



THE AVENUE GUARANTEE

The possibilities are infinite and we have countless ideas flowing through our creative culinary brains! From start to finish our dedicated team will be here to assist you on all levels so that together we can put on the best private, Christmas team-building or corporate event!



OPTIONAL EXTRAS



- Bottomless wine £25pp (£35pp to include beers and bubbles)
 - Soft Drinks £5pp
 - Bring Your Own Booze £15pp
 - Personalised aprons £25pp
 - Extra time on your booking
- N.B. Extras need to be booked for the whole group



Classes are priced for a minimum of 20 people although we can host from 1 to 30 people so for an accurate quote for your group email us. VAT is not included.

Each class includes Christmas Crackers and Christmassy vibes!

Please note these classes are merely sample events and not set, which means they can be adjusted to suit the culinary desires and budget of each group. Menus are just samples and can be suited to your likes/dislikes and most dietary requirements.

If you are looking for a daytime, weekday event we can sometimes offer reduced rates during our low season so do ask.

Events are available at our primary location in Wandsworth or in some instances we can try and locate a space that is more central.



Testimonials



Deloitte.

**FREDERIKE CROFTON DELOITTE
DINNER PARTY DINING (13 PPL)**

Loved this experience. We did it with my team to get everyone working together and to welcome a few new team members. Everyone enjoyed it immensely. Highly recommend!

**ANDIE CARO, JOHNSON & JOHNSON
DINNER PARTY DINING (6 PPL)**

THANK YOU. The team building event was a success and I know we're just 6 attendees but everyone loved every second of it. I'm not sure if I previously mentioned this but we are the leadership team for a systems support group and we are located from different parts of the world and having your place to accommodate us is one of the best highlights of our time in London! Food definitely did bring us all together, much closer I must say. Half of us has never even met each other after working for a year already so doing the activity on Day 1 of our week-long meeting was definitely a good way to start. Again, we appreciate you for accommodating our group, we all had smiles on our faces with full tummies when we left. Please extend our appreciation to the chef as well.

Johnson & Johnson



DAVID GEORGE, DINNER PARTY DINING (11 PPL)

What a great way to spend a birthday party, drinking and cooking under the watchful encouraging eyes of Richard and his team of kitchen ninjas. They made everything work so well and then topped the night off by serving dinner and even some unplanned pudding! Amazing experience.

**BRIDGET O'KEEFFE, BLUSH & BLOW
PASTA (17PPL)**

Our Christmas party was hands down the most fun we have had together as a team. The staff created a fun atmosphere and encouraged lots of laughing! Our staff left the evening having bonded over pasta, red wine and lots of dancing. Sophie and the team were so accommodating and their number one concern was that we had the best possible time. The experience brought our team closer together in a way that would have been very difficult without the help of the amazing Avenue Cookery School staff. Thank you so much!



Remote Workshops



WE COME TO YOU...

Maybe you are looking for something fun to do in a location closer to you or perhaps our kitchen is booked for the date you are looking for.

These classes can be held in your office, home or a location of your choice. Whether for an office party, a work lunch, a birthday party or perhaps a bigger event, all you need is the workspace and a sink with running water and we'll do the rest!

SIMPLY SUSHI

1 hour

£70pp

More details on P.4



PIZZA WORKSHOP

2.5 hours

£130pp

More details on P.5

Simply Sushi

1 Hour - £80 per person

Lunch/Dinner

Remote - £100pp

Veggie Sushi



- *Sample Menu* -

Sushi, Sushi, Sushi!!

- *About* -

This amazing, short but sweet, Sushi Workshop will teach you how to roll Sushi like a pro.

On arrival you will have a demonstration of how to make a selection of sushi rolls. You will then roll on with making your own sushi.

All the vegetables will be pre-sliced, smashed and chopped and the rice precooked. This will enable you to focus on mastering sushi in just a short amount of time.

You will get to eat your sushi while you work so no need to hold back, just indulge and enjoy!

Pizza Workshop

2 Hours - £100 per person

Lunch/Dinner

Remote - £130pp.

We'll bring the pizza ovens!

2.5 hours (including 30 mins chatting time while the dough proves)



- *Sample Menu* -

Pizza, Pizza, Pizza!!

- *About* -

This Pizza Workshop will have you spinning pizza like a pro in no time.

Kickstarting with a demonstration of how to make the best pizza dough - an essential component for that perfect pizza! You will then get kneading and get that dough made before moving on to the toppings.

Toppings prepped, it's time for cooking! And, when your pizzas are cooked, you will get to enjoy the fruits of your labour

Brunch

2 Hours - £100 per person

An Egg-cellent Brunch!



