



RICHARD HUGHES
COOKERY SCHOOL
2019 Programme



New Class Content for 2019
– Including Vegetarian and Vegan

Tel: 01603 626402 • www.richardhughescookeryschool.co.uk
At The Assembly House, Norwich



We're absolutely delighted to bring to you the 2019 Richard Hughes Cookery School brochure which boasts a bountiful supply of brand new classes and delicious content which we plan to serve up to students in our stunning bespoke kitchen in the heart of Norwich.

Our award-winning cookery school is based in a purpose-built kitchen - fitted by Kestrel Kitchens - which offers our students more room, more equipment and more chances to learn a whole new range of cooking techniques.

This year, we've got lots of new options on our cookery school menu, from cooking with Richard himself to meeting famous local suppliers and hearing their stories to making lunch alongside Richard Bainbridge of Benedicts Restaurant or a sweet lesson from the UK's Chocolate Ambassador, Gary Hunter.

We've got gluten-free cookery classes with expert tutor Steve Thorpe, beautiful baking with Kate Barmby, sensational desserts from Jaime Garbutt of Figbar and brand new plant-based cookery classes designed for vegans who love variety.

Whatever your age, skill-set or appetite, we'll have a class that will tickle your taste buds and make you yearn to learn more about food and its preparation.

Hughes Cooking in the kitchen? You are!

SIGN UP FOR THE
NORFOLK PASSPORT (see page 53)
TO GET 10% OFF ALL CLASSES

NORFOLK
PASSPORT





When you learn to cook at the Richard Hughes Cookery School, you're learning from the very best: we won the top prize at the first-ever national British Cookery School Awards!

Judges were bowled over by our hands-on, friendly, enthusiastic and fact-packed courses and praised us for the wide variety of courses we offer that are suitable for home cooks of all ages and abilities.

We cook together, learn together, laugh together and - because we're passionate about sharing our love of food with everyone - our students keep coming back for more.

So if you've visited us before and would like a repeat visit, you can be sure that our 2019 courses are packed with all-new content and recipes, plus a chance to cook with our new experts joining us at the school.

Our stunning school - overlooking the famous fountain at The Assembly House and in a room filled with vintage kitchenalia and French copper pans - also gives us the space to offer a host of personalised events.

From corporate team-building days to hen parties, birthday parties to baby showers or just a really memorable night out for a select group of friends, we can add a flavour of something really spectacular to your special occasion.

We're sure you will find the perfect course for you, or a wonderfully tasteful gift for a loved one in our new brochure for 2019. We'd love to see you in our kitchen this year - let's get cooking!

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Richard Hughes

It started at the pot wash at The Imperial Hotel in Great Yarmouth and led to Michelin-starred kitchens, hotels in the West End of London, restaurants across Norfolk and now a position at the grandest address in Norwich as Chef Director at The Assembly House.

With more than four decades of experience in professional kitchens across the country, Richard has a lifetime of experience to share with students and an impressive pedigree as a lecturer and tutor.

A former lecturer at the Norwich Hotel School, a stalwart of the EDP Norfolk Magazine (his Step by Step column is now approaching its 30th year), and author of four best-selling cookery books, he's a man who knows his onions when it comes to cooking!

With numerous awards and accolades to his name, Richard is still as passionate, enthusiastic and dedicated as ever (the comments from students speak volumes!) and he continues to inspire a host of cooks, both professionally and in home kitchens.

Awards and Achievements:

- 2018 Apprenticeship Training Provider in conjunction with Skillsedge
- 2017 British Citizenship Award
- 2017 Certified Centre for the Children's University
- 2012/13 UK Cookery School of the Year, Richard Hughes Cookery School
- 2012 Awarded Membership of the Royal Academy of Culinary Arts
- 2012 Outstanding Achievement Awards EDP Norfolk Food Awards
- 2009 Honorary Fellowship, Services to the Hospitality Trade and Education, University of Suffolk Campus
- Double Catey Winner: Independent Marketing Campaign, Menu of the Year
* * * * *
- EDP Tourism Awards, Education & Training Winner
- Springboard UK Best Student Placement Provider
- EDP Tourism Awards, Innovation Winner
- EEDA BBC, Work for Schools Premier Award Richard Hughes
- EEDA BBC, School/Business Link Winner
- Norwich Hotel School, Premier Award for Outstanding Contribution
- Norfolk Food Awards, Employment Innovation Winner
- EDP Business Awards, Business /Education Link Winner



TUESDAY MASTERCLASSES

Turn Tuesdays into a taste sensation by taking your seat at one of our popular cookery demonstrations where Richard and his team take a delicious theme and turn it into a spectacularly entertaining cookery lesson.

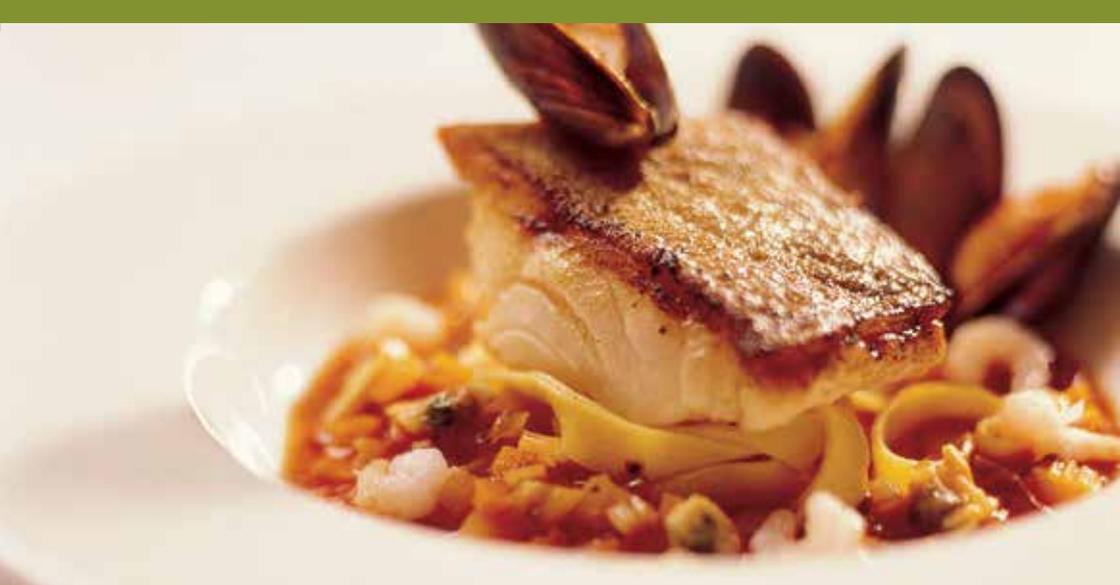
There are tempting treats to try throughout before we serve you lunch or dinner – plus wine and coffee - to match the theme of the day.

Daytime Classes: Arrive at 11am, enjoy a 90-minute cookery demonstration, followed by lunch and a glass of wine. £34pp. Payment required in advance.

Evening Classes: Arrive at 6.45pm, take your seat and enjoy a fun-filled demonstration with plenty of opportunities for tempting tasters, gourmet gossip, question and answers and anecdotes delivered by a natural raconteur! £45pp. Payment required in advance.

Recipe sheets will help you recreate at home what you've watched Richard cook. Classes are held in The Music Room at The Assembly House.





TUESDAY LUNCHTIMES

EAT THE SEASONS!

A series of four seasonal lunchtime demonstrations reflecting the best produce available – learn how to make a three-course meal that’s perfect for a memorable dinner party, all made in front of you within 90 minutes!

Demonstration 11am to 12.30pm followed by a three-course lunch, coffee and a glass of wine.

February 12th: Winter Warmers

April 30th: The First Tastes of Spring

August 27th: Harvest Feast

October 29th: Hearty Food For Bracing Days



TUESDAY EVENINGS

January 8th: In Praise of the Pig

A chance to watch a master craftsman, with our favourite butcher and farmer DJ Barnard of Shropham presenting a butchery masterclass on the chef's favourite meat. The only thing you can't eat is the squeak! David, John and Rosie Barnard attend to the butchery while Richard cooks piggy perfection.

March 5th: Figbar comes to The Assembly House

We are delighted to welcome Jaime Garbutt, whose dessert bar has had a huge impact on the Norwich restaurant scene since opening in 2016. With a pastry pedigree that includes stints with Gordon Ramsay, Marcus Wareing, Yotam Ottolenghi and Judy Joo, Jaime has cooked his way around the world before settling in Norwich. Hear his story, watch him cook...and we'll also make sure he brings dessert!

May 7th: A Feast of Fish

Our fish is purchased daily from Norwich fish merchant Gary Howard and whatever's on the morning's market will be on the menu. As an island nation, we eat less fish than any country in the world - we are on a mission to change this as fish is Richard's favourite ingredient; fast food that's exciting and deliciously good for you! Learn how to make simple fish dishes with accompanying sauces.



July 2nd: The North African Cookbook

An Arabian proverb has it that “food for one is enough for two, and food for two is enough for three”. If you’re longing for guaranteed sunshine this summer, we’ll provide it on a plate. Morocco, Algeria and Tunisia offer dishes of warmth, colour, spice and generosity; all the ingredients of a truly beautiful cuisine.

September 3rd: The Great British Cheeseboard

A cheese tasting and cookery masterclass with one of our best-loved ingredients. From Binham Blue to Baron Bigod, Smoked Dapple to Stichelton, St Jude to Stinking Bishop, we’ll take a delightful dairy tour of the UK and in particular those made close to home. No dessert for supper, instead a spectacular cheeseboard!

November 5th: We’re Game, If You Are!

An evening of game cookery using the county’s bounty, both fur and feather. We’ll show you how to make some delicious winter warmers to warm the cockles of your heart. Skip lunch that day as we’ll feed you a glorious game pie and a sticky toffee pudding to finish the night!



SUPPLIERS’ Storytime

We can’t wait to introduce you to some of our very favourite suppliers in our brand new series of Wednesday luncheons where you can meet the people behind fantastic local fare and hear their story before you enjoy a lunch made with their proudly-produced wares. 11am arrival, 12.30pm lunch.

