



**BOOK  
NOW**

# TEAMBUILDING WORKSHOPS & PRIVATE EVENTS

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

**SQUARE**  
FOOD FOUNDATION



# OUR WORKSHOPS

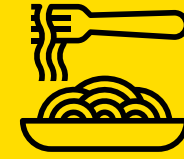


## STEAK & CHIPS (£10PP SUPPLEMENT)

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 £50 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](http://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](http://www.squarefoodfoundation.co.uk/cooking-from-scratch)