

Let's Cook!

JANUARY
'TIL
MAY
2022



RICHARD HUGHES
COOKERY SCHOOL

SATURDAY
MORNING
KITCHEN

*Bake-Off
Weekends*

MASTERCLASSES

GUEST TUTORs

AND MUCH
MORE!

P I C K Y O U R
O W N C L A S S

The Assembly House, Norwich, NR2 1RQ **T: 01603 626402**

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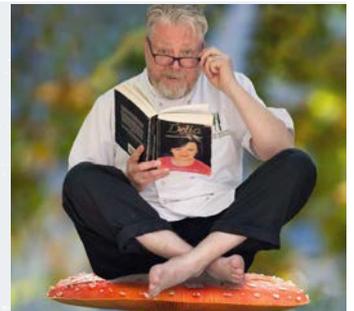
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TO OUR BRAND-NEW RICHARD HUGHES COOKERY SCHOOL BROCHURE!

WE ARE HERE TO SERVE up a delicious menu of new classes which we hope will whet your appetite for cooking along with us in our bespoke teaching kitchen based at the beautiful Assembly House in the heart of Norwich.

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

Overlooking the famous fountain at The Assembly House and in a room filled with vintage kitchendalia and French copper pans, the Richard Hughes Cookery School won Cookery School of the Year at the first-ever national British Cookery School Awards, beating off the likes of Leiths and Raymond Blanc.

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 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.

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. You dough-not want to miss what we have in store for you in 2022!

We've included our courses up until May 2022 but keep checking back to see what we add in the coming months at www.richardhughescookeryschool.co.uk

Hughes Cooking in the kitchen? You are! We can't wait to welcome you! ✂

Love Richard x

Meet the team

They're a nice bunch...



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 edging towards its 35th year!) and author of four best-selling cookery books, he's a man who knows his onions!

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



Richard has a lifetime of experience to share with students and an impressive pedigree as a lecturer and tutor.

JULIA HETHERTON

OUR RESIDENT CHOCOLATIER Julia ran the pastry section at Richard's former restaurant The Lavender House for many years and her chocolates, served in The Old Beams cigar box, were always a highlight of any service. With training at Callebaut chocolate with our old friend UK Chocolate Ambassador Gary Hunter and a clutch of awards tucked into her knife roll, Julia is a great chef with years of experience to pass on. ✂



MARK MITSON

WITH A CAREER which spans Swiss patisserie training, working for Albert Roux in Amsterdam, lengthy stints at The Connaught and Claridge's and as Head Pastry Chef for the Mayfair Intercontinental, Mark Mitson has a jaw-dropping CV which reflects his passion, dedication and skill as a pastry chef. 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.

Whether you'd like to learn how to make Mark's famous scones, master the art of viennoiserie (the buttery French pastries that are the envy of the world) or learn all about pastry, Mark is a wonderful tutor, full of tips and tricks. ✂

MEET THE TEAM



GARY HUNTER

Master Chocolatier

GARY IS AN AMBASSADOR for Callebaut chocolate, a judge at the World Chocolate Masters and is head of the oldest, most prestigious cookery college in the UK, Westminster Kingsway. An inspired and inspiring teacher, Gary's classes are filled with fun and offer students the chance to learn from an expert in the world's favourite sweet treat. ✂



CHRIS PAYNE

EDP Home Chef of the Year and Baking Addict!

WE ARE DELIGHTED to have Star baker Chris Payne on the team – the winner of the 2019 Norfolk Home Chef of the Year competition, Chris is an incredible baker, the King of Norfolk Sourdough and a superb teacher, as recent students will testify. Whether you make croissants or doughnuts (or both!) you'll leave the Cookery School having proven (pun intended) that you can rise to the occasion when it comes to baking! ✂

Follow Chris on Instagram @ltboywhobakes to see what Chris can create!

NEW ADDITION!

