



**BOOK
NOW**

TEAMBUILDING WORKSHOPS & PRIVATE EVENTS

SQUARE
FOOD FOUNDATION

Celebrate with friends
and colleagues and book
a fun, hands-on cookery
class followed by a three
course lunch or dinner

OUR WORKSHOPS



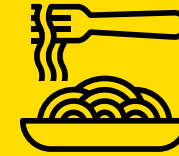
STEAK & CHIPS

(£10PP SUPPLEMENT)

A really good steak is all about how the meat has been kept.
And where the animal comes from. And the butchery.
The cooking is quite important too. Everything.

SAMPLE MENU

Ribeye steak
Hand-cut triple cooked chips
2 classic steak sauces
Appropriate salads and vegetables
Elizabeth David's chocolate mousse



A PASTA MASTERCLASS

(MAX NUMBERS 12)

Pasta is the most iconic of all Italian staples and fresh pasta the most delicious. This class takes you step by step through 3 simple but brilliant dishes.

SAMPLE MENU

Fettuccine with sage and butter
Cannelloni Amatriciana
Butternut squash ravioli, hazelnut and watercress pesto
Panna cotta with poached fruit



A LITTLE TASTE OF THE MIDDLE EAST

No one cannot love the world of Middle Eastern Cooking. It is seductive, bold, open-hearted and deeply life-affirming. It is full of the mystery and tastes of an ancient culinary tradition.

SAMPLE MENU

Spiced flat breads, Baba ghanoush
Lamb kofta, mixed spiced greens and spelt
Or
Spiced winter vegetables, chermoula, couscous
Labneh, roast plums, pistachios and rose water



AN INDIAN FEAST

In this workshop you will be introduced to the world of real Indian food including the famous Tamil Nadu street food dish, Masala Dhosa.

SAMPLE MENU

Masala dhosa
Chicken curry
Winter vegetable and chickpea curry
Kerala Lemon Rice
Shrikhand with pistachios, saffron & rose petals



HOME-MADE BREAD

Discover the joys of artisan baking and produce a variety of beautiful bread to eat here as well as take home and share.

SAMPLE MENU

Flamiche (French dough based cheese and leek flan)
A variety of seasonal salads
Irish soda bread and scones
A sweet bread



MEXICAN FIESTA

(£5PP SUPPLEMENT)

Dive into the delicious smoky flavours of Mexican Cookery with this fun and spicy menu.

SAMPLE MENU

Tacos with tomato salsa, guacamole and refried beans
Mexican-style slow roast pork
Vegetable chilli
Mexican tomato rice
Thomasina Miers' caramelised pineapple cheesecake

ALL MENUS £40 PER PERSON PLUS SUPPLEMENTS WHERE INDICATED

Costs include all ingredients, tuition, equipment. You're welcome to bring with you wine, beer, fizz and soft drinks!
Minimum 12, maximum 16 people (unless otherwise indicated).

WORKSHOPS LAST FOR BETWEEN 2-2.5 HOURS TO INCLUDE LUNCH OR DINNER

**GIFT
VOUCHERS
AVAILABLE**



BOOK NOW

www.squarefoodfoundation.co.uk/teambuilding-corporate-events

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Square Food Foundation is a registered charity (no. 1173323). Every penny of profit supports our food education courses and classes for schools, community groups and charitable organisations.

Find out more at www.squarefoodfoundation.co.uk/cooking-from-scratch