£34 per person. Payment required in advance.

January 23rd: MRS TEMPLE’S CHEESE

Catherine Temple, maker of Norfolk’s most famous cheese, including Binham Blue, Copys Cloud, Warham, Walsingham, Wighton, Gurney’s Gold and Wells Alpine will be joining us to tell us the story behind her fabulous produce. Afterwards, enjoy a cheese feast at lunchtime!



Catherine Temple

March 20th: FLINT VINEYARD

We are delighted to welcome Flint Vineyard, based in the sunny and sheltered Waveney Valley in south Norfolk. Winemaker Ben Witchell crafts wonderful wines using a blend of innovation and a respect for tradition. Hear about his amazing journey, taste a few wines and enjoy a spring lunch.

April 17th: WILKINSON’S OF NORWICH

This city company supplies more than 500kg of tea to The Assembly House every year from its gorgeous little shop in the Norwich Lanes. Raise a cup to tales of tea drinking through the ages and the legacy of the famous Ron Wilkinson before enjoying a lunch that pays homage to the nation’s favourite brew.

May 22nd: MARSH PIG CHARCUTERIE

Jackie Marsh is a trailblazer for the charcuterie movement in the UK and her salami and chorizo uses only meat sourced from free-range pigs in East Anglia. She'll tell us why happy pigs make beautiful charcuterie and all about her chorizo, lomo, bresaola and wonderful fennel salami before we get a chance to try and then buy.



Jackie Marsh

July 17th: ARCHER'S BUTCHERS

Jamie Archer and his team are the undisputed banger kings of Norfolk and take their sausages very seriously. Today, Jamie will tell us the story of his much-loved family shop on Plumstead Road in Norwich and doubtless give us some sizzling barbecue tips too.



Jamie Archer

September 18th: WHITE WOOD DAIRY

Julie Cheyney is a hugely experienced cheesemaker with a background in dairy farming who relocated to Bungay to make the lactic-style St Jude cheese from the raw milk of Fen Farm's Montbeliarde cattle. Her cheese ("made with a touch of witchcraft!") has received rapturous praise from across the country and today you will taste the reason why.



Julie Cheyney

November 20th: PYE BAKER OF NORWICH

John "Grimsby" Watt, the Pye Baker, is Norwich's much-loved baker and Elvis aficionado (he owns - and wears - suits made by the King's tailor!). He'll tell us all about his life in baking and how he makes one of Richard's favourite pastry treats, the Eccles cake. And after a Little Less Conversation and before we go our Separate Ways, there'll be lunch.



WINE WEDNESDAY

In The Kitchen

We've got the perfect antidote to the midweek slump: Wine Wednesdays.

Research has shown that Britons are most tempted to reach for a bottle of wine at precisely 6.53pm on a Wednesday evening with the first sip being taken at 7.07pm: let us lead you into temptation with our food and wine cooking evenings which have proved incredibly popular with discerning diners.

We show you how to make three simple dishes based around a classic theme and then match them with the perfect wine. This kitchen-based class combines an intimate cookery demonstration, a lot of eating and a lot of drinking throughout the evening. Get up close and personal with Richard!

Classes start at 6.30pm and end at 8.30pm, and all food and wine is included (three dishes, four wines).

£70 per person. £120 per couple. Payment required in advance.

January 30th: Fresh Fish Preparation and Cooking

May 15th: The Tapas Plate

September 25th: Cheese and Wine Evening, with our Favourite Cheese Recipes

November 27th: Italian Festive Baking



The Cookery School all to yourself!

We can tailor a cookery lesson just for you and your friends, family, colleagues or clients for a special event with a tasty difference!

Perfect for a birthday party, office outing, client thank-you, stag or hen party or baby shower. A bespoke cookery class will be something you and your fellow classmates will remember forever.

Be the King or Queen of the cookery school by booking the room for a private one-to-one, for couples, or for a group of family and friends for a special bespoke lesson.

Choose what you'd like to cook and Richard will tailor-make a cookery lesson that is unique to you. Contact us for more information.





Hands-On Saturday Morning Kitchen Practical Classes

The best way to learn is to get involved, and our hands-on practical classes offer you the chance to do just that.

You'll develop your kitchen skills, learn new techniques, gain hands-on experience, improve your cooking confidence and have lots of fun in our purpose-built cookery school kitchen.

At our classes, you'll learn the best methods to get the best results as you work alongside a chef with four decades of experience who knows how to make cooking simple.

You'll be able to ask as many questions as you like in a relaxed home-from-home atmosphere and you can cook, eat, drink and laugh along with Richard, who really does have an anecdote for every occasion!

We believe good cooking is all about confidence: we cook together, learn together and, because we're passionate about sharing our love of food with everyone, our students come back for more every year.

Students are given expert tuition and recipe sheets with step-by-step instructions as they cook at their own work stations on a central aisle. Once the hard work is over, it's Richard and the team's turn to cook and serve you lunch or afternoon tea, as you relax and reflect with your fellow students over a glass – or two - of wine.

You then get to take all the fruits of your labour home to share with loved ones (after all, the proof is in the pudding. Or the starter. Or the main course...!).

Course dates are often repeated, so even if you can't make a specific date, it's always worth calling us or checking the website to see if we're staging a re-run!

Students arrive at 9.30am and after a short introduction, head into the kitchen. After tuition, lunch or afternoon tea follows and your day ends at 3pm when you can collect the goodies you've made and head off home to take the plaudits!

£160 per person unless stated. Payment required in advance.





GENTLEMAN'S RELISH ... MEN ONLY!

If the man in your life has only just discovered the kitchen – or you'd like him to – we can get him to abandon his man cave for the kitchen. Today's reconstructed 21st century man knows how to let off steam – by making more steam in the kitchen!

January 12th: We'll make a simple seasonal soup, Cheddar and bacon tear and share bread, beef in ale with honeyed carrots and a pear and chocolate frangipane tart.

June 15th: Heritage tomato tart, chicken and ham picnic pie, bread and butter pickles and French raspberry sponge cakes with chilled Cointreau custard.

BASIC KNIFE SKILLS

Become a cut above the rest by learning how to be better with your blades. From chopping an onion and super-fast slicing to filleting and skinning a fish and boning a chicken. We'll show you how to chop, slice, bone and carve your way to a professional finish. Learn which knife is right for the job at hand and how to add a slice of precision into your cooking.

We'll slice and dice our way to a classic Minestrone, pickled mackerel, chicken tagine with sweet potato and an apple and honey syrup cake.

March 16th, June 1st, November 2nd.



FRESH FISH & SAUCES

Dive into a day where we'll guide you through selection, preparation, cooking and presentation of our favourite ingredient: fish. One of our most popular courses, we will be preparing the catch of the day: previous classes have featured bass, monkfish, mackerel, skate, bream, grey mullet, hake, salmon, huss, plaice and cod to name but a few. Get as hands-on as you like with scaling, gutting, skinning and filleting and then learn how to serve the fruits of the sea.

February 9th, August 10th



CRAB AND LOBSTER

We're not shellfish, we love sharing our tips and techniques for cracking how to cook crab and lobster! After taking delivery of Cromer's classic ingredients, we get to work preparing a dressed crab, making delicate spicy crab cakes, potted prawns, shellfish bisque and move on to dressing a lobster that you can take home. Gazpacho, crab sandwiches, scones and afternoon tea pastries on the lawn with a well-deserved glass of Picpoul, weather permitting!

June 8th



GAME

Our perennially-popular game class arms you with the knowledge you need to make the very most of Norfolk's own countryside bounty. We show you preparation, cooking and presentation from fur to feather, whether you're a game hunter looking for ways to prepare your haul or buy it oven-ready from the butcher because you just love the flavour of wild meat! Look forward to making potted pheasant, steamed game pudding, layered game terrine and the classic rabbit in mustard sauce

**January 26th, November 9th,
November 30th**



TRADITIONAL FRENCH CUISINE

We make three iconic French classics that are the cornerstone of France's culinary history and which will become the cornerstone of your repertoire. Truly great dishes found in the very best kitchens of this food-obsessed nation, this was one of our favourite classes from last year's programme. Bouillabaisse, cassoulet and beef bourguignon. We'll even throw in a tarte tatin!

May 4th, September 14th



THE ITALIAN CLASSICS

One of our favourite cuisines, full of flavour made for impressing and sharing, and as an added bonus, this class is all vegetarian! Learn how to make the perfect risotto, potato gnocchi, fresh pasta for an aubergine lasagne, a classic tomato ragu, roasted garlic focaccia and chocolate and hazelnut cakes.

May 11th, August 17th, October 26th



THE SCANDINAVIAN TABLE

Cook up a veritable smorgasbord of delights from one of the most influential cuisines of the past decade. On your scrubbed pine table will be gravadlax, pickled mackerel, potato salad, rye and raisin loaf, venison meatballs with beetroot and caraway, spiced apple and sour cherry cake. Fair Isle jumper-wearing not compulsory.

February 2nd, July 13th



NORTH AFRICAN COOKBOOK

An Arabian proverb has it that “food for one is enough for two, and food for two is enough for three”. Morocco, Algeria and Tunisia offer dishes of warmth, colour, spice and generosity; all the ingredients of a beautiful cuisine. You’ll make lamb and cinnamon-stuffed aubergines, chicken with preserved lemon, pine nut and saffron couscous, spinach, fig and cheese pie and a walnut, rosemary and olive oil cake with honey syrup.

March 2nd, June 29th, September 7th



THE COMPLETE TAKEAWAY

One of our most successful classes from 2018 saw students forsaking the local takeaway and the curries in a hurry from a jar and preparing their very own feast for four in our kitchen. You’ll be preparing two different kinds of curry, our famous dhal, bhaji, pilau rice and naan bread and best of all, you get to take it all home for dinner!

January 19th, March 30th, September 28th



A TASTE OF SPAIN

A nation known for great flavours, dishes to share and the love of cooking, you’ll see why the Spanish take a three-hour lunch break! Make an authentic paella, white bean stew with pork and sausage, tortilla for a mid-morning snack, squid and octopus braised with thyme, onion and Rioja, finishing with a classic Santiago almond tart with orange cream.