LEAH TURNER

Accredited Cake Decorating Instructor

WE ARE DELIGHTED to welcome our latest addition to the Richard Hughes Cookery School roster of super-tutors! Leah has recently relocated to Norwich from Cambridge, where she taught at the acclaimed Authentic Cakes. She trained and qualified as an Approved Teacher for the PME Professional Diploma Course, PME is one of the most established cake decorating companies in the world, and we are delighted to have Leah's expertise on the Cookery School programme. ✂



PICK THE RIGHT CLASS FOR YOU

HANDS ON PRACTICAL CLASSES IN THE RICHARD HUGHES COOKERY SCHOOL

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 more than 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 on 01603 626402 or checking the website to see if we're staging a re-run! ✂

Easy like...

CLASSES

FULL
ITINERARIES
ON THE
WEBSITE

SATURDAY

CHECK OUT OUR VAST RANGE OF SATURDAY MORNING COOKERY CLASSES

MORNING



FRESH FISH AND SAUCES

Sat 15th January

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 gutting, skinning and filleting and then learn how to serve the fruits of the sea. ✂

THE ITALIAN CLASSICS

Sat 22nd January

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 milanese, potato gnocchi with sage and hazelnut, a classic tomato ragu, roasted garlic focaccia and Torta Caprese, the classic flourless chocolate cake. ✂



SAUCERY WORKSHOP WITH RICHARD HUGHES

Sat 12th February

THE POSITION OF THE SAUCE chef is the most esteemed in all the great kitchens with sauces at the heart of truly great cuisine. We will condense 45 years of experience into one Saturday morning, looking at the progression from a simple stock to a classic beurre blanc and teaching you how to master the fundamentals. Find out which sauce matches which meal and far more than jus' enough to replicate your own sublime sauces at home. ✂

A COOK'S TOUR OF SPAIN

Sat 26th February

FROM THE SIMPLE SINGLE dish tapas bars to the family feasting tables, the Spanish know how to inject sunshine into every bite of their food. We'll be cooking up the Spanish classics: fabada asturiana, albondingas, paella, tortilla, torta Santiago...and there will be churros, chocolate and chilli for a mid-morning snack. ✂



All Saturday Morning Kitchen Hands-on classes cost £160 per person. Payment is required in advance. Students arrive at 9.30am and after a short introduction, head into the kitchen. After the hands-on class, lunch or afternoon tea follows and the day ends at 3pm when students can collect the goodies they've made and head off home to take the plaudits

OOH LA LA!!

Vive le France!

FRENCH BISTRO CLASSICS

Sat 19th February

FROM THE NATION that taught us how and what to eat comes the food that chefs love to cook...and eat! This is simple food that offers huge flavours and information and techniques to help you add French flare to your cooking. Think country terrine, Pain de Campagne, moules marinière, Carbonnade Flamande (beef in beer), madeleines, tarte tatin...oooh la la! ✂

TRADITIONAL FRENCH CUISINE

Sat 5th March

WE MAKE THREE iconic French classics that are the cornerstone of France's culinary history and which will become the basis 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 rustle up a classic cherry and almond pithivier! ✂

SECRETS OF THE GREAT FRENCH KITCHENS

Sat 26th March

WE LOOK AT THE EVOLUTION of the most incredible French restaurants and cook the very greatest dishes from the greatest Chefs, food which has won its place in the culinary Hall of Fame. Roquefort and walnut madeleines, Soufflé Suisse, roast rack of lamb Persillade, stuffed tomatoes, Dauphinoise potato, Baba au rhum. Grand cooking on a historic scale! ✂



A TASTE OF NORFOLK

Sat 14th May, Sat 4th June

UNDER NORFOLK'S BIG SKIES, the irresistible combination of surf and turf combines to produce one of Britain's most vibrant larders. We will be showcasing the best the county has to offer, from artisan cheese to fruit and vegetables, locally-caught seafood to meat reared by the butchers we've used for decades. And it'll all be washed down with wine from Waveney Valley (and perhaps some local beer!). Hear stories of the suppliers before you cook three courses full of local flavours and a loaf of bread using flour from Norfolk's only flour producing watermill at Letheringsett. ✂



