



Corporate & Private Events

Join us at Ann's Smart School of Cookery for a fun interactive cookery event to a menu that suits everyone's taste buds for team building and special occasions.

Ex MasterChef contestant Ann Hood will create a fabulous menu to suit your requirements and dietary requests and teach your group lots of inspiring tips and techniques.

Event timings – Approximately 1.5-2 hours

Example of themes:-

-  Spanish Tapas
-  Thai & Asian
-  Simply Curries
-  British Classics
-  Bread making
-  Italian & Pasta making
-  Gourmet
-  Mexican
-  Invention canapes

Work under Chef's guidance to create a superb menu of your choice to enjoy with your group.

What's Included:-

Smart school team and equipment
All ingredients
Disposable aprons

Optional extras

Personalised Aprons £25 each
Smart school aprons £20 each
Wine £15 per bottle
Juices £1 per serving

Sample Menus:

Menus will be designed to suit your specific requirements incl dietary

Canapés:

Chicken satay
Curried prawns
Blue cheese and walnut bruschetta
Balsamic tomatoes with basil
Smoked mackerel pate crostini

Spanish Tapas:

Traditional paella
Prawns al Pil Pil
Pincho diablo
Patatas bravas
Crispy calamari

Thai & Asian:

Thai noodle broth with crostini
Thai green or red curry with sticky rice
Coconut pudding

Gourmet:

Mushrooms in a white tarragon sauce with crostini with a wild rocket salad
Spatchcock chicken or seared salmon with Provencal vegetables, & parmentier potatoes
Apple tart tatin with crème patissiere

Indian Classics:

Warm mango, chickpea and coconut salad
Curried prawns with a tomato raita and roti breads
Goan curry with saffron rice
Cardamom dessert

Mexican

Freshly made tacos
Mexican rice
And lots of sides!

Japanese

Sushi and dips
Duck ramen
Chicken katsu curry and rice

Testimonial from Hunters Contracts

We recently took some clients to The Smart School of Cookery at their London location which is fabulous.

Having personally been a few times to the Danbury location of the Cookery school, we decided to invite some clients to a Hell's Kitchen style cookery evening. The evening was an outstanding success and all the clients loved it as it was so different to 'usual corporate type events' and a great team building and fun thing to do. Perfect for clients who are interested in cooking but even if they are not - it is informative and a great laugh and Ann and her team are relaxed and help achieve this - it is as competitive as you want to make it. The best thing is you get to drink as you cook and eat the delicious food too. ABSOLUTELY RECOMMEND IT.