May 18th, August 31st, October 5th





THE NEW VEGAN

Whether you're already sold on the plant-based and vegan lifestyle or you'd like to learn how to embrace a diet that involves less meat, dairy and eggs (or want to know how to cater for a loved-one who eschews animal products) we can help you cook feel-good food that doesn't skimp on flavour. Join us for one of our brand-new vegan classes.

Class One: Some of your favourite dishes...veganised! We show you how to make homemade vegetable stock powder, 'Parmesan' and 'mayonnaise' that we will convert into Caesar salad, cheese sauce for a sensational smoky Mac and Cheese-stuffed baked sweet potato with coconut 'bacon' and a chocolate avocado cake.

March 23rd, August 3rd

Class Two: Dishes you might miss! Join us as we cook some old favourites which have been brought bang up-to-date for the plant-based diet. Make beet bourguignon with smoked potato, rogan squash, flat breads, sticky toffee pudding and chocolate truffles.

February 16th, July 6th

THE VEGAN CHRISTMAS

Join in with the festive feasting and enjoy a vegan Christmas with 'faux gras' lentil pate, the ultimate nut roast Wellington, cherry and dark chocolate cheesecake, and a fruity marmalade Christmas cake. A menu that makes Christmas dinner special for everyone!

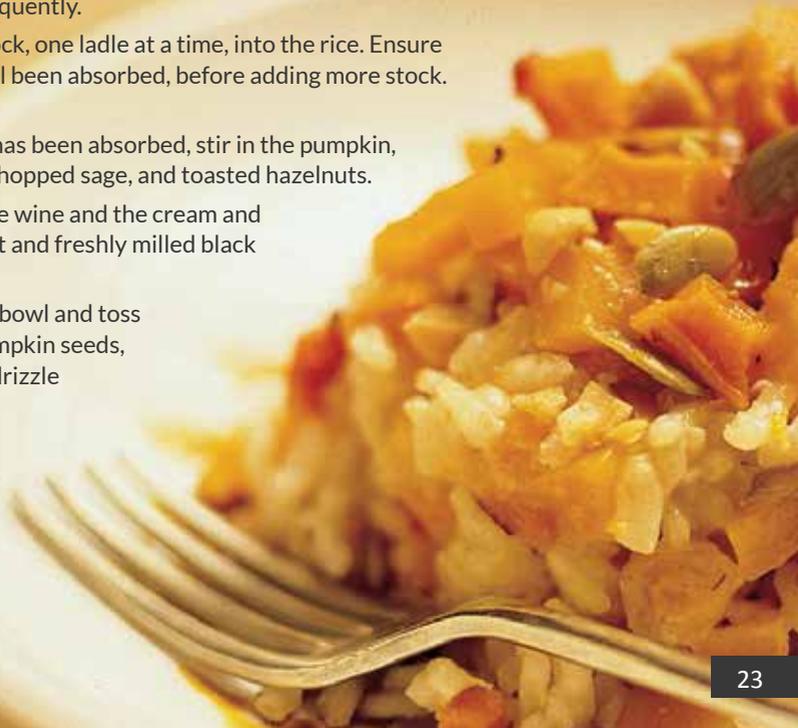
November 23rd

Risotto of Pumpkin, Sage & Hazelnut

Makes 2 portions

1 red onion	25g roasted, crushed hazelnuts
1 leek	25g pumpkin seeds
1 clove of garlic, crushed	a bunch of fresh sage, roughly chopped
50g butter	half a glass of dry white wine
2 dessertspoons extra virgin olive oil	50ml double cream
125g arborio rice	50g freshly grated Parmesan
500ml vegetable stock	a splash of pumpkin seed oil (optional)
250g diced pumpkin flesh	

- Finely chop the red onion and slice the washed leek.
- Place the stock on to boil.
- Cut the pumpkin into wedges, peel, remove the seed and cut into small dice.
- Simmer the pumpkin in the stock for 5 minutes.
- Heat the butter and olive oil in a large thick bottomed pan.
- Add the onion, the leek and the garlic. Cook until the onion has softened.
- Add the rice to the pan, stir around in the hot oil, cook for about 3 minutes, stirring frequently.
- Ladle the boiling stock, one ladle at a time, into the rice. Ensure that the stock has all been absorbed, before adding more stock. Stir continuously.
- When all the stock has been absorbed, stir in the pumpkin, the Parmesan, the chopped sage, and toasted hazelnuts.
- Finally add the white wine and the cream and season well with salt and freshly milled black pepper.
- Ladle into a serving bowl and toss on a few toasted pumpkin seeds, and if you have it, a drizzle of pumpkin seed oil.





THE CHOCOLATE BOX

with UK Chocolate Ambassador Gary Hunter

Join Gary for a masterclass in making chocolates, with a tutored tasting from this world-renowned chocolate expert. Gary, who heads up Westminster Catering College, the oldest cookery school in the UK, is a senior judge in the world chocolate masters and yes, has that enviable title of UK Chocolate Ambassador! You'll make your own box full of chocolates to give as a gift, or eat on the way home!

March 9th, October 19th * Also see The Art of the Chocolatier with Gary Hunter Two Day Cookery Course, August 14th, 15th

CHOCOLATE DESSERTS

with Julia Hetherton

Join Julia, Head Chef at Strattons of Swaffham and an expert chocolatier, to spend the morning making sumptuous chocolate desserts, including a chocolate truffle torte, the best-ever triple chocolate brownies and a stunning white chocolate and berry roulade.

April 13th, November 16th



Chocolate Truffle Torte

Makes a deep 8" torte, enough for 12 people

This chocolate truffle torte is only as good as the chocolate you can buy. Buy the best and it will become a staple for when you want to impress.

One 6" plain sponge cake

1 litre whipping cream

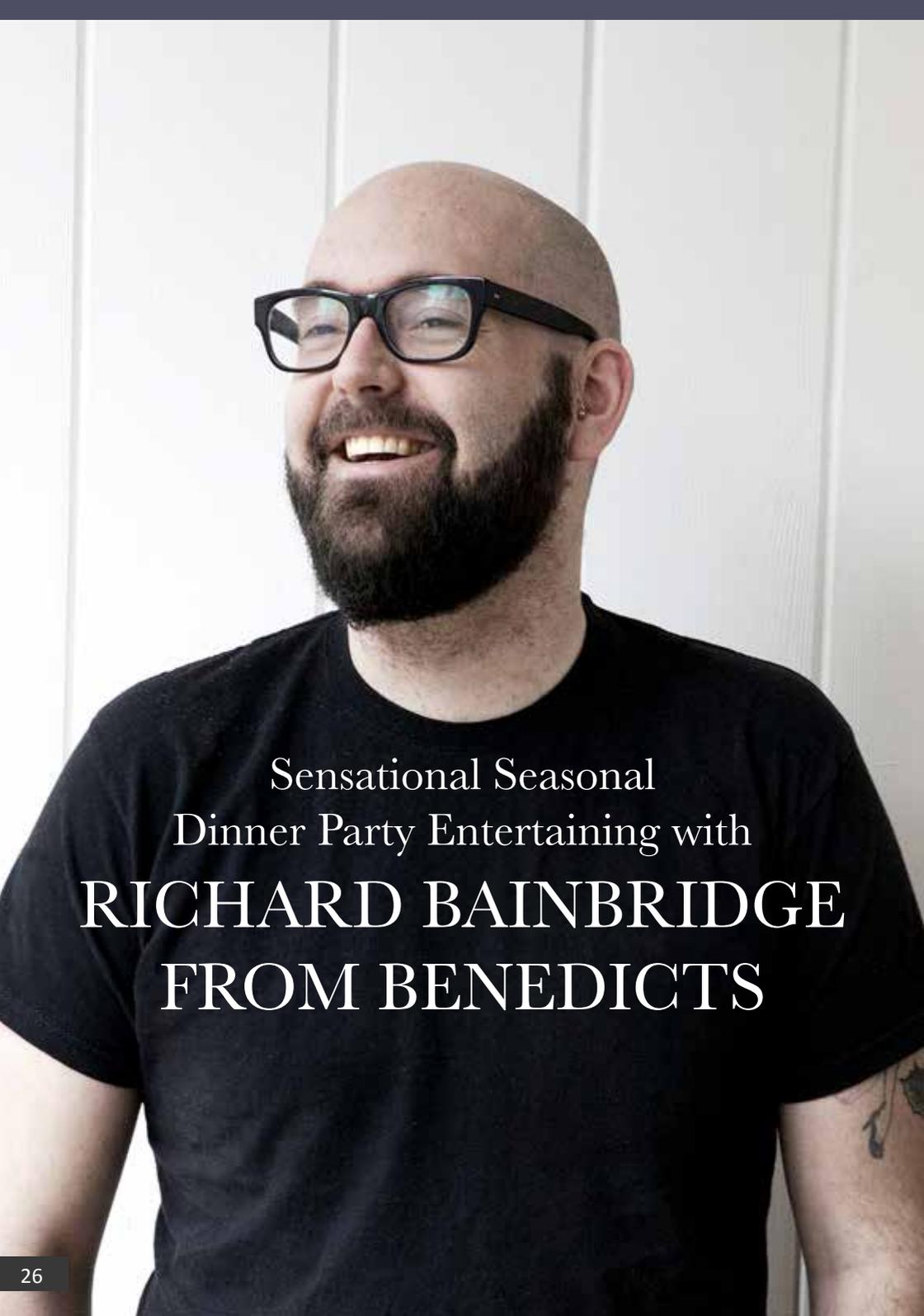
1 kg best dark chocolate

(not less than 54% cocoa solids)

Good tot of your favourite liqueur
(I've used Amoretto, but you can pick
Cointreau, Cognac, Drambuie, rum,
whatever takes your fancy)

cocoa & icing sugar for dusting

- Slice the sponge cake crossways to make three thin discs, slightly smaller than the cake tin.
- Sprinkle your chosen liqueur over the sponge cake discs.
- Gently melt the chocolate over a pan of hot water, ensuring the chocolate doesn't become too hot or it will lose its gloss.
- Whip the chilled cream until it begins to peak.
- Gently mix the chocolate into the cream, mixing well to make a smooth glossy mousse.
- Place a sponge disc into the base of a 7" spring loaded cake tin.
- Spoon in a layer of chocolate mixture, covering the first layer of sponge.
- Smooth over and place in the next layer of sponge.
- Spoon in more chocolate.
- Smooth the top.
- Allow to set in the refrigerator for at least 4 hours.
- Remove from the tin and dust with cocoa and icing sugar.