All Saturday Morning Kitchen Hands-on classes cost £160 per person. Payment is required in advance. Students arrive at 9.30am and after a short introduction, head into the kitchen. After the hands-on class, lunch or afternoon tea follows and the day ends at 3pm when students can collect the goodies they've made and head off home to take the plaudits

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RECIPE

We serve **bacon jam** with our new Beforenoon breakfast-themed tea which you can enjoy every day at the House at breakfasttime but it's also great as a simple spread for toasted sourdough with fried or poached eggs and is a perfect match for barbecued chicken, burgers or pork.



INGREDIENTS

500g dry-cured streaky bacon, finely diced; 1 large onion, finely diced; 5 cloves of garlic, crushed; 1 small red chilli, seeded and finely diced; 500ml white wine vinegar; 250g soft brown sugar; 3 tbsp maple syrup; 1 shot of strong coffee

METHOD

1. In a medium-sized saucepan, gently fry the bacon until crisp. Remove from the pan with a slotted spoon; **2.** In the same pan, add the diced onion, garlic and chilli. Cook until soft and translucent; **3.** Return the bacon to the pan with the remaining ingredients and simmer gently for two to three hours until thick and jammy; **4.** Place in a sealed jar and keep refrigerated for up to six weeks.

COURSES

TWO AND THREE DAY COURSES

FULL ITINERARIES ON THE WEBSITE

If one day in the kitchen just isn't enough, extend your knowledge with **two or three consecutive days** spent in the Richard Hughes Cookery School. Baking, fresh fish, kitchen essentials, plus much more, all offering an immersive cookery experience!

Richard's fave...



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. ✂

Wed and Thu 19/20 January 9.30am-3.30pm, £275pp (payment required in advance). Includes lunch on Wednesday, afternoon tea on Thursday

THE GREAT ASSEMBLY HOUSE BAKE-OFF

with Mark Mitson, Richard Hughes, Julia Hetherington

WHAT'S YOUR PERFECT WEEKEND? If it involves baking we have something for you! Two days spent with the professionals, whisking, stirring, piping and baking, with the odd glass or wine or two to lubricate the wheels. A fantastic course, where you'll gain skills that will last you a lifetime and a surefire guarantee to impress your friends and family. ✂

Sat and Sun 5/6 February 9.45am-3pm. Sat and Sun 2/3 April 9.45am-3pm. £295pp (payment required in advance). Includes lunch on Saturday, afternoon tea on Sunday



FRESH FISH

with Richard Hughes

DIVE INTO THE WORLD OF FRESH FISH cookery with 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 Richard's favourite ingredient. ✂

Wed and Thu 23/24 March 9.30am-3.30pm £295pp (payment required in advance). Includes lunch on Wednesday and Thursday



A COOK'S TOUR OF FRANCE

with Richard Hughes

A TWO-DAY WORKSHOP that offers whistle stop tour around the regions of France to learn more about the art of French cuisine. From Normandy to Provence, Alsace to Gascony, Burgundy to the Rhone, we'll be discovering the best ingredients from the Departments and exploring the heart and soul of French cookery. ✂

Wed and Thu 18/19 May. £275pp (payment required in advance). Includes lunch on Wednesday, afternoon tea on Thursday



stay

Complete the break with a stay in one of our stunning rooms, special Cookery School rates available please call 01602 626402 to book

LEARN
FROM
THE
MASTER!



