

# Cookery Theatre Timetable

Featuring professional chefs from the top cookery schools in the UK, members of  
the Independent Cookery Schools Association

## Thursday 7th

### 11am **Season - The Exclusive Cookery School**

Situated in the stunning grounds of Lainston House, an exclusive hotel near Winchester, Hampshire, Season is housed in a renovated 17<sup>th</sup> century well house. Classes are as diverse as the perfect dinner party, show-stopping meat dishes, classic cake making, knife skills, chocolate masterclasses from a Chocolate Master, parent and child cooking and many more.

*Test trout with watercress salsa verde and char-grilled vegetable salad.*

### 12.15pm **The Bertinet Kitchen**

The Bertinet Kitchen opened in September 2005 in the centre of beautiful and historic Bath. Owned and run by French chef and baker, Richard Bertinet, the school offers a range of relaxed and fun courses for food lovers of all abilities and specialist baking and bread-making courses for amateurs and professionals alike

*Richard will show you how to make a delicious sweet dough that can be used for brioche, pain viennois, tea loaves and doughnuts as well as an utterly delicious baked brie with persillade which he will also create on the day.*

### 1.30pm **Demuths**

Set in a beautiful Georgian building in central Bath, and led by Rachel Demuth and experienced chefs, all Demuth's courses are vegetarian, and many are vegan, raw and gluten-free.

### 2.45pm **Lucknam Park Cookery School**

Located in a small house on the estate of Lucknam Park, a magnificent listed Palladian mansion set in 500 acres of extensive parkland, the cookery school opened in November 2012. Choose from a wide variety of courses, from Michelin cooking at home to survival dishes for students, French classics and innovative dishes to children's courses, whilst staying in Lucknam's luxurious surroundings.

## Friday 8th

### 11.50am **White Pepper Chef Academy and Cookery School**

White Pepper, established in 2010 in Poole, Dorset, is a leading chef academy with an international appeal and a Michelin starred Chef Director. Professional training prepares students for the commercial kitchen, assists foodpreneurs realise their dreams or provide necessary life skills to those on a gap year.

*Perfect Two Course : Trout Tartar, Creme Fraiche, Citrus Pickled Green Vegetables & Soft Quail Egg plus Raspberry Delice, Pistachios, Almonds & Fresh Raspberry Jam*

### 12.50pm **The School of Artisan Food**

A world class not-for-profit organisation dedicated to teaching skills in artisan food production, Artisan is located on the beautiful Welbeck Estate in North Nottinghamshire in the heart of Sherwood Forest. A wide range of practical, hands-on courses cater for all skill levels from complete beginners through to award-winning professionals in baking, butchery, curing and smoking, brewing, cheese and ice-cream making, pickling and preserving.

*How to Make Sourdough with David Clare: discover the essential processes and techniques to making your own sourdough starter. David Carter, an associate baking tutor at The School of Artisan Food, will impart his secrets to making, looking after and using a sourdough starter. David will also explain the qualities of a good sourdough loaf and share tips on how to achieve great results.*

### 1.50pm **Billingsgate Seafood School**

Located on the first floor of Billingsgate Fish Market next to Canary Wharf, London, Billingsgate is a charity, focused on promoting responsibly sourced seafood to young people as part of a healthy diet. They specialise in providing fish preparation and cookery courses, and offer training to people coming into the seafood industry or who want to improve their understanding of it.

*CJ Jackson, CEO of Billingsgate School : Heavenly Hake; the perfect way to cook one of the UK's sustainable fish, plus the history of Billingsgate Market.*

### **Saturday 9<sup>th</sup>**

Raymond Blanc OBE and celebrated baker Candice Brown take to the stage on Saturday 9<sup>th</sup> September. Making the event line-up even sweeter, Candice Brown will be creating a signature cake to be served as part of Ascot's afternoon tea menu.

