

3-PART AFTER-SCHOOL COOK CLUB

Fridays, 3.30 to 6.30pm (8-14yrs) €90 per child for 3 classes

April 24th - Fresh Spring Delights
 May 15th - May Day Munchies
 June 12th - Back-Yard Barbecue



At the Cook Club, children learn how to cook a seasonal snack, main course and dessert. Through our hands-on approach to cooking they learn how to read recipes and how to choose and cook ingredients. They then get the chance to taste their dishes with their team mates in a friendly, homely environment.

THREE DAY SUMMER 'F' CAMP

10am to 4pm (8 to 14 yrs) €150 per child

WHAT ARE 'F' CAMPS?

We teach about good Food linked to Fitness through Fun

- Prepare nutritious recipes in a Friendly environment
- Cook in teams to learn healthy Fresh Food choices
- Learn hands-on kitchen skills to use in the Future
- Fruit, Vegetables & Meat, savour the Flavour
- Learn, exercise and play games in a Fun way

CAMP 1: July 7th, 8th, 9th
 CAMP 2: August 11th, 12th, 13th

Call for separate information sheet and booking form.

TEAM BUILDING CLASSES

If you are looking for the perfect way to impress some clients or to incentivise your team, then schedule a corporate cooking class. Our classes are fun, informative and allow you and your clients/team to bond by spending quality time together creating delicious meals and therefore contribute to long-term positive team spirit and successful business relationships.

FRIENDS COOK TOGETHER

Choose your own theme with a bunch of friends. Treat yourselves to a unique opportunity to experience a morning or evening where food, fun and conversation are mixed together.

Celebrate birthdays and anniversaries or just each other!



**Call For Details,
 Themes & Prices**



Billie O'Shea has always been passionate about food and cooking. So much so that she changed career from being a nurse/teacher to setting up her own purpose-built cookery school.



As well as completing a business degree, Billie trained at Ballymaloe, Alix Gardner, Ghan House and the National Bakery School. To complement her knowledge of food, Billie also completed an Advanced Certificate at the Wine Development Board.

Since starting Fairyhouse Food & Wine School, Billie and her team of Cookery Instructors and Guest Chefs have taught many hundreds of individuals how to prepare countless recipes and even more cooking techniques. So, come and experience Fairyhouse Food & Wine School, where cooking is our passion and will soon be yours too!

Fairyhouse Road, Ratoath, Co. Meath.

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**Give
 An Extra
 Special Gift This Year**

**Give A Gift Of Cooking...
 ...An Experience With Taste**
 A voucher for one of our courses makes the perfect present for that "foodie" in your life and it will entice the novice cook into the kitchen with delicious rewards.



fairyhouse

food and wine school

Learn To Cook Love To Cook



ONE DAY HANDS-ON FOOD & WINE COURSE

Saturdays 10am to 3pm
(€120 Per person, per course)

BILLIE O'SHEA COOKERY DEMONSTRATIONS

Thursdays 7pm to 9.30pm
(€55 Per person, per course with tasting of food prepared)

ONE DAY HANDS ON NUTRITIONAL COURSES

Sundays 10am to 3pm
(€120 Per person, per course)

MEN IN THE KITCHEN

Thursdays 7pm to 10pm
(€60 Per session or €170 per 3 - part course)

MARCH 21ST - EASY ENTERTAINING 'FRIENDS TO DINNER'

Learn easy to follow yet delicious recipes to make entertaining at home an enjoyable experience.

MARCH 28TH - SIX SIMPLE SUPPERS

Cook tasty, trouble-free solutions to simple evening meals full of freshness and flavour.

APRIL 4TH - FRESH FAST FISH

Afraid to tackle fish or just looking for new seasonal ideas – learn to put more fish on YOUR menu.

APRIL 25TH - ITALIAN KITCHEN

Join us to make crispy homemade pizza, ravioli, authentic pasta sauces and fruity Italian dessert.