MARK MITSON

Mark Mitson

PÂTISSIER EXTRAORDINAIRE

CLASSIC BRITISH BAKES

Sun 27th February £160pp

OUR COOKERY HERITAGE is focused on baking, and Mark will show you how to make the classics from our Grandmothers' cookery books: Eccles cakes, Battenberg, Bakewell Tart and Chelsea buns will all be on the course menu. ✂

TRADITIONAL AFTERNOON TEA PASTRIES

Sun 13th March £140pp

LEARN HOW TO MAKE YOUR OWN afternoon tea cakes and the secrets behind Mark's spectacular scones (they're so good he makes 120,000 of them for us every year!) ✂

Please note: with this class, students will take their afternoon tea for four home with them to enjoy with friends or family. The day ends at 2pm

PERFECT PASTRY

Sat 30th April £160pp

MARK WILL TEACH YOU how to make the perfect chocolate tart, a frangipane tarte, the Parmesan shortbread that Delia so loves, chicken and ham pie using hot water paste, and will demonstrate the tricky art of choux pastry! So many secrets revealed in just one day! ✂



Payment required in advance. Students arrive at 9.30am and after a short introduction, head into the kitchen. After the hands-on class, lunch or afternoon tea follows and the day ends at 3pm when students can collect the goodies they've made and head off home to take the plaudits from friends and family.



RECIPE

A **quick and easy bread** to whip up before a get-together which can accompany a main course, serve as a starter or just be enjoyed with dipping oil and vinegar with a glass of wine.

FOGACCIA



INGREDIENTS

1kg flour; ¼ teaspoon salt; 2 x 7g packets of instant dried yeast or 40g fresh yeast; 500ml warm water; Pinch of sugar; 150ml olive oil; Coarse salt; Two sprigs of rosemary; 200g chopped olives

METHOD

1. Pre-heat the oven to Gas Mark 6/200C/180C fan oven; **2.** Sift the flour and salt into a large bowl; **3.** If you are using dried yeast, stir into the flour, add the warm water with 75ml of the oil. If you are using fresh yeast, crumble it into the warm water with a pinch of sugar and stir to dissolve it. When the yeast mixture begins to bubble, add to the flour with 75ml of the oil; **4.** Mix vigorously; **5.** Put to one side to allow to prove, brushing with more olive oil to prevent a crust from forming; **6.** Punch the mixture flat, add the olives and knead again briefly; **7.** Roll into two balls, or flatten into a deep, oiled tray; **8.** Brush with the remaining oil, sprinkle with salt and rosemary; **9.** Bake for around 20 minutes or until golden brown. Brush with more oil as it comes out of the oven.

EDP
HOME CHEF
OF THE
YEAR



CHRIS PAYNE

Chris Payne

BEAUTIFUL BAKING WITH CHRIS PAYNE



“ Norfolk’s very own sourdough master Chris Payne will teach you how to make, love and cherish your sourdough...

SOURDOUGH, YOUR STARTER AND MORE!

Sun 23rd January £120pp

HAVE YOU CAUGHT THE SOURDOUGH BUG? Or do you need a boost after lockdown bakery trials and tribulations? **Norfolk’s very own sourdough master Chris Payne will teach you how to make, love and cherish your sourdough starter, make your own loaf and take dough home to make even more. He’ll also be showing you how to make a loaded focaccia, cheese and olive bread sticks and soft white rolls. What more can you ask for?! ✂**

EASTER BAKING

Sun 27th March £120pp

EASTER IS A TRADITIONAL TIME for baking, we give you a stunning cinnamon carrot cake, buttery Danish pastries, loaded Easter Egg brownies and of course hot cross buns. A wonderful Sunday that will set you up for the holidays. ✂

DOUGHNUT DAY

Sun 20th February £120pp

WHO DOESN’T LOVE A DOUGHNUT? (We all do , hence the excitement in the House whenever Chris is hosting this class!) You’ll go home with a box of doughnuts, iced buns and a sensational pecan Monkey bread showstopper. ✂



Payment required in advance. For all Chris’ classes: Students arrive at 9.30am and after a short introduction, head into the kitchen. After the hands-on class, lunch or afternoon tea follows and the day ends at 3pm when students can collect the goodies they’ve made and head off home.