Sensational Seasonal
Dinner Party Entertaining with
RICHARD BAINBRIDGE
FROM BENEDICTS

We are absolutely delighted to tempt Richard out of Benedicts' kitchen and into the Richard Hughes Cookery School as a guest tutor for a series of classes!

Richard will be presenting his very own Thursday Morning Kitchen, teaching some of the techniques that have helped put Benedicts on the culinary map and turned it into a destination restaurant in the UK.

Norwich boy Richard has travelled and worked his way through some of the most amazing restaurants and countries across the globe and worked with some of the best in the business, from Michel Roux Senior at the three Michelin-Star Waterside Inn, for Günter Seeger in New York and Kevin Thornton in Dublin. On his return to Norfolk he was head chef at Galton Blackiston's Morston Hall.

Richard opened Benedicts with his wife Katja in June 2015, which has since been named in The Times Top 100 Restaurants in the UK, Square Meal Top 100 and EDP Norfolk's Best Restaurant 2016. In 2015, Richard won BBC2's Great British Menu and returned two years later as a veteran judge.

And to top it all, he's a really great bloke and friend to the cookery school! These classes are sure to sell out fast, so grab your place quickly!

Thursday February 7th

Thursday March 14th

Thursday July 11th

Thursday September 12th

£180.00pp

9.30am arrival for coffee and pastries, with a 10am kitchen start. Class finishes at 2.30pm. Includes lunch, eaten in the kitchen, with accompanying wines.



Mark Mitson

With a career which spans Swiss patisserie training, lengthy stints at The Connaught, Claridge's and as Head Pastry Chef for the Mayfair Intercontinental, Mark Mitson has a CV that reflects his passion, dedication and skill and makes him one of the leading pastry chefs working in the UK today. We are hugely proud to have Mark on the team here at The Assembly House and delighted that he has agreed to open up his recipe book to share some of his secrets with students.

Traditional Afternoon Tea Pastries Saturday Morning Kitchen

Learn how to make your own afternoon tea and the secrets behind Mark's spectacular scones (they're so good he makes 80,000 of them for us every year!). Class starts at 9.45am and ends with an afternoon tea-style lunch. The day ends at 3pm. **£160 per person.** Payment required in advance.

April 6th

Perfect Patisserie Two Day Cookery Course

Two days spent baking, rolling, whisking and folding. Immerse yourself in your favourite hobby for two full days from 9.30am until 4.00pm. **£250 per person.** Payment required in advance.

Wed 1st & Thurs 2nd May

Christmas Patisserie Demonstration

What's better than enjoying our famous Festive Afternoon Tea? Enjoying our famous Festive Afternoon Tea after watching a patisserie demonstration from the pastry chef who designed it! 2pm demonstration, followed by afternoon tea at 3.30pm. **£40 per person.** Payment required in advance.

Sunday December 8th



Gluten-Free Cookery with Steve Thorpe



Steve has more than 45 years catering experience both cooking and teaching, and has had a huge influence on the Norfolk hospitality trade, inspiring generations of enthusiasts to cook. Recognised with the prestigious Outstanding Achievement Award at the Norfolk Food and Drink Awards in 2013, we are absolutely delighted to add Steve to our team.

Diagnosed with coeliac disease in his mid-50s almost six years ago, learning to live without gluten came as a shock and a culture change. But quickly, he discovered that his diagnosis had given him newfound vigour in the kitchen as he began developing new recipes and adapting the popular dishes he'd always loved.

Now students at the Richard Hughes Cookery School can benefit from Steve's expertise with a range of classes designed to help those who live without gluten get the most out of the food they eat. Bid adios to baking failures and bread that feels like a punishment rather than a delight and welcome a whole new way of cooking with confidence! Classes cost £125pp or £200 for two students. Arrive at 9.30am, and after a short introduction, head into the kitchen. After a gluten-free afternoon tea, your day ends at 3pm.

Gluten-Free Baking

An introduction to breads and cakes using flour blends to give you perfect results, this session will help you produce delicious cakes and breads which will ensure you never need to miss out on your favourite treats. You will make cheese bread, sultana brioche loaf, blueberry muffins and carrot cake.

Tuesday January 29th

Gluten Free Pastry

This session will cover blending your own flour mix to make some really great gluten-free recipes. Steve will give you the confidence to confidently bake really delicious, flavoursome baked goods including sweet and savoury pastry and choux pastry. And he'll also help you learn how to make your own tempting gluten-free pasta. You will make fruit tarts, Cornish pasties, choux buns and tagliatelle.

Thursday May 9th

Free-From Cooking

Looking at alternative ingredients and recipe changes to meet dietary needs, Steve will share his experience and knowledge of food and the kitchen. This class will cover the 14 allergens with some practical tips and dishes to demonstrate what can be done.

Includes spiced apple cake (GF/DF), artisan breads, cakes, pasta; making all the essentials from your kitchen accessible to all.

Wednesday October 2nd



THE BOYS' NIGHT OUT

Thursday night is chef's night! Bring along your dad, your lad or your best mate for a fun-filled evening of cooking and eating, with maybe a beer or two for good measure.

Thursday evenings 6.45pm-9pm. £145 per two students. Payment required in advance.

THE SAUSAGE FEST

The ultimate in man food, we'll make Scotch eggs, posh sausage rolls, a chorizo sausage plait and a banger of a sausage hotpot. Great food, great company, great fun.

January 17th, June 20th, October 10th

THE FABULOUS BAKING BOYS

Everyone loves a boy that bakes! Rising numbers of men (excuse the pun) are signing up to cookery courses to hone their baking skills and we love to support budding patissiers! Sharpen up your skills in the kitchen by learning how to bake garlic focaccia, spicy calzone, apple and cider cakes and chocolate, cherry and almond florentines.

February 28th, July 18th





THE COMPLETE TAKEAWAY

An Indian food array to take away: forget having your local Indian takeaway on speed dial or curry in a hurry from a jar and prepare your own feast for four in our kitchen. You'll be preparing two different kinds of curry, our famous dhal, Bombay aloo, bhaji, pilau rice and naan bread - best of all, you get to take it all home for dinner!

March 7th, August 8th, November 7th

COOKING WITH BEER!

Cooking while drinking beer is a recipe for a whole lot of fun, but add cooking with the beer into the mix and you've hit the sweet spot! We'll be making a white onion, smoked Cheddar and Woodforde's Wherry soup, beef with Broadside ale and chocolate and Guinness cakes. We promise not to put all the beer in the cake ... there may be some to drink!

May 23rd, September 19th



IT TAKES TWO

Half the work, double the pleasure! Bring along your best friend, your mum, your partner, your daughter, your son or the next-door neighbour! A four-handed cookery experience for two!

Thursday evenings, 6.45pm-9pm. £125.00 per couple.

The Complete Takeaway

An Indian food array to take away: forget having your local Indian takeaway on speed dial or curry in a hurry from a jar and prepare your own feast in our kitchen. You'll be preparing a couple of curries, our famous dhal, bhaji, and naan bread - we'll provide the rice! Best of all, you get to take it all home for dinner!

January 24th

The Vegetarian Cookbook

Quick and simple supper delights including caponata, sweet potato gnocchi, arancini, beet bourguignon, and shallot and apple tarte tatin. You'll never be stuck for ideas with this flavour-packed course filled with vegetarian dishes that even the most committed carnivore will want to try.

March 28th

Tapas Plates for Sharing

We'll make an array of tasty tapas, from spicy paprika chicken, patatas bravas, butter bean and chorizo stew and meat balls with roasted red pepper fondue for you to take home and feast on. We'll even throw in some churros for dessert!

August 29th

Italian Baking

There's no nation that bakes quite like the Italians, especially as Christmas approaches! We'll make focaccia and calzone, Amalfi lemon polenta cakes and your own bespoke biscotti. Belissimo!

November 28th



FRIDAY NIGHT TAKEAWAY TO GO!

A hands on practical class, where you make dinner to take home. Ideal as an end of the week treat! Each person makes a meal for two to take home. 6.30pm-8pm.

£65 per person. Payment required in advance.

Vegetarian Indian To Go!

Rogan squash, red lentil dhal, naan and bhajis!

January 11th

USA to Go!

Stuffed blue cheese burgers, southern-fried chicken, corn bread and cobb salad.

March 15th

Mexican To Go!

Soft corn tortillas with sweet potato and refried black beans, guacamole, tomato salsa, smoked chicken chipotle, red rice and peas.

May 10th

Italian To Go!

Caponata, focaccia, spaghetti vongole, Limoncello polenta cakes.

August 23rd

Moroccan To Go!

Chicken, chickpea and pumpkin tagine, couscous, flat breads and butter bean hummus.

October 4th





Mark Fitch, The inaugural winner of the 2018 Home Chef of the Year competition

THE NORFOLK HOME CHEF OF THE YEAR

Sponsored by
The Richard Hughes Cookery School

2018 saw a brand new category at the EAT Norfolk Food and Drink Awards. A competition that celebrates the home chefs catering for the toughest audience of all: their friends and family. They are the unsung heroes and heroines of the home kitchen, the fantastic chefs who operate from the heart of the house, producing fabulous food for every single day of the year!

Make sure you enter in 2019!

