

THE COOKERY SCHOOL AT THE GRAND, YORK

INFORMATION & CLASSES



A MASTERCLASS OF CULINARY FAVOURITES

Minutes from the train station and set within the historic and beautiful five-star hotel, The Grand, York, you'll find the city's newest and finest cookery school. With a state-of-the-art kitchen, 16 individual cookery stations and a modern interior, our cookery school offers a unique and immersive experience. Our expert chef tutors cater for everyone from aspiring chefs to complete novices with classes suited to different skill levels and cuisines.

The school also features meeting and event space, perfect for your private function or corporate event- baby showers, birthday celebrations, team bonding or office parties, we cater for it all!



WE HAVE A WORLD-CLASS FACILITY WITH SOME OF THE MOST MODERN EQUIPMENT IN ANY COOKERY SCHOOL IN THE UK.



● STREET FOOD ● CURRY NIGHT ● TAPAS ● BREAD ● FRESH PASTA ●

CUISINES AND CLASSES

Tea, coffee, wine and snacks are provided throughout classes. Following your class, you will be invited to enjoy your meal in our adjoining dining room.

Our <u>EXPRESS CLASSES</u> provide two hours of learning and development as guests master one dish from the menu.

Our <u>HALF DAY CLASSES</u> last for three hours and will give you the opportunity to create one dish from the menu and enjoy a demonstration of an additional dish by the Cookery School Director. Our <u>PARENT & CHILD CLASSES</u> are designed for the children to lead the way. They provide three hours of learning, leaving little ones with skills to last a lifetime.

Our <u>FULL DAY CLASSES</u> provide a six hour experience. Prepare two dishes and enjoy an interactive demonstration of the third from the Cookery School Director.

SOME OF OUR MOST POPULAR CLASSES



CURRY NIGHT: THAI Learn how to make a fresh, authentic, seafood Thai curry with perfectly cooked, fragrant jasmine rice that is guaranteed to impress.



MASTERCLASS: SEAFOOD

Our Seafood masterclass has been designed to teach you how to prepare an extravaganza of fish and shellfish.



BEEF WELLINGTON Re-create a true British classic, paired with your favourite baked potatoes and rich port wine gravy.



You will learn how to temper chocolate and use a variety of toppings to create the most delicious bars of chocolate.

TO VIEW OUR UP TO DATE CLASS CALENDAR PLEASE VISIT OUR WEBSITE



THREE DAY CLASSES

The Basic to Brilliant: Beginner & Intermediate classes provide professional tutelage over three full days in our state-of-the-art kitchen. Guests will receive a departure pack filled with chef's equipment and recipes, and even the option to stay in one of The Grand's classic bedrooms to complete the experience. You're sure to be brimming with dinner ideas come the end of this course.

HOST YOUR EVENT WITH US

Whether you're organising a private class for your group or are looking to hire the cookery space exclusively, we can cater to all requests and provide bespoke options.

Our adjoining event space is perfect for private dining or hosting drinks receptions, while the separate meeting area naturally lends itself to meetings and conferences.



Choose dishes to suit your themes and focuses, create a challenge to motivate your employees, or simply enjoy a competitive day out of the office. From our Grand British Bake Off challenge to a Ready Steady Cook class, time in The Cookery School will give your team a day to remember.



Are you celebrating a birthday, engagement, or anniversary? If so, one of our private classes may be perfect. Whether you're looking for an express class, a half-day session or even a full-day experience, we have over 40 classes for you to choose from.

Decorate the school with your celebratory props and get ready to cook up a storm!



To book your place call +44 (0) 1904 380038 or email cookeryschool@thegrandyork.co.uk For further information visit www.thegrandyork.co.uk/cookery-school