NEW
TO THE
COOKERY
SCHOOL



LEAH TURNER



Children's Classes.
See below courses
marked with the
above icon. Courses
for students aged 12
upwards

Leah Turner

CAKE CRAFT WITH LEAH TURNER

AN INTRODUCTION TO CAKE DECORATING

THIS INTRODUCTION COVERS super-sharp finishing, working with sugar paste, best use of your tools and colouring techniques and introduction to modelling and flowers. We will provide you with an eight inch sponge cake for you to turn into a work of art. ✂

£120pp. Sat January 8th, April 23rd. 9.30am-2.30pm.
Inclusive of afternoon tea served in the cookery school

SUGARCRAFT FLOWERS

YOU'LL LEARN TO CREATE an array of wired and unwired flowers and foliage, learning the techniques and tricks of the trade to create a stunning edible bouquet. We'll finish a set of twelve cupcakes and work on a dummy cake. ✂

£99pp. Sat 29th January. 9.30am-2.30pm.
Inclusive of afternoon tea served in the cookery school

SUGARCRAFT FIGURINES AND MODELLING

LEARN THE ART of making the cutest of figures and the design skills you need to make showstopping table toppers. You'll leave with a new set of skills and the ability to make the most memorable, personalised celebration cakes. ✂

£99pp. Sat 19th March. 9.30am-2.30pm.
Inclusive of afternoon tea served in the cookery school



AN INTRODUCTION TO CAKE DECORATING

THIS INTRODUCTION covers super-sharp finishing, working with sugar paste, best use of your tools and colouring techniques and introduction to modelling. We will provide you with an eight inch sponge cake for you to turn into a work of art. ✂

£75pp. Mon 14th February. 10am-2pm. Inclusive of afternoon tea served in the cookery school