Judged by Richard Hughes, Gary Hunter, Nichola Hicks and Mary Kemp, the seven home chefs that took part in the Home Chef of the Year competition sponsored by the Richard Hughes Cookery School were Graham Page from Thorpe St Andrew, Alison Trigg from Carleton Rode, Mark Fitch from Norwich, Maria Randlesome from Tunstead, Frances Collins from Halvergate, Jane Cogman from Drayton and Kate Royall from Harleston



SPILLING THE BEANS

The premiere of Richard's new one man show! Musings, machinations and mardles about a life time spent cooking for others. Enjoy a pots and shots reception with free-flowing Prosecco in The Music Room, 7pm until 7.45pm before the show at 8pm in the Noverre.

Thursday October 31st

£22 per person. Payment required in advance.



CHILDREN'S COURSES



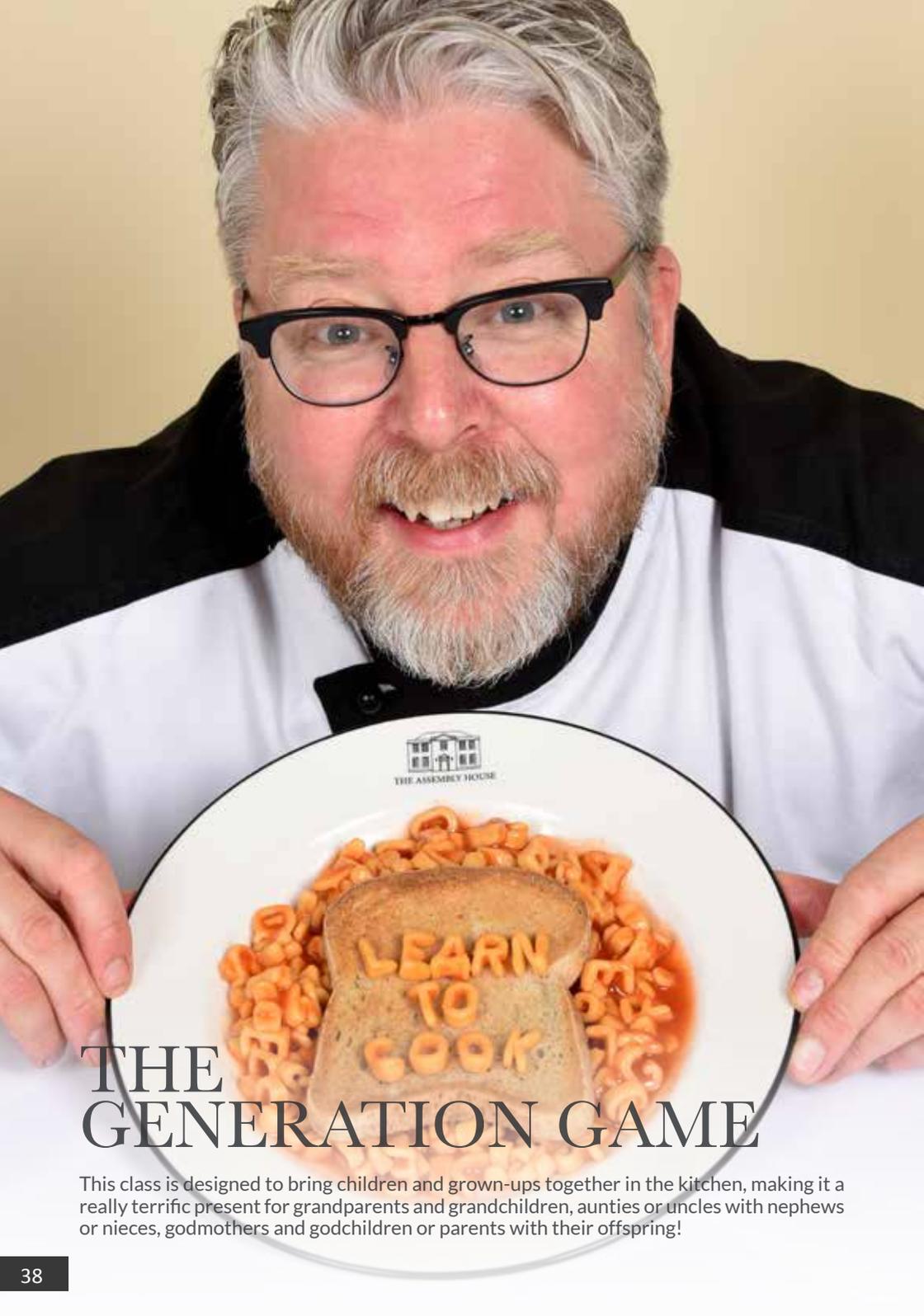
We believe cooking is one of life's essential skills and that if you teach your youngsters well, it can turn into a love that will last a lifetime. We've got even more opportunities to get the whole family involved this year and encourage the younger members into the kitchen: who knows, you may have a future master chef in your household!

The Richard Hughes Cookery School is now a Learning Destination for Norfolk Children's University.

Find out more at
www.norfolk.gov.uk/childrensuniversity







THE GENERATION GAME

This class is designed to bring children and grown-ups together in the kitchen, making it a really terrific present for grandparents and grandchildren, aunts or uncles with nephews or nieces, godmothers and godchildren or parents with their offspring!

The cookery class runs from 10am to 1.00pm and is followed by an afternoon tea with your classmates, after all the hard work is done! The class is suitable for children aged from seven to 16, who must be accompanied by an adult. The price is for one adult and one child.

Tutor: Richard Hughes, unless stated. £160.00 per couple, including afternoon tea.

The Italian Supper

Speedy minestrone, focaccia, Nonna's meatball pasta bake, and chocolate and cherry self-saucing pudding.

Please note: this class will be taken by Kate Barmby.

Thursday April 11th

Vegetarian Supper

Focaccia and three dips, sweet potato tagine, couscous and vegan chocolate and avocado cake.

Tuesday May 28th

The Sunshine Dinner Party

Three-cheese tomato tart with Parmesan pastry, summer vegetable paella and summer pudding with elderflower syllabub.

Thursday August 1st

Summer Vegetarian

Sweetcorn and mozzarella muffins, herby gnocchi, tomato and pepper sauce and New York baked blueberry cheesecake.

Wednesday August 21st

Winter Warmers

Winter vegetable soup, cheesy tear-and-share bread, sausage and bacon hot pot and sticky toffee apple pudding.

Thursday October 24th

Winter Vegetarian

Not-sausage rolls, sweet potato and chickpea curry, flat breads and cherry and almond tart.

Friday October 25th



KATE BARMBY BAKES

Kate Barmby brought a distinctly local flavour to Great British Bake Off 2016. Watched by millions, her passion for local, seasonal food was evident as she championed the fantastic produce Norfolk has to offer by using local meat, oils, flour and fruit in her Bake Off recipes.

Bake Off may have given Kate the chance to take-off with a whole new strand to her career, but she remains delightfully grounded and is relishing the opportunity to carry on cooking and sharing her love of baking with others.

We are absolutely delighted that Kate is returning as a guest tutor at the Richard Hughes Cookery School where she will be offering a whole host of fabulous classes for grown-ups and children alike.





CHILDREN'S COOKERY CLASSES WITH KATE BARMBY

Bread Making Class

Learn all the basics about the equipment, ingredients and skills needed to make your own bread including bread-of-the-moment, sourdough. We will make chocolate tear-and-share bread, a plaited loaf and bread sticks. Kate will also demonstrate how to make sourdough and participants will take home their own sourdough starter to keep as a pet to make their own bread at home!

Monday February 18th

Mother's Day Baking - Adult and Child Class

A class for young people to share with the special female adult in their life whether she's their mum, grandmother, grown-up sister, aunt, friend...A class that will cross the generations by combining some good old-fashioned traditional bread and cake with the kind of on-trend bakes you'd find on social media. Enjoy spending time baking together and we'll do all the washing up!

Sunday March 24th

The Italian Supper Generation Game

Speedy Minestrone, focaccia, Nonna's meatball pasta bake, and chocolate and cherry self-saucing pudding. (£160.00 per adult and child). (For more details see Page 37).

Thursday April 11th

Easter Class

Amaze your friends and family with something truly eggstraordinary : make a spectacular speckled chocolate egg cake complete with a modelled fondant Easter Bunny.

Tuesday April 16th

Summer Baking

We'll be baking seasonal, summery treats with advice on how to present and style your picture- perfect bakes when taking foodie photos for social media, including the safe use of flowers. We'll make eclairs filled with seasonal on-trend flavours and topped with beautiful glazes, and beautiful fruit tartlets.

Thursday May 30th



Complete Cupcakes

The complete cupcake baking and decorating masterclass is a great gift or treat for any baking enthusiast. Learn a whole range of techniques from Kate and create your own iced masterpieces ready to take home.

Sunday June 23rd

University and Teen Survival Skills

This course should help freshers get to grips with the basics before they fly the nest! Students will learn about the versatility of eggs (boiled, poached, fried, scrambled and omelettes), how a pack of mince can make a whole range of delicious dishes such as chilli con carne, bolognese sauce, cottage pie and meatballs, the particulars of potatoes, a basic sponge cake recipe and how a roast chicken can be stretched for days! For 15yrs +

**Tuesday August 6th, whole day course,
10am – 5pm with an hour's break for lunch.**

Making a Meal of It!

Delicious and balanced cooking for teenagers (13yrs+).

In this class, students will learn all about cooking with eggs, marvellous mince and its many uses (including batch cooking and the art of making meat balls, cottage pie, chilli con carne, bolognese and lasagne from the same starting point) and how a simple sponge recipe can kickstart a whole range of cakes and desserts.

Sunday September 29th

Halloween Class

How scary dare you make your cake? Let your imagination run wild with this spookily themed, frightfully fun, class run by Kate with a focus on the sugar crafting skills needed to cover and decorate your own Halloween themed cake – scarily fun!

Wednesday October 23rd

Festive Baking

Make and decorate the most amazing gingerbread house complete with stained glass windows which is guaranteed to get you into the festive spirit before Christmas! A really seasonal showstopper that will look almost too good to eat!

Saturday December 7th, 10am–4pm

Christmas Cupcakes

Make and decorate a selection of cute and Christmassy cupcakes which would make perfect presents (although you may find it too difficult to give them away!) As well as piping, you will also learn how to model your own character cupcake toppers.