- Sample Menu -

Clarence Court Burford Brown Eggs Benedict

Soda Bread

Pastries on arrival

Tea & Fresh Coffee

Add Bottomless Bloody Mary's or Bellini's for £30pp

- About -

This class is the only way to start your day!!!

The class will begin with a demonstration showing how to master a hollandaise and how to perfectly poach an egg and the tips and tricks involved.

After the demonstration it will be your turn to get stuck in.

In no time you will have put together an amazing Eggs Benny for yourselves alongside a loaf of fresh Soda Bread to take home.

When Brunch is ready and no one can hold their stomachs any longer everyone will move to the eggs-tremely cosy dining table, and eat the fruits of their labour with a top up of your drinks...

Sushi Workshop

2 Hours - £105 per person

Lunch/Dinner



- Sample Menu -

Hosotate Maki

Temaki

Gunkan

Uramaki

- About -

Having got comfortable with a drink and some homemade bread, your sushi demo will commence. From a brief history to tips and tricks of the meticulous trade, the demonstration will prep you for your hands-on sushi making.

Once you have absorbed the sushi making techniques you will sushi roll to your islands and get rolling!

You will whip up a range of sushi rolls and then you will get to sit down round the table and indulge in your roly good creations.

You will be surprised how easy it is to make sushi when prepared with tips from our chef!

Perfect Pasta Class

2 Hours - £105 per person

1.5 Hours - £90 per person*

Lunch/Dinner



- Sample Menus -

Caramelised Onion and Rosemary Focaccia
Gorgonzola & Pear Ravioli with a Beurre Noisette
* Tagliatelle and Pesto

- About -

Whoever thought making pasta was a waste of time will be proved wrong during this class. We only use the best Clarence Court Burford Browns in order to get the best results in both look and flavour! Gone with the flavourless supermarket ravioli and in with the homemade flavour packed pockets of joy!

You will be welcomed with steaming fresh homemade focaccia with extra virgin olive oil and sticky sweet balsamic.

While you are nibbling on the bread and sipping on your drinks you will be demonstrated the processes of making pasta dough, creating the filling, rolling out the pasta and, lastly but most importantly, you'll be taught how to nail ravioli. Then it's your turn, but handle with care - if you have a hole in the ravioli you can lose that precious and oh so truly delectable filling!

Lastly, and most deliciously of all, you'll get to eat your precious creations round our cosy dining table! Cheers!

Fish & Chips

2 Hours - £105 per person

Lunch/Dinner



- *Sample Menu* -

Ab Fab Fish & Chips
Minted Crushed Peas
Zingy Tartare Sauce

- *About* -

Never buy your Friday Fish & Chips from the corner shop again! Learn how to impress your friends and family with your very own Beer Battered Fish and Deliciously Crispy Chips that will go down like a chip shop on fire, trust us!

Cooking doesn't have to be daunting when you have our in-house professional chefs to help you along every step of the way! Not only will you finish the class a king or queen of the fryer, but you will have a cracking time whilst learning to do so. With music pumping and the drinks flowing you are sure to have a fabulously traditional British evening!

Great British Bake Off

2.5 Hours - £115 per person

Tea, Coffee and Your Bakes



- Sample Menus -

Mince Pies
Chocolate Log
Ginger Bread

- About -

In true Great British Bake Off style we will set you a challenge where you will be competing against each other in pairs or teams.

Having been given a short demonstration to help point you in the right direction you will be given a recipe to follow and adjust to your style in order to impress the chefs. On your marks, get set, bake!

While the kitchen fills with the buzz of competition and delicious sweet smells fill the air, the chefs will go round to keep an eye on what is going on, giving tips and generally making sure the kitchen isn't burnt to the ground 😊!

When everyone has finished and the chefs have named and awarded the winner, you will get to sit down and enjoy the inevitably wonderful baked goods with tea and fresh coffee.

Ready Steady Bake

2.5 Hours - £115 per person

Tea, Coffee and Delicious Bakes



- *Sample Menu* -

Mince Pies

Noel Gingerbread Biscuits

Orange Chocolate Brownies

You could also make this into a Cupcake Making & Decorating Class

- *About* -

Fill your life with the delicious aromas of freshly baked treats with our Ready Steady Bake Class±

Baking doesn't have to be daunting, and with our demonstration of tips and techniques, we will show you how to produce perfect cakes every time using only the best Clarence Court Eggs to make your bakes oh so light and fluffy!