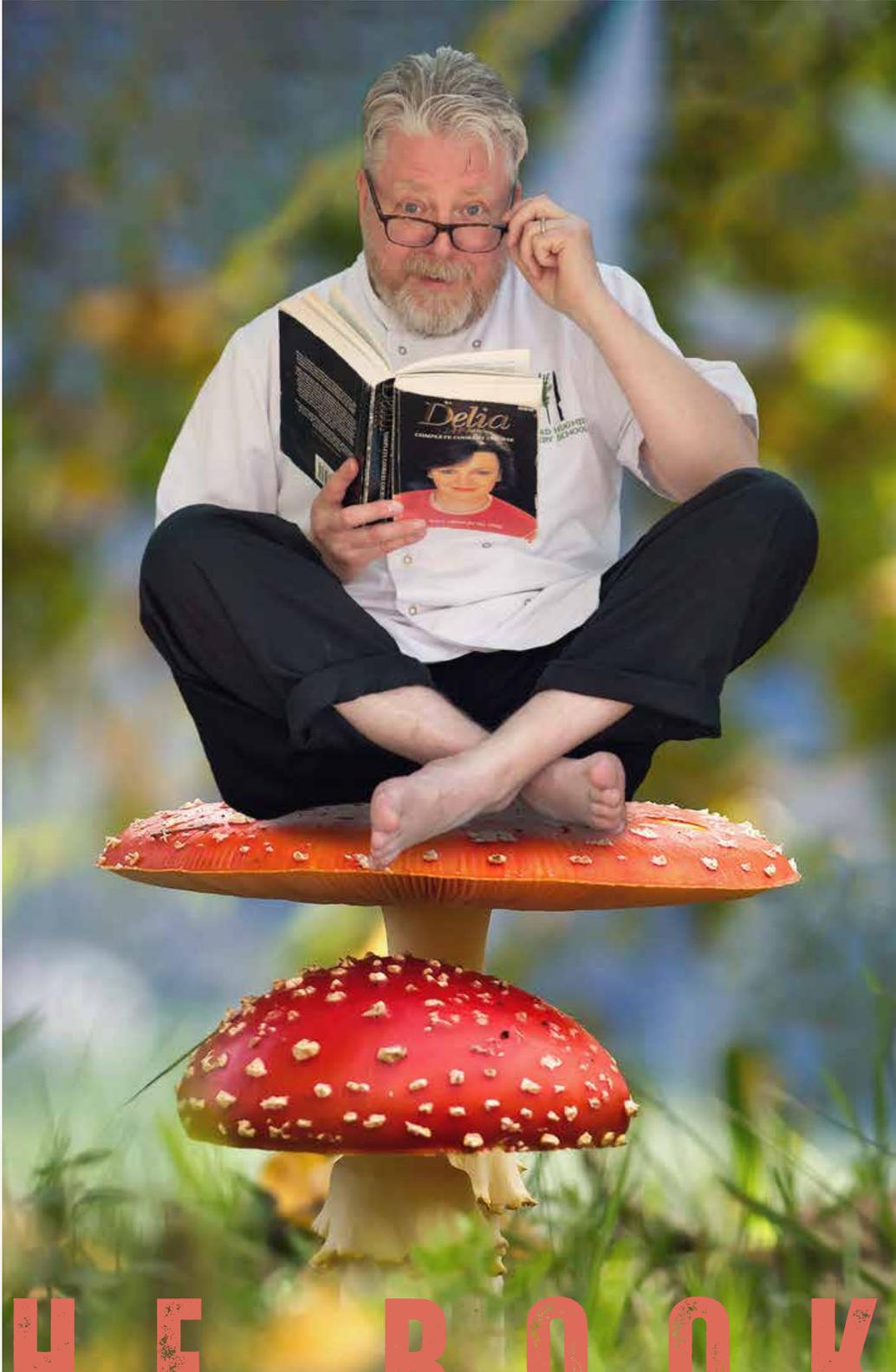
SUGARCRAFT FLOWERS

YOU'LL LEARN TO CREATE an array of wired and unwired flowers and foliage, learning the techniques and tricks of the trade to create a stunning edible bouquet. We'll finish a set of twelve cupcakes and work on a dummy cake. ✂

£75pp. Fri 8th April. 10am-2pm. Inclusive of afternoon tea served in the cookery school

COOKBOOKS

COOKING



THE BOOKS

THE TRIUMPHANT RETURN OF OUR TUESDAY EVENING MASTERCLASSES!

DON'T MISS!!

MASTERCLASSES: COOKERY DEMONSTRATION AND SUPPER

IF YOU LOVE GOOD FOOD, good cookery books and good company, you'll definitely enjoy Cooking the Books. Richard has a personal collection of more than 1,000 cookery books and he will be leafing through his library and literally cooking the books with his favourite recipes. Book, ahem, now. ✂

Two course supper, coffee and a glass of wine. Tuesday evenings at 7pm:
February 1st, May 3rd, September 6th, November 8th. £35pp

Five of Richard's most influential food-related reads of all time!



01 MY GASTRONOMY BY NICO LADENIS

The book that made me want to open my own restaurant! In addition to some fantastic dishes, it's also got Nico's opinion on menu planning, choosing wines, methods of cooking and presentation. ✂

02 GREAT BRITISH CHEFS BY KIT CHAPMAN

When it was published in 1989, it was as a guide to the best chefs and their restaurants. I opened it and saw Norfolk's David Adlard, who at that time was working in Wymondham. To see him in a national publication gave me hope. ✂

03 THE PERFECTIONIST: LIFE AND DEATH IN HAUTE CUISINE BY RUDOLPH CHELMINSKI

I've read this account of three-Michelin star owner Bernard Loiseau dozens of times. An unforgettable account of a legendary chef whose fear of failure led to tragedy. ✂