Thursday December 12th, 4.30pm-7.30pm

**10am to 2.30pm. All classes £99pp (or two spaces for £180.00), unless stated.
Includes a mini afternoon tea.**

ADULT CLASSES WITH KATE BARMBY

Comfort Cooking

Don't go into denial and deprivation after Christmas: pull on your comfiest jumper and embrace all that is good about winter in our warm and cosy kitchen. Enjoy light and wholesome sage, feta and pumpkin seed scones to eat with spiced squash soup, buttery cinnamon buns and gingerbread which will be transformed into a wonderful winter trifle with poached pears and homemade Advocaat custard.

Sunday January 27th

Couple's Valentine's Class

Chocolate tartlets topped with chocolate dipped strawberries and moulded chocolate decorations, meringue kisses, fortune cookies: if you've got something special to say to the object of your affection on Valentine's Day, how about hiding it inside a stunning homemade cookie? The couple that cook together, stay together!

Sunday February 10th, £160 per couple

Easter Baking

Chocolate eggs are great, but white and dark chocolate orange and cardamom tear-and-share bread, hot cross buns, a great recipe for bread and butter pudding to use up any leftovers and fun and beautiful Easter biscuits are even better!

Sunday April 14th

Cake Decorating for Beginners

If your friends or family have a special day coming up, wouldn't it be great to surprise them with a truly personal cake you've made yourself? Equip yourself with the basic skills you need to decorate beautiful celebration cakes including how to level and stack your cakes, cake covering with buttercream and fondant, simple piping and even making sugar crafted flowers. (Please note: you will be decorating ready-made Madeira sponge cakes).

Sunday May 19th, 10am-5pm

Summer Baking

This class is all about making the most of seasonal fruits. Eclairs, filled with seasonal on trend flavours and topped with beautiful glazes, mille feuilles (delicate pastries filled with homemade seasonal jam and crème pâtissière), and plum, almond and cream tarts, irresistible French patisserie-style fruit tarts.

Sunday June 9th

Healthier Baking - Balanced Baking for Life

Many of us are aware that a lot of what we bake should really only be enjoyed occasionally, but we can make recipes healthier and more nutritious without compromising on flavour. This course will inspire you to take a more balanced approach to baking delicious treats at home without reaching for the artificial sweetener. Baked doughnuts filled with homemade lime curd, mini tea loaves and cinnamon pastry filled with apple custard and topped with beautiful apple roses. There's no need to miss out!

Sunday July 14th

Bread Class (including sourdough)

Learn all the basics about the equipment, ingredients and skills needed to make your own nutritious bread including sourdough. We will cover plaiting, slashing and shaping dough, make shaped rolls, pittas, bagels and a bloomer loaf. Kate will also demonstrate how to make sourdough and participants will take home their own sourdough starter.

Sunday September 15th

Pastry Class

After teaching you the basics about the equipment, ingredients and skills needed to make various types of perfect pastry Kate will show you how to make a beautifully-decorated pie that will be a show-stopping centrepiece to any meal. While the deep filled pies bake, you'll have fun making your own filo pastry to make delicious individual strudels.

Sunday October 13th

Christmas Cake Class

Kate will show you simple effective techniques to ice a masterpiece! The class includes a delicious traditional fruit cake made to Kate's own recipe to take home in a gift box, either to enjoy yourself on the big day or as a beautiful present for someone special. Traditional fruitcake and gift box included. £160pp 10am-5pm

Sunday November 24th

Festive Baking

Join us for this full-on festive treat complete with mulled wine and Christmas music! Get into the holiday spirit by making biscotti which would make the perfect foodie gift, a savoury sausage braid as an alternative to the usual sausage rolls and a beautifully decorated chocolate log which will make a wonderful centrepiece for your table.

Sunday December 15th

£140.00 pp unless otherwise stated.

Classes run from 10am-2.30pm unless stated.



THREE DAY COOKERY CLASSES

The Cook's Tour Of France

This class will look at the varying regions of France, their terroir and cuisine and classic dishes they're famous for along the way. Bouillabaisse, confit duck, tarte tatin ... all will be making a guest appearance along with a host of other French classics. **9.30am until 4.00pm, Tuesday, Wednesday & Thursday 19th, 20th, 21st February** £425.00pp (payment required in advance). Includes light lunch on days one and two, and afternoon tea on day three.



The Kitchen Essentials With Richard Hughes

Learn the techniques that will stand you in good stead for a lifetime in the kitchen. From basic knife skills to perfecting pastry, sauce work to butchery, fresh fish preparation to bread making, these are the essential building blocks to help you create the food you've always dreamed of making. For a full course timetable, see our website.

9.30am until 4.00pm, Tuesday, Wednesday & Thursday 12th, 13th and 14th November

£425.00pp (payment required in advance). Includes light lunch on days one and two, and afternoon tea on day three.



TWO-DAY COOKERY CLASSES

Perfect Patisserie with Mark Mitson

Two days spent baking and rolling, whisking and folding, piping and pastry making: immerse yourself in your favourite hobby for two full days with this master craftsman.

9.30am until 4.00pm, Wednesday & Thursday 1st & 2nd May £295.00pp (payment required in advance).



Fresh Fish with Richard Hughes

Dive into the world of fresh fish cookery with a visit to the fabulous fish stall on Norwich Market, followed by two days of filleting, gutting, skinning and cooking. We'll be preparing the best of the day's catch and making accompanying sauces to complement our favourite ingredient.

9.30am until 4.00pm, Wednesday & Thursday 5th & 6th June £295.00pp (payment required in advance)





The Art of the Chocolatier with Gary Hunter

By the end of this sweet course you will have mastered the art of the glorious cocoa bean. Gary will talk about his experiences of visiting the cocoa plantations, take us through a tutored tasting and you'll learn how to make delicious desserts and your very own chocolate box full of moulded, rolled and dipped truffles. He'll even introduce you to the incredible art of chocolate sculpture.

9.30am until 4.00pm Wednesday & Thursday 14th & 15th August
£295.00pp (payment required in advance).

MAKE A NIGHT OF IT!

What better way to relax after a day cooking in the kitchen than with a restorative stay at The Assembly House in one of our beautiful bedroom suites directly opposite our new cookery school?

Immerse yourself in Georgian splendour in one of our spacious and stylish rooms - we have 11 to choose from, six with their own secret gardens, four with their own lounges, a House suite with its own garden, and two opulent top-floor suites, all of which boast top-of-the-range luxury fixtures and fittings.

Enjoy the best night's sleep in central Norwich before waking up to a spectacular breakfast made from locally-sourced, seasonally-inspired ingredients.

Mention that you are booked onto one of our two/three day courses and receive a 20 per cent discount on your booking.

To book a room, please call The Assembly House on 01603 626402

EVENING CLASSES

Three classes on consecutive Wednesdays,
6.45pm to 8.45pm.
£225.00pp (Payment required in advance).

Learn to be a Better Cook

Transform your kitchen skills: you'll be amazed what we can cover in three nights! Class content includes fresh fish, simple suppers, pastry and puddings, bread and cakes.

February 6th, 13th & 20th



Fresh Fish & Shellfish

We'll get you filleting with a flourish, poaching with panache, saucing with sorcery as we spend three evenings cooking fresh fish, just for the halibut! Cooking and serving mackerel, plaice, crabs, mussels, skate, haddock and whatever else is the catch of the day!

June 12th, 19th, 26th



A Cook's Tour of France

We take a culinary tour of France region-by-region, and cook up some classics from Normandy to Provence, stopping along at the regions of the Loire, Alsace Burgundy, Bordeaux and Gascony. Un voyage gastronomique! Three days of fantastic French food led by a self-confessed Francophile!

September 4th, 11th, 18th





FINE WINE FRIDAYS

We are delighted to be able to continue our series of incredibly popular seasonal wine dinners with Sam Matthews, General Manager at The Assembly House and our resident wine expert. Sam has travelled the world in his bid to eat in as many Michelin-starred restaurants as possible and has a huge number of stars under his belt (literally!). He's also fantastic at finding the perfect wine to complement the menu and is a wizard at sourcing the most exciting bottles for sampling.

With wines matched to a stunning five-course menu, you have the recipe for a really fantastic evening of life's essentials: fine food, truly great wines and wonderful company.

**Five courses, five glasses of wine for £62.00 per person.
Arrive at 7pm for 7.30pm. Payment required in advance.**

The perfect way to start the weekend!

March 22nd: Spain

May 17th: Australia and New Zealand

July 12th: English Wines

September 6th: Italy

October 11th: Chile and Argentina

Team Building Cookery Days

What better way to boost morale in your team than with an away-day that culminates in a delicious end result?

We can provide your staff and colleagues with a wonderful day full of team-building, fun, inspiration and motivation. Our bespoke corporate events have been created to entertain and educate, focusing on communication, co-operation and trust with an emphasis on fun, fulfilment and food.

When you work in a busy kitchen, you have to be a team player – every individual contributes, and success requires everyone to pull together. Every member of your team will contribute to the customer experience, from the initial welcome to the careful preparation, the service to the reward of a job well-done.

This is the blueprint for every business which has customers and a high-level of service to deliver. We find that in a whole new environment, colleagues can see each other in a new light and appreciate talents and attributes that only appear when the heat in the kitchen rises and deadlines loom. Many businesses from supermarkets to retailers, financial institutions to manufacturers and both private sector and public service companies have discovered that our Away Days work for them.

We offer a host of tailor-made courses to match your aims and that concentrate on achieving results by working together, all under the guidance of a natural motivator. From a simple demonstration to cooking your own dinner, preparing lunch for your colleagues or enjoying a chocolate masterclass, we can design a course to suit your needs.

Though it may be 'low impact' in comparison to more traditional away days spent climbing trees or bridging dams, our corporate events are high impact when it comes to results. Chef Director Richard Hughes has an unrivalled track record when it comes to inspiring people: just take a look at our extensive awards page.

