SCHOOL



# FAQ

## **What if any of the group have dietary requirements?**

This is totally fine. The menu will be such to accommodate any allergies. However serious allergies, such as nuts, will be removed from the entire menu to minimise the risk of contamination.

## **How long do the courses take?**

Courses usually take 3 to 4 hours, giving us plenty of time to create restaurant quality food. Thus making a 10am lesson finish in good time for lunch and a 3pm lesson finish in good time for supper.

## **Do I need to pay up front?**

No, upon booking we only ask for a 50% deposit, this is however non refundable. Due only to the fact a lot of our bookings are very much secured in advance and we may find it hard to re sell a date upon short notice.

## **What if one of the guests is late?**

Dont worry, we are not super strict with timings and can wait a little while for the entire party. But ideally everyone needs to be together so the meal is completed at the same time.



# FAQ

## **What if I wanted to learn certain things, like fish?**

Absolutely! When booking just put some things down you really want to get better at, things like pasta for example and we can write the menu accordingly.

## **Can extra people join on the day?**

We need 48 hours notice to increase the size of a booking to allow us to gather the right amount of ingredients and make sure you have enough food for the main meal.

## **Where do you get the ingredients?**

After having key relationships with restaurant suppliers, all of the ingredients used will be from local, reputable suppliers, offering only world class ingredients.

## **Do we need to wear specific clothes?**

Just wear clothes that you can wash after, just incase some sauce goes a little awol from the pan.

## **What areas does the remote school cover?**

Our 'At home' service covers all of Cornwall, with everywhere within 1 hour of St Ives included in the price *which is a fair distance, covering everywhere from St Ives to St Austell*. For distances outside of this area, up in to North Cornwall, we charge £1 a mile on top.

# FAQ

**Can you offer a fully vegetarian or plant based menu?**

Yes we can, just add these notes to the booking enquiry.

**Are there any age restrictions?**

No, none at all. We are super passionate about bringing children into the world of cookery and food. Prices that include children are bespoke, depending on what we will be cooking.

We ask for at least 3 adults and 3 children to make it a viable class, with an adult present for every child thereafter. Children will receive half price of that of an adult price, which is for 16 and over.

**Can we have different menus on one course?**

Afraid not, bar some dietary exceptions everyone will be enjoying the same menu together.