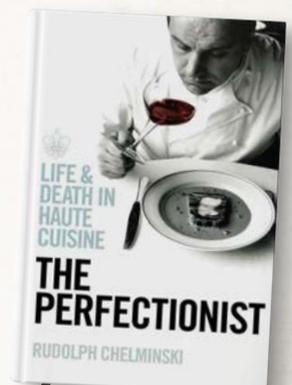
04 THE MARSHALL CAVENDISH COOKERY COURSE

We used to have these delivered fortnightly and each would be put away carefully in its folder. I devoured them as a 15-year-old and I've still got them all today, still in their folders, in our attic! ✂

05 THE ROBERT CARRIER COMPLETE COOKERY COURSE

This was the first cookery book I handed over my own cash for, wages earned at my first job at The Imperial Hotel in Great Yarmouth. It was bedtime reading for years! ✂

Richard has a personal collection of more than 1,000 cookery books and he will be leafing through his library and literally cooking the books with his favourite recipes.



A must-read

PRIVATE LESSONS

THE COOKERY SCHOOL ALL TO YOURSELF!



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



“ Whatever the reason, a bespoke cookery class will be something you and your fellow classmates will remember forever.

B E THE KING OR QUEEN of the cookery school by booking the room for a private one-to-one or bring along a loved one to share the fun with you. Great for groups of friends or family members, a bespoke cookery lesson is the gift that keeps on giving! Our cookery classes make ideal wedding gifts, thoughtful birthday presents and refined parties.

Whatever the reason, a bespoke cookery class will be something you and your fellow classmates will remember forever.

Choose what you'd like to cook and Richard will tailor-make a cookery lesson that is unique to you. ✂
Contact us on admin@assemblyhousenorwich.co.uk for more details.

Team-
building
cookery
days

CORPORATE

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.

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

Corporate clients include:

SERCO, The One Account, Waitrose, Aviva, Price Waterhouse Cooper, Potters Resort, 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, Birketts LLP Law Firm, Germaines Science, Global Investment, Global Real Estates, Wroxham Barns, Byfords of Holt, Edwards & Blake, Elior, Haas Automation, Shell UK, SSY Group, Sandalls

C O R P O R A T E
D A Y S

BOOK NOW!!

other in a new light and appreciate talents and attributes that only appear when the heat in the kitchen rises and deadlines loom.

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. ✂

“
We offer a host of tailor-made courses to match your aims and that concentrate on achieving results by working together...”