- 11.30am **Neil Phillips** introduction and racecard tipping
- 11.45 **Matt Worswick** at The Latymer signature dish
- 12.12pm Fine dining experience with **Cunard**
- 12.55pm **Raymond Blanc** OBE masterclass with **Bibendum** white wine pairing
- 1.25pm **Raymond Blanc** OBE audience Q & A
- 2pm **James Tanner** masterclass with **Bibendum** red wine pairing
- 2.35pm **Stella Artois** pie and cider recommendations
- 3.05pm **James Wood** foraging demonstration with wild rice noodle salad
- 3.30pm Cocktails with **Lavazza**
- 4.05pm **Candice Brown** masterclass and Q & A
- 4.40pm Deconstructed elderflower cheesecake demonstration with **James Wood**
- 5.05pm Pernod Ricard – the art of blending by **Chivas Regal Whisky**

### **Sunday 10th**

#### **11am Dudwell School**

Set in the heart of the Mendip Hills in Somerset, Dudwell is run by Caroline Waldegrave, former MD and co-owner of Leiths School of Food and Wine, on whose board she remains, and author of many cookery books including the *Leiths Cookery Bible* which was written with Prue Leith. Courses in the Waldegrave family home run for five days and are designed both for guests with little cookery experience and for those who wish to refresh or develop their cooking skills.

#### **12.15pm Squires Kitchen International School**

Set in a lovely Georgian style building in the historic market town of Farnham, Squires Kitchen has always been at the forefront of cake decorating. From the basics of beautiful baking to mastering the art of cake decorating, chocolate and sugarcraft, courses are run by leading sugarcraft names, master chocolatiers, celebrity chefs and professional bakers.

*Learn the art of perfect pâtisserie with expert baker and cake decorator, Marianne Stewart. Marianne will be showing you how to make impressive buttercream cakes with delicate buttercream flowers. She'll also share the secrets of creating elegant sugarpasted tiers decorated with edible lace and sugar flowers, giving you the confidence to create showstoppers in your own kitchen.*

#### **1.30pm Michel Roux Jr. Cookery School at Cactus Kitchens**

Based in a former chapel in south west London, in a kitchen shared with the makers of BBC's *Saturday Kitchen Live*, their one day and half day classes are hands-on, small (12 students), fun and unintimidating, taught by friendly Roux-trained chefs with a wealth of experience who work in professional kitchens.

*Elevate your kitchen skills with Head Chef at Roux at Parliament Square and Masterchef: The Professionals winner Steve Groves, who will show you how to transform top quality, simple ingredients into delicious meals that you can replicate in your own kitchen. This is an excellent opportunity to get an insight into the working of a top professional kitchen.*

#### 2.45pm **Tante Marie Culinary Academy**

The UK's oldest independent cookery school, founded in 1954, and based in Woking, Surrey, Tante Marie runs courses from one day to one year. Graduates leave with a complete range of culinary skills which will enable them present themselves as highly skilled and inspirational cooks, and are now running successful businesses around the world.

## **SOCIAL KITCHEN IN ASSOCIATION WITH FISHER & PAYKEL**

### **TIMETABLE**

Join the chefs while they create a delicious meal and then enjoy eating their creation.

*Please book your time slot at reception when you arrive at the racecourse. There are limited numbers for each time slot, so if you don't turn up, I'm afraid we can't guarantee we can offer you another time that day.*

#### **Thursday 7<sup>th</sup>**

10.30am, 11.45am, 1.15pm, 3.30pm

#### **Friday 8<sup>th</sup>**

11.45am, 1pm, 3.30pm. 4.45pm

#### **Saturday 9<sup>th</sup>**

11.45am, 1pm, 3.45pm, 4.50pm

#### **Sunday 10<sup>th</sup>**

10.30am, 11.45am, 1.15pm, 3.30pm

## **BBQ Masterclass with Broil-King**

### **Timetable**

At your own workstation with your own Broil King gas barbecue and using ingredients given to you by the chef, follow the chef's instructions to make a simple but delicious barbecued dish and then eat it! When you arrive at the Racecourse, book in

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