Corporate clients include: *SERCO * The One Account * Waitrose * Aviva * Price Waterhouse Cooper * Potters Leisure * Langley School * EBLEX * Meat & Livestock Commission * Mills & Reeve * Larking Gowen * Isadore Goldman * Richard Bateman Groundworks * Lusso Magazine * Westminster Kingsway College * Norwich City College * Virgin Money * Winsor Bishop * Britvic Schweppes * Kier Engineering * Holden Motor Company * Fraser Offshore * FXHome * Archant * Ingenious * Birkets Law Firm * Germaines Science * Global Investment * Global Real Estates * Wroxham Barns * Byfords of Holt * Edwards & Blake* Elixor* Haas Automation*

A day away from £125.00pp Half day from £80.00pp

An evening together - Friday night, finished for the week! 2½ hours from £50.00pp





ARTS

at The Assembly House

The Assembly House has always been a proud supporter of the Arts.

Throughout the years the building has played host to a wide range of art exhibitions, live concerts, lectures and other activities.

The Assembly House Trust is a registered charity, which continues to support and develop creative arts in the local community.

For more information visit www.assemblyhousetrust.org.uk

NORFOLK
PASSPORT

Exclusive perks at leading Norfolk experiences



Norfolk Passport is a free-to-join membership programme... saving you money on leading Norfolk experiences, including Richard Hughes Cookery School, where members save 10% on all classes!

Other benefits

Exclusive midweek break offers | The best room rates
One-off perks including 50% savings at new locations



Sign up is fast, easy and free

- 01** Visit our website at norfolkpassport.com and click sign up now
- 02** Complete your details and verify your email
- 03** Your Norfolk Passport will be sent instantly via email, and posted to you within a few days

Check out our website for a range of 'Norfolk Top 5' guides!



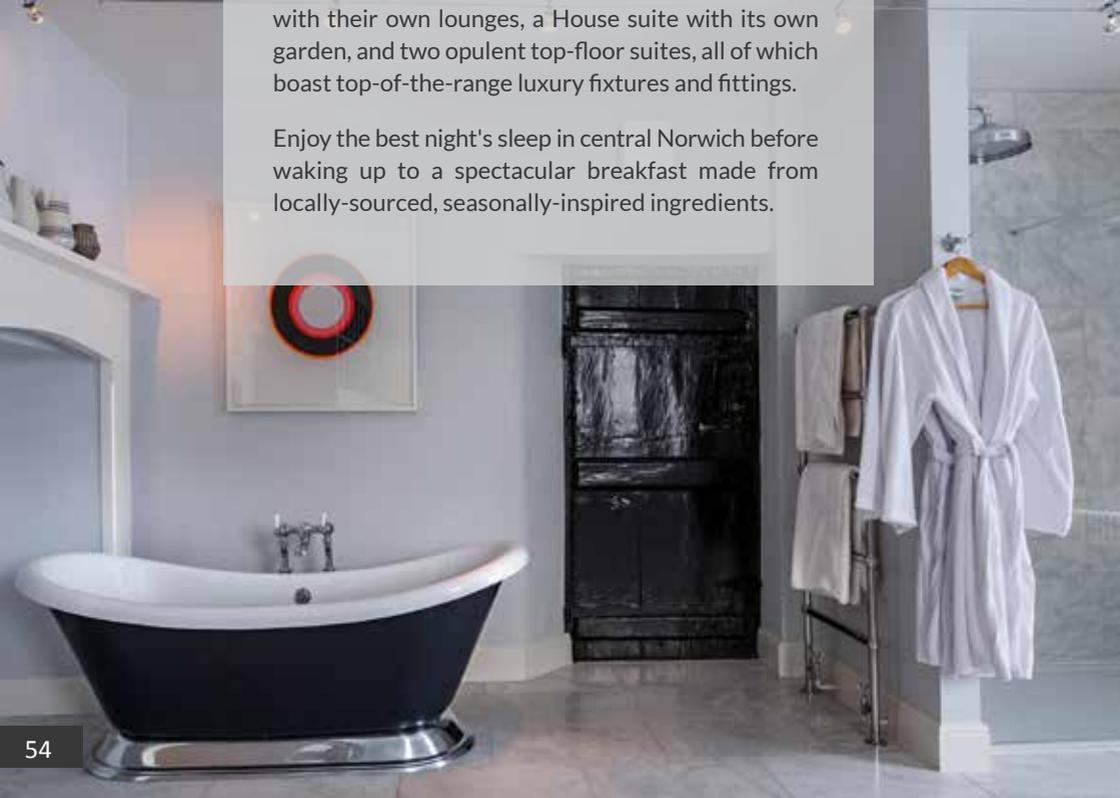
Join now at norfolkpassport.com



What better way to relax after a day cooking in the kitchen than with a restorative stay at The Assembly House in one of our beautiful bedroom suites directly opposite our new cookery school?

Immerse yourself in Georgian splendour in one of our spacious and stylish rooms - we have 11 to choose from, six with their own secret gardens, four with their own lounges, a House suite with its own garden, and two opulent top-floor suites, all of which boast top-of-the-range luxury fixtures and fittings.

Enjoy the best night's sleep in central Norwich before waking up to a spectacular breakfast made from locally-sourced, seasonally-inspired ingredients.







DINING AT THE ASSEMBLY HOUSE

Our menus reflect the surroundings they are served in – a thoughtful selection of locally-sourced, seasonally-inspired delicious dishes which offer something special for every diner.

From our traditional Full English Breakfast to our famous Afternoon Tea, a slice of something naughty from our marble-topped cake counter to a Lunch you'll want to linger over, or an Early Supper as the opening act to a spectacular night out, The Assembly House can offer the perfect backdrop for you.

Our customers return time and time again thanks to our fantastic food, warm, friendly and professional service and the Georgian grandeur that has delighted diners for centuries.

Come dine with us at The Assembly House and let us exceed your expectations, whatever the time of day.

OPENING HOURS

Breakfast: 8am to 11.30am

Lunch: 12 noon to 2pm

Afternoon Tea: 12 noon to 4.30pm

Early Supper: 5pm to 7pm (Last Orders)



GIFT VOUCHERS

Available for any Cookery School event, valid for one year and available in any denomination. The Assembly House vouchers are also available for Afternoon Tea.

You can order any of the above via our online ordering facility (www.richardhughescookeryschool.co.uk), or call 01603 626402. Alternatively, e-mail your contact details, stating which gift you would like to purchase, to enquiries@richardhughescookeryschool.co.uk.

Why not stay in one of our luxury bedrooms here at The Assembly House the night before or after your class?

Mention that you are booked onto one of our Hands-on Classes and receive a 20 per cent discount on your booking. To book a room, please call The Assembly House on 01603 626402.

How To Book

Booking Information:

Courses are individually priced and include VAT. Please be aware that numbers are limited and courses do get booked up early, so to avoid disappointment do not delay in making your reservation. To reserve your place on any course please either phone **01603 626402** or **book online**.

Booking Conditions

To ensure you get the very best out of your time with us, please read the following guidelines:

- Payment will be required at the time of booking by credit/debit card or cheque.
- If a gift voucher is being redeemed, the voucher number must be given at the time of booking and presented at the start of the class. Failure to do so will result in the cost of the class being charged for.
- Students must be over 17 years of age unless otherwise stated in the course details.
- When booking a place, please notify us of any food intolerances or allergies we need to be aware of when preparing your lunch or supper. Unfortunately, we are not able to adapt the course content to suit particular dietary tastes.
- If you have a medical condition that might affect your ability to take part or follow instructions, it's really important that you let us know at the time of booking – during your course you may be on your feet for long periods.
- For your safety, we ask you to always follow your course tutor's instructions. A kitchen environment inevitably involves heat and sharp utensils, so it's important everyone conducts themselves and dresses appropriately. We recommend wearing a long-sleeved top and sensible footwear.
- Please note that smoking is not permitted on-site.
- Protecting the health and safety of all our staff and customers always comes first. That's why we reserve the right to decline a booking or to ask a customer to leave a course, without reimbursement of the course fee, if we believe there may be an unacceptable risk to their health or safety or to that of our other customers and tutors.

As numbers are limited, courses get booked up early. To avoid disappointment don't delay in making your reservation!

Kate Housden, who deals with the day-to-day running of the Cookery School, will be pleased to take your booking or help with any queries. Our office hours are Monday to Friday 9.30am to 3.30pm.

As numbers are limited, courses get booked up early. To avoid disappointment don't delay in making your reservation!



Cancellation & Course Transfer Policy:

Cancellation or course transfer requests will only be accepted over the telephone. Our office hours are Monday to Friday 9.30am until 2.30pm.

Cancellations: At least 21 days notice:

- A full refund.

Between two and 21 days notice:

- If we are able to fill your place, you will receive a full refund.
- If we are unable to fill your place, you will receive a 50 per cent refund.

Less than 48 hours notice:

- If we are able to fill your place, you will receive a full refund.
- If we are unable to fill your place, no refund will be available.

Course Transfers – Subject to Availability: At least 21 days notice:

- You will be transferred.

Between two and 21 days notice

- If we are able to fill your place, you will be transferred at no cost
- If we are unable to fill your place, you will be transferred but charged 50 per cent of the course cost.

Less than 48 hours notice:

- If we are able to fill your place, you will be transferred.
- If we are unable to fill your place, no transfer or refund will be available.

Cancellations by The Richard Hughes Cookery School:

In the unlikely event of cancellation by ourselves, we undertake to provide a suitable alternative within a reasonable period of time. If this is not possible we undertake to make an immediate full refund for course fees.