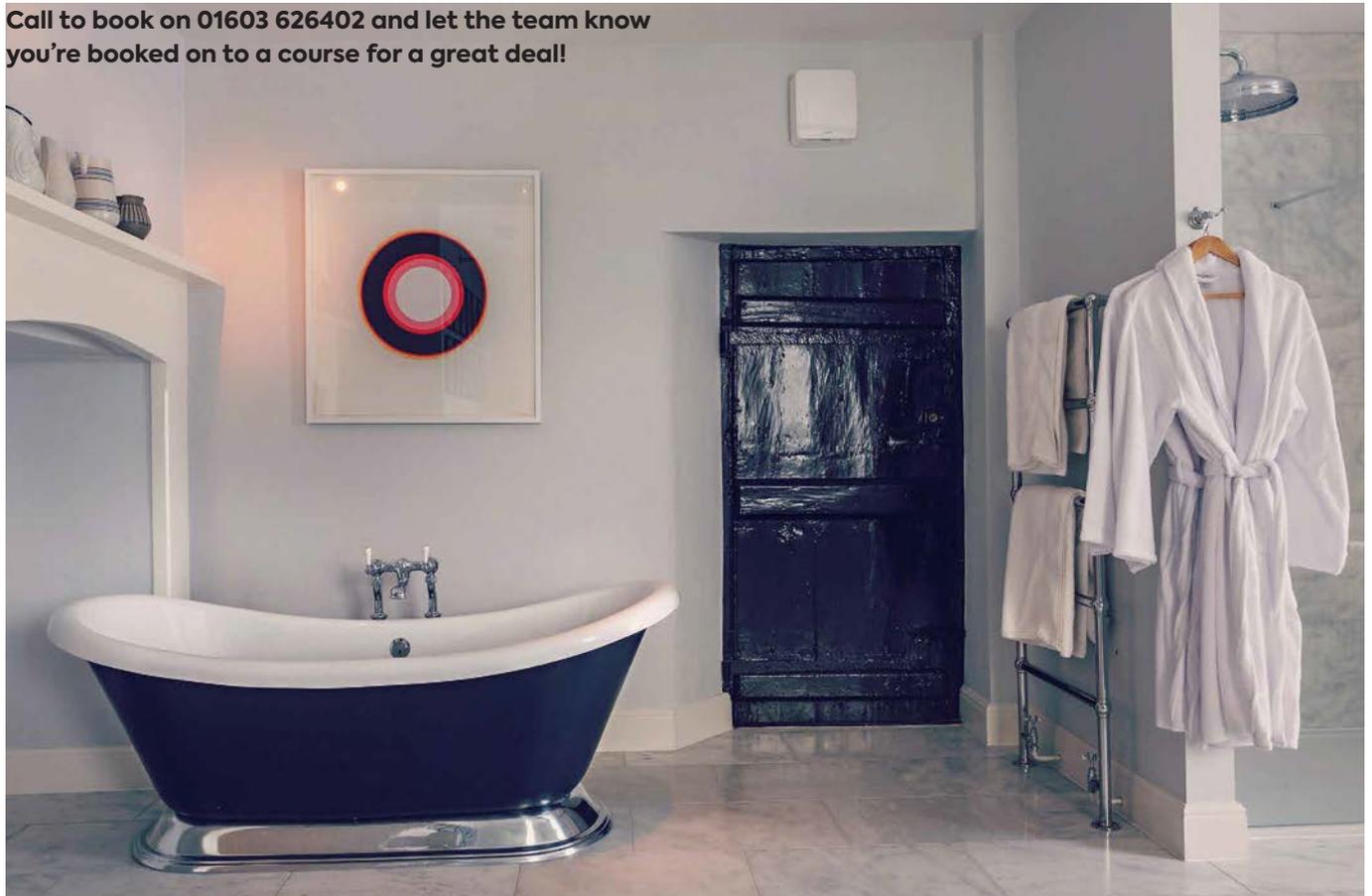
ROOMS

Stay WHY NOT MAKE A NIGHT OF IT?

What better way to relax after a day spent cooking in the kitchen than with a **restorative stay at The Assembly House** in one of our beautiful bedrooms?

AND IF YOU'RE on one of our residential courses, we can highly recommend the quick commute from luxury bedroom to Cookery School workstation! Immerse yourself in Georgian splendour in one of our spacious and stylish rooms – we have 15 to choose from, some with their own secret gardens, others with their own lounges, House suites with fountain views, opulent top-floor suites with rooftop views and all 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. ✂

Call to book on 01603 626402 and let the team know you're booked on to a course for a great deal!



ACHIEVEMENTS

50 BEST PLACES TO WORK 2021

AWARDS

We've not done bad...

- Best Wedding Venue, East of England Good Hotel Guide 2021
- The Caterer's 50 Best Places of Work in Hospitality 2021 winner
- Business Community Fundraiser of the Year for the Norfolk and Norwich University Hospital
- Best Afternoon Tea, EAT Norfolk Food and Drink Awards 2018/19
- Best Norfolk and Suffolk Food and Drink Attraction, Norfolk and Suffolk Tourism Awards 2018/19
- Best Marketing, Norfolk and Suffolk Tourism Awards 2018/19
- 2017 British Citizenship Award
- 2017 Certified Centre for the Children's University
- 2016 Best Small Hotel of the Year, Norfolk Tourism Awards
- 2012/13 Inaugural 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

ACHIEVEMENTS

- 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



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