MAY 9TH - TASTE OF THAILAND

Learn to cook and bring the fabulous, colourful sweet and spicy flavours of Thai cuisine into your home.

MAY 23RD & JUNE 20TH - BARBECUE & SUMMER FOOD 1 & 2

Learn to grill, skewer, make marinades and rubs plus great summer side dishes to go with barbecued food. Whether a beginner or a veteran griller, you'll have recipes to use outdoors all summer whatever the weather! *(Courses can be booked separately or enjoy 10% DISCOUNT when both courses are booked together)*

JUNE 6TH - COUPLES IN THE KITCHEN

A dinner date with a difference for two pairs of hands are better than one! Learn to cook evening meals using easy versatile recipes to use all year round.

AUGUST 22ND - MEDITERRANEAN IN MEATH

Re-live your sunny holiday in your own kitchen with Mediterranean recipes that fuse flavours from Spain and the South of France.

MARCH 26TH - CATERING FOR A CROWD

If you're entertaining for a communion, christening or having a crowd to dinner then Billie will help you design your menu with recipes and ideas that will help you cater with flair!

APRIL 2ND - ITALIAN FOOD & WINE

Watch Billie prepare fresh homemade pasta sauces, authentic main dishes e.g. tuscan lamb and a delicious chocolate dessert for your 'Italian' kitchen this Easter.

MAY 21ST - THE BEST BARBECUE

Barbecues bring friends together whatever the weather! Billie will cover recipes to use all summer long with lots of marinades & tasty side dishes to match grilled meat and fish.

JUNE 18TH - ORIENTAL EXPRESS - CHINESE & THAI

Hop on board the orient express (via Fairyhouse!) and join Billie for an evening filled with aromatic spices, fresh herbs and flavours to tantalise your taste buds.

All courses include ingredients, lunch & wine to match the menu. Call us for details of the recipes planned for each cookery course.



Billie O'Shea
School Owner/Director



Alan Maher
Chef Instructor



Liz McGlynn
Cookery Instructor



Lisa Lovett
Cookery Instructor

APRIL 5TH & JULY 5TH

HEALTHY HEART – SPRING & SUMMER LOW FAT COOKING

Learn how to decrease fat in your cooking without taking away the flavour. Change your style of eating with recipes and cooking techniques to make your meals healthy, yet delicious and light for life. *(Courses can be booked separately or enjoy 10% DISCOUNT when both courses are booked together)*

APRIL 26TH - VEGETARIAN COOKERY

Arm yourself with a collection of mouth-watering vegetarian dishes for entertaining or adding meatless recipes to your family meals. Lots of pulses, beans and spices to achieve a good nutritional balance.

MAY 10TH - COELIAC/GLUTEN FREE COOKING

Learn how to source and use gluten free ingredients making easy flavoursome breads, sauces, sweet and savoury pastry. We'll tailor this course to create food to suit your taste and lifestyle.

JUNE 21ST - COOKING FOR BABIES & TODDLERS

Learn to avoid relying on 'jars' and prepare home-cooked, wholesome meals to benefit not just your baby or toddler but the whole family with fresh natural food choices and tips on storage and freezing.

OUR HANDS-ON COOKING COURSE

"Barbecue & Summer Food", will teach you how to cook a host of delicious recipes then taste all the prepared dishes with wine to match your menu.

MAY 7TH - LICENSED TO GRILL ITALIAN

Italian Lamb & Rosemary Vegetable Skewers, Roast Salmon, Tomatoes & Fennel & Garlic Potatoes.

JUNE 4TH - LICENSED TO GRILL BEEF

The Best BBQ Beef, Flavoured Butters, Surf & Turf, Homemade Burgers & Rocket Salad.

JULY 2ND - LICENSED TO GRILL ASIAN

Sausage & Pear, Chilli Chicken, Oriental Pork 5-Spice Coleslaw, Indian Swordfish & Salsa.

ONE DAY MEN IN THE KITCHEN COURSES

Saturdays 10AM TO 3PM
€120 PER COURSE

THIS COURSE WILