

THE GIFT GUIDE

Cookery classes

What could be a better gift for the foodie in your life than a course which indulges their passion in the hands of an expert? Our favourite cookery experiences cater to every taste



CHRISTMAS MADE EASY

Hartnett & Holder & Co, Limewood hotel, Hampshire

If you're quick there's still time to book a course led by Angela Hartnett and Luke Holder at this one-day course that promises to take the stress out of cooking this Christmas. For the sweet of tooth, there's also a two-hour Christmas Pudding Workshop.

Date 6 dates in December

Price £210 (£75 for the pudding workshop)

Find out more limewoodhotel.co.uk

MICHEL ROUX JR. PREMIER EXPERIENCE

Cactus Kitchens, London

This experience provides a rare opportunity to cook a three-course meal under the steer of double Michelin-starred chef Michel Roux Jr. The course is geared to beginners, but, offering a wealth of detail, will also satisfy the cook with a little more kitchen experience.

Date 11 January, 22 February

Price £995

Find out more cactuskitchens.co.uk

OYSTER MASTERCLASS

Outlaw's at The Capital hotel, London

An informal oyster experience hosted by Nathan Outlaw's head chef, Tom Brown. During the evening, guests will be served five different oysters, each paired with a drink chosen by sommelier Damon Little. Meanwhile, Tom will explain each variety - including how to best prepare and cook each one.

Date Second Wednesday of the month

Price £60

Find out more capitalhotel.co.uk



COOKING WITH CONFIDENCE

Leiths Cookery School, London

Absolutely ideal for enthusiastic amateurs who need a bit of a confidence boost, this six-week evening course is brilliant for those who are completely new to cooking - and for anyone who's keen to master the art of creating dishes that are both achievable and inspiring.

Date 3 January

Price £545

Find out more leiths.com

WINTER COMFORT FOODS

Cookery School at Little Portland Street, London

Learn to make family favourites that are comforting, easy, affordable and delicious on this one-day course. Comfort food classics such as macaroni cheese, cottage pie, oven baked chips and ultimate apple crumble are all on the menu.

Date 4 February

Price £115

Find out more cookeryschool.co.uk

BEER BREWING

London Fields Brewery, London

This home brewing class aims to arm attendees with all the skills required to make craft beer from scratch at home. Beginning with raw materials, guests are taken through the whole brewing process from start to finish - with a tasty lunch included.

Date Vouchers available for every

Saturday and Sunday

Price £99

Find out more londonfieldsbrewery.co.uk

Images courtesy of The Cookery School, Little Portland Street



AFTERNOON TEA MASTERCLASS

Belmond Le Manoir, Oxfordshire

Where better to master a majestic afternoon tea than at Raymond Blanc's kitchen at the award-winning Belmond Le Manoir? The one-day course covers how to make the perfect finger sandwiches, scones, tartlets, and a show-stopping gateaux. Attendees also get to feast on lunch and afternoon tea.

Date Various throughout 2017

Price £365

Find out more belmond.com

EATING TO BE HEALTHY

Daylesford Cookery School, Daylesford

This health-centric course is perfect post-Christmas for anyone keen to start the new year armed with more knowledge on cooking without sugar, dairy and wheat. A great gift for the gourmet who loves good food but suffers from intolerances - or who just wants to learn more about healthy eating.

Date 15 January

Price £185

Find out more daylesford.com

CHEESE-MAKING

The Organic Farm Shop, Cirencester

Ideal for novices, this one-day beginners' course teaches guests how to make a range of simple soft cheeses and yogurts. At once relaxed and informative, it's a great bet for foodies looking to expand their kitchen skills and taste plenty of fine cheese along the way.

Date 28 January, 4 March

Price £95

Find out more theorganicfarmshop.co.uk

ARTISAN CHOCOLATE-MAKING

Hartingtons of Bakewell, Peak District

From creating your own herb-infused ganache to making white chocolate shards, this course is a chocoholics's dream come true.

Date 9 March

Price £115

Find out more hartingtons.com

BREAD-MAKING

Lamanca, Peebleshire, Scotland

Scotland-based bakers Andrew Whitley and Veronica Burke cover everything from sourdough to yeasted and gluten-free bread, as well as advice on shaping, sizing and storing.

Price £195

Date 14 January

Find out more breadmatters.com

SEAFOOD SESSIONS

Rick Stein's Cookery School, Padstow

Ideal for seafood-lovers, guests will discover Rick Stein's favourite dishes - ranging from clams with beer to whole grilled lemon sole.

Date 31 January

Price £198

Find out more rickstein.com

BAKING & CAKE DECORATING

Peboryon, Penzance

This gourmet baking course is ideal for GBBO fanatics. Join award-winning bakers to make foraged elderflower curd and craft a cake that's sure to be a showstopper.

Date 10-12 February

Price From £120

Find out more peboryon.com

GAME CLASSES

Philleigh's Way Cookery School, Truro

This course is filled with expert demonstrations and practical sessions, all of which are designed to instil confidence when it comes to preparing feathered and furred game for the dinner table. Whole animals are put to tasty use in a variety of dishes - think smoked partridge, game terrine, and pan-fried venison.

Date 28 January

Price £150

Find out more shootinguk.co.uk

PÂTISSERIE COURSE

Ashburton Cookery School, Ashburton

Sweet tooth? Then this course is the one for them. Attendees are taught shortcrust, sweet and choux pastry, enabling them to make a classic range of treats from chocolate eclairs and profiteroles to pastries and tarts. Even better, guests get to take home all of their baked goods in a gorgeous patisserie box.

Date Various throughout 2017

Price £165

Find out more ashburtoncookeryschool.co.uk

WOODFIRED FOOD

Manna from Devon Cooking School, Devon

With the woodfired oven cooking trend showing no signs of cooling down, Holly and David Jones offer an expert experience. Cookery school gift vouchers are an ideal way to treat your favourite foodies to a cooking experience that's quite literally smoking hot.

Date Various throughout 2017

Price £165

Find out more mannafromdevon.com