You won't just be learning great sticky sweet recipes but will have fun while doing it. While you are cooking our chefs will be on hand to help ensuring a successful bake. With music going and conversation flowing, alongside some delicious bakes, you can't go wrong with this class!

When everyone has finished you will get to sit down and enjoy your sweet creations with tea and fresh coffee!

Macaron Masterclass

3 Hours - £130 per person

Macarons and something to nibble



- Sample Flavours -

Cinnamon & Raisin
Brandy & Allspice
Cointreau & Orange

- About -

The ever so delicate and popular Macaron is a small circular French patisserie, typically made from ground almonds and filled with a wide variety of fillings.

These incredibly fashionable delectable discs of deliciousness can be made in a plethora of forms, flavours and colours. It's also worth mentioning that they are Gluten Free AND Vegetarian!

When you have nibbled on some fresh bread and had a tippie, the class will begin with a demonstration on how to master these traditional French biscuits and will finish with you becoming a Master of the Macaron!

If you haven't finished all your macarons before walking out the door you will get a box to take them home with you to share or, let's be honest, devour alone...you deserve it!

Sushi & Cocktails

3 hours - £135 per person

Sushi & 2 Cocktails*

*if you would like cocktails flowing you can add this for £35pp



- Sample Menu -

Sushi, Sushi and Sushi!!
Japanese Garden Spritz
Spiced Lady

- About -

In this class we will take you on a sushi and cocktail journey - yes that's right, get your drinking and eating socks on as this one will make you feel warm and fuzzy!

We will start by warming your senses with a mouthwatering cocktail - made by no one other than you!

Having shaken, tasted and chatted your way through your cocktails our chef will do a sushi demonstration giving you everything you need to know to make your own sushi. You will then get your hands dirty and get making and rolling your own sushi.

Lastly you will make another cocktail before sitting down around our dining table and enjoying the fruits of your labour. Yum!

Dinner Party Dining

3.5 Hours - £155 per person

4 Hours - £180* per person

3-Course Dinner

*Nibbles on arrival



- Sample Menu -

Timbale of Smoked Salmon Mousse
Fillet Steak with Creamy Mash, Roasted Veg and Truffle Béarnaise
Sticky Toffee Pudding and Cream

*We can do a variety of different menu's, including but not limited to Bao / Tapas / Peruvian / Mexican / Italian etc etc...just ask!

- About -

Cook up a storm with us this Christmas!

Having arrived and had a nibble on some fresh bread, you will sit down for a demonstration highlighting tips and tricks of the trade from our experienced chef.

After the demonstration you will go and whip up a stunning, and seriously scrumptious feast with the help of our chefs.

Having cooked up a storm and presented your spectacular dishes, you will sit around our dining table and indulge in your creations around our homey and relaxed dining table. Revel in your glory, kick back, relax and fill your tummies!

Christmas Roast Party

5 Hours - £190 per person

5.5 Hours - £220* per person

Lunch/Dinner

*Nibbles on arrival



- Sample Menu -

Pigs in Blankets

Roast Turkey with Roast Potatoes, Celeriac Mash, Sprouts with Bacon and Chestnuts, Bread Sauce & Gravy
Mince Pies with Brandy Butter

- About -

It's that time of year and our Christmas Roast Party will get those festive juices flowing. We'll start with a demonstration on how to cook a traditional Christmas Roast, including (but definitely not limited to) the best crispy roast potatoes and Christmas pudding you have ever laid your mouth around!

Once the demo has finished you will get cooking yourselves – nothing will teach you better than getting hands-on! After a fun few hours of cooking, what will be the easiest and most stress free Christmas lunch you have ever made, you will get to sit around the dining table and indulge in your festive feast! After all who wants a Christmas roast only on Christmas day!?

After filling your tummies you can take all your new found knowledge home with you to enjoy on the big day that is Christmas!



About Us



"Possibly the most fun cookery school in London"



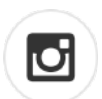
We are a small team headed by 3 partners - Mother, Daughter and Son - Diana, Sophie and Richard.

As a family-run school, it is our mission to teach people of all ages and abilities an understanding of food while having a blast!

Moving away from cookbook dependency and to start treating recipes as sources of inspiration and guidance. We want people to enter the kitchen with a smile and to leave with a bigger one! We incorporate love, enthusiasm and a relaxed, fun atmosphere in all our classes based in our South West London kitchen.

Offering anything from short public (and sometimes boozy) classes, to corporate events, private hens, kids parties and online masterclasses - you name it, we do it!

Come and have some fun with us - you won't regret it!



@avenuecookery



@theavenuecookeryschool