

*The
Cookery School*

AT

BRAXTED
PARK

BESPOKE COOKERY DAYS

A unique experience creating unforgettable corporate hospitality and team building events

www.braxtedpark.co.uk

The Cookery School
— AT —
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ABOUT THE SCHOOL

The Cookery School is an integral part of the Braxted Park Estate, a stunning 500 acre, privately owned parkland in central Essex.

It is the vision of estate owner Duncan Clark. Combining his passion for land and food, Duncan saw the opportunity to develop a state-of-the-art cookery school in the old boiler house, a building that sits adjacent to the main house.

The kitchen itself was designed and handcrafted by local kitchen designer Davenport. It features top of the range Miele appliances and with 10 purpose built workstations, it can accommodate a maximum of 20 budding cooks.

A built-in sound system ensures that our chef can be heard throughout the demonstration and 3 large, flat screen TVs allows clear visibility for all.

To keep your guests comfortable, the cookery school has air conditioning and central heating, and an interconnecting room provides the perfect space for meetings or private dining if required.



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ABOUT THE SCHOOL



CORPORATE HOSPITALITY

For something really special, entertain your staff or clients on a bespoke cookery day and really get to know them. Working in partnership with your clients in our stunning kitchen transforms the business of business into something radically different and takes professional relationships to an entirely different level.

In a social, enjoyable and collaborative environment, the day provides an opportunity for your clients to work in pairs as well as in groups.

We offer a varied programme of full or half day and evening classes which combine hands on skill based cookery classes with demonstrations, tastings, and our meeting and conference facilities.

The Cookery School AT BRAXTED PARK



“The Master Chef competition at Braxted Park was a new experience for me as I had never participated in anything like this before. Braxted Park’s staff were helpful and knowledgeable and did a great job of keeping us all on track. For the evening event, the staff from Braxted Park provided us with everything we needed.”

- Mark Anderson, Founder, Anderson Foundation -



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TEAM BUILDING

The Cookery School at Braxted Park is the ideal location for a team building activity that you and your colleagues will never forget. Activities ensure that participants focus on key team skills whilst the time in the kitchen is sociable and fun.

The Cookery School team building days provide an excellent opportunity for participants to work individually, in pairs or as a group.

Cooperation, good communication and team spirit are imperative to the success of a motivated and effective team, and the engaging environment and competitive nature of the day within the cookery school are a powerful tool for demonstrating these key skills.

The days help to develop a number of different areas within your business. From project planning, to time management and problem solving, a few hours in the kitchen can showcase how a team takes its strength from recognising its individuals strengths and weaknesses, and helps colleagues to organise and respect different personalities and work styles.



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TEAM BUILDING

What's included in a typical corporate or team building event?

- Tuition and support from a highly qualified chef
- Welcome refreshments, morning coffee and afternoon tea
- Bespoke Cookery School Aprons
- Exclusive venue hire
- Recipes presented in a folder



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CELEBRATE WITH US

A one day cookery experience offers a unique way to celebrate corporate events or milestones, like the annual office Christmas party. Included are details of a Christmas party event we hosted for Colchester based Brower Media.

The Cookery School here at Braxted Park was approached by Browser Media, a local inbound marketing company based in Colchester, to host their end of year Christmas party, named 'The Browser Media Banquet'.

On arrival the team enjoyed a glass of bubbly and donned their aprons ready for the afternoon of festive cooking ahead.

The menu included:

- Baked crab pot with creamy leeks and pepper vinaigrette
- Gressingham breast of duck, tarragon rosti potato, red currant jus, confit garlic and crispy leeks
- Mulled wine poached pears with brandy custard and honeycomb
- White and dark chocolate cheesecake, mango coulis and shortbread biscuits



*"The menu is absolutely delicious!
I'm already planning a dinner party
over the Christmas break to show
off my new skills!"*

- Tom, Party Delegate -



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MEET THE CHEFS

Our award-winning chefs have been hand-picked to ensure we provide you with the finest cookery experience in a fun and friendly environment. Their knowledge and skills will enable you to produce fine food in your own kitchen at home.



Giovanni Di Sarno
Artisan baker and pizza chef
Fifth generation
Italian baker.



Hulya Erdal
Professional chef and teacher
Food expert on BBC
Radio London.



Padmaja Kochera
Chef and cookery teacher
Passionate about authentic
Indian food.



Yui Miles
Chef and cookery teacher
Masterchef 2019 contestant.



Ursula Ferrigno
Food writer and chef
Classically trained in Paris.



Steve Walpole
Food consultant and chef
Trained at Westminster
Kingsway College.

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VENUE HIRE

Braxted Park is the ideal location to tailor make your event with a multitude of excellent conference and meeting facilities:

- The Cookery School
- The Plessey Suite is a fully equipped meeting room suitable for small meetings or private business dining. The two rooms are interconnected via a small arch enabling both meetings and adjacent breakout space.
- The Orangery located in the main house, ideal for conferences of 150 people or 70 people dining
- The Lantern room located in the main house, ideal for smaller events, dinners, receptions and meetings.
- Our atmospheric oak panelled dining room located in the main house, ideal for meetings and private dinners of 10-12 people.



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BOARD ROOM HIRE

The Plessey Suite is a fully equipped meeting room suitable for small meetings or private business dining. The two rooms are interconnected via a small arch enabling both meetings and adjacent breakout space.

With a maximum capacity of 12 people, The Plessey Suite offers a range of bespoke packages, whether you are hiring exclusively on a half day or full day basis. The room is complete with a 55" screen, HDMI connection and super-fast Wi-Fi. Flip charts etc are available upon request.

The Plessey suite boasts a small fridge full of soft drinks alongside a tea & coffee station featuring a signature Twining's Tea Box.



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ACCOMMODATION

Compliment your visit to Braxted Park by adding an overnight stay for your guests. Our various accommodation options include:

- Accommodation available for up to 24 guests in 12 en-suite rooms, all of which are decorated to a very high standard
- Accommodation available in a highly appointed cottage on the estate
- Accommodation opportunities are available in the main house. Full details available, upon request



CONTACT

At Braxted Park we believe strongly in building long term relationships with our business partners and welcome the opportunity to discuss our unique cookery experiences and conference facilities with you.

To find out more or book a tour of The Cookery School and all other venue opportunities here at Braxted Park, call 01621 892305.

Directions

From the M25

- Exit at junction 28 onto the A12 towards Chelmsford & Colchester. Pass Chelmsford & Witham.
- Leave the A12 after the second Witham exit, at the junction for Silver End and Great Braxted.
- Turn right at the T-junction. Continue under the A12 then over a small bridge and keep the red wall on your left.
- Just after the 'road narrows' sign turn left into the estate through the large iron gates.
- Follow the drive to the right for the car park. Walk back towards the house, the Cookery School is on the right at the top of the steps.

From Stansted

- Head on the A120 to Braintree.
- At the McDonald's roundabout take the 3rd exit (unmarked except a 50mph sign) and continue to Cressing.
- Merge left onto Temple Lane which takes you into Silver End.
- In Silver End turn right at the T-junction. Continue for approximately 2 miles through Rivenhall under the A12 then over a small bridge and keep the red wall on your left.
- Just after the 'road narrows' sign turn left into the estate through the large iron gates.
- Follow the drive to the right for the car park. Walk back towards the house, the Cookery School is on the right at the top of the steps.

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