COOKERY SCHOOL DATES 2019

JANUARY

Tues 8th: In Praise of the Pig Evening MC
Fri 11th: Vegetarian Indian Takeaway To Go
Sat 12th: Gentleman's Relish Hands On
Thurs 17th: Sausage Fest Boys' Night Out
Sat 19th: The Complete Takeaway Hands On
Wed 23rd: Mrs Temple's Cheese Suppliers' Storytime
Thurs 24th: The Complete Takeaway It Takes Two
Sat 26th: Game Hands On
Sun 27th: Comfort Cooking with Kate Barmby
Tues 29th: Gluten-Free Baking with Steve Thorpe
Wed 30th: Fresh Fish Wine Wednesday

FEBRUARY

Sat 2nd: The Scandinavian Table Hands On
Wed 6th: Learn to Cook Better Evening Class 1/3
Thurs 7th: Richard Bainbridge Class
Sat 9th: Fresh Fish & Sauces Hands On
Sun 10th: Couple's Valentine's with Kate Barmby
Tues 12th: Winter Warmers Lunchtime MC
Wed 13th: Learn to Cook Better Evening Class 2/3
Sat 16th: The New Vegan Class 2 Hands On
Mon 18th: Children's Breading with Kate Barmby
Tues 19th: Cook's Tour of France 3-Day Course
Wed 20th: Cook's Tour of France 3-Day Course
Wed 20th: Learn to Cook Better Evening Class 3/3
Thurs 21st: Cook's Tour of France 3-Day Course
Thurs 28th: Fabulous Baking Boys' Night Out

MARCH

Sat 2nd: North African Cookbook Hands On
Tues 5th: Figbar at The Assembly House Evening MC
Thurs 7th: The Complete Takeaway Boys' Night Out
Sat 9th: Chocolate Box with Gary Hunter Hands On
Thurs 14th: Richard Bainbridge Class
Fri 15th: USA Takeway To Go
Sat 16th: Basic Knife Skills Hands On
Wed 20th: Flint Vineyard Suppliers' Storytime
Fri 22nd: Spanish Fine Wine Friday

APRIL

Sat 23rd: New Vegan Class 1 Hands On
Sun 24th: Mother's Day Baking with Kate Barmby
Thurs 28th: Vegetarian It Takes Two
Sat 30th: The Complete Takeaway Hands On
Sat 6th: Afternoon Tea Pastries Hands On
Thurs 11th: The Generation Game - Italian Supper
Sat 13th: Chocolate Desserts Hands On
Sun 14th: Adult Easter Baking with Kate Barmby
Tues 16th: Children's Easter Baking with Kate Barmby
Wed 17th: Wilkinson's of Norwich Suppliers' Storytime
Tues 30th: First Tastes of Spring MC Lunch

MAY

Wed 1st: Perfect Patisserie 2-Day Course
Thurs 2nd: Perfect Patisserie 2-Day Course
Sat 4th: Traditional French Cuisine Hands On
Tues 7th: A Feast of Fish Evening MC
Thurs 9th: Gluten-Free Pastry with Steve Thorpe
Fri 10th: Mexican Takeaway To Go
Sat 11th: Italian Classics Hands On
Wed 15th: Tapas Plates Wine Wednesday
Fri 17th: Australian & New Zealand Fine Wine Friday
Sat 18th: A Taste of Spain Hands On
Sun 19th: Beginner's Cake Decorating with Kate Barmby
Wed 22nd: Marsh Pig Charcuterie Suppliers' Storytime
Thurs 23rd: Cooking with Beer Boys' Night Out
Tues 28th: The Generation Game - Vegetarian Supper
Thurs 30th: Children's Summer Baking with Kate Barmby

JUNE

Sat 1st: Basic Knife Skills Hands On
Wed 5th: Fresh Fish 2-Day Course
Thurs 6th: Fresh Fish 2-Day Course
Sat 8th: Crab & Lobster Hands On
Sun 9th: Adult Summer Baking with Kate Barmby
Wed 12th: Fresh Fish & Shellfish Evening Class (1/3)
Sat 15th: Gentleman's Relish Hands On

JULY

Wed 19th: Fresh Fish & Shellfish Evening Class (2/3)
Thurs 20th: Sausage Fest Boys' Night Out
Sun 23rd: Children's Cupcakes with Kate Barmby
Wed 26th: Fresh Fish & Shellfish Evening Class (3/3)
Sat 29th: North African Cookbook Hands On

Tues 2nd: North African Cookbook Evening MC
Sat 6th: New Vegan Class 2 Hands On
Thurs 11th: Richard Bainbridge Class
Fri 12th: English Fine Wine Friday
Sat 13th: Scandinavian Table Hands On
Sun 14th: Healthier Baking with Kate Barmby
Wed 17th: Archer's Butchers Suppliers' Storytime
Thurs 18th: Fabulous Baking Boys' Night Out

AUGUST

Thurs 1st: The Generation Game – Sunshine Dinner Party
Sat 3rd: New Vegan Class 1 Hands On
Tues 6th: Teen Survival Skills with Kate Barmby
Thurs 8th: Complete Takeaway Boys' Night Out
Sat 10th: Fresh Fish & Sauces Hands On
Wed 14th: Art of the Chocolatier 2-Day Course
Thurs 15th: Art of the Chocolatier 2-Day Course
Sat 17th: The Italian Classics Hands On
Wed 21st: The Generation Game – Summer Vegetarian
Fri 23rd: Italian Takeaway To Go
Tues 27th: Harvest Feast MC Lunch
Thurs 29th: Tapas Plates It Takes Two
Sat 31st: A Taste of Spain Hands On

SEPTEMBER

Tues 3rd: Great British Cheeseboard Evening MC
Wed 4th: Cook's Tour of France Evening Class (1/3)
Fri 6th: Italian Fine Wine Friday
Sat 7th: North African Cookbook Hands On
Wed 11th: Cook's Tour of France Evening Class (2/3)
Thurs 12th: Richard Bainbridge Class
Sat 14th: Traditional French Cuisine Hands On
Sun 15th: Adult Bread Class with Kate Barmby
Wed 18th: White Wood Dairy Suppliers' Storytime
Wed 18th: Cook's Tour of France Evening Class (3/3)
Thurs 19th: Cooking with Beer Boys' Night Out

OCTOBER

Wed 25th: Cheese & Wine Evening Wine Wednesday
Sat 28th: The Complete Takeaway Hands On
Sun 29th: Making a Meal of It with Kate Barmby

Wed 2nd: Free-From Cooking with Steve Thorpe
Fri 4th: Moroccan Takeaway To Go
Sat 5th: A Taste of Spain Hands On
Thurs 10th: Sausage Fest Boys' Night Out
Fri 11th: Chilean & Argentinian Fine Wine Friday
Sun 13th: Adult Pastry Class with Kate Barmby
Sat 19th: Chocolate Box with Gary Hunter Hands On
Wed 23rd: Children's Halloween Cakes with Kate Barmby
Thurs 24th: The Generation Game – Winter Warmers
Fri 25th: The Generation Game – Winter Vegetarian
Sat 26th: Italian Classics Hands On
Tues 29th: Hearty Food MC Lunch
Thurs 31st: Spilling the Beans Evening with Richard

NOVEMBER

Sat 2nd: Basic Knife Skills Hands On
Tues 5th: Game Evening MC
Thurs 7th: Complete Takeaway Boys' Night Out
Sat 9th: Game Hands On
Tues 12th: Kitchen Essentials 3-Day Course
Wed 13th: Kitchen Essentials 3-Day Course
Thurs 14th: Kitchen Essentials 3-Day Course
Sat 16th: Chocolate Desserts Hands On
Wed 20th: Pye Baker Suppliers' Storytime
Sat 23rd: Vegan Christmas Hands On
Sun 24th: Christmas Cake with Kate Barmby
Wed 27th: Italian Festive Baking Wine Wednesday
Thurs 28th: Italian Masterclass It Takes Two
Sat 30th: Game Hands On

DECEMBER

Tues 3rd: Christmas Free-From with Steve Thorpe
Sat 7th: Children's Festive Baking with Kate Barmby
Sun 8th: Christmas Patisserie MC with Afternoon Tea
Thurs 12th: Children's Christmas Cupcakes, Kate Barmby
Sun 15th: Adult Festive Baking with Kate Barmby



Welcome

For over 25 years, Kestrel Furniture has worked with discerning customers - like you - in search of a beautiful, handcrafted kitchen, delivered with superb personal service. Our customers know that we consider every kitchen project to be as unique as they are. They recognise that Kestrel's experienced designers understand how to translate their individual needs into stunning plans that fully realise the potential of their space. From your initial design consultation, to the very last detail, Kestrel is committed to delivering a first-rate service.

Who we are

Kestrel is an independent, Norfolk-based company built on years of experience and expertise. Our close team of directors, kitchen advisors, designers and craftsmen is uncompromising when it comes to delivering stunning design, first-rate installation and exceptional customer service. Whether your favoured style is classical, traditional or contemporary, you can rest assured that your kitchen will be built to exacting standards by Kestrel's master craftsmen. As the region's founding member of the Kitchen Bathroom Bedroom Specialists Association (KBSA), we are dedicated to upholding the Association's high standards of design, supply, installation and customer service. Which means your peace of mind is guaranteed.

Your Project

Not only do we produce beautiful kitchens, our master craftsmen also create bespoke handmade fitted and freestanding bedroom, bathroom and home office furniture. Whatever your project, here at Kestrel, we listen to your individual needs and design with passion and flair.



Craftsmanship

The quality craftsmanship that we provide here at Kestrel is the key to every aspect of your bespoke project. Not only does our team have a huge wealth of experience in traditional cabinetry skills, but we take pride in keeping at the forefront of the industry; combining our long-established expertise with 21st century technology. Our design team has over 50 years of combined experience and relishes the opportunity to design some of the region's most exclusive kitchens. Working alongside them is our 15-strong team of highly experienced and skilled cabinet-makers.

Materials

As you would expect from Kestrel, we work with only the very best materials. This is why we only use oak, ash, maple, walnut and cherry; woods of the highest quality, responsibly sourced to have minimal impact on the environment. We are committed to ethical trading and adopt a strict 'Responsible Purchasing Policy', to ensure that all the timbers we use are from legal origin and sustainable sources.

Peace of Mind

We have been proudly handcrafting bespoke kitchens in Norfolk for over 30 years. Norfolk has a long history of producing master craftsmen who work with natural materials of the very highest quality and we feel honoured to be a part of that continuing legacy. That's why you can rest assured that our team is driven by passion for quality craftsmanship and won't settle for anything less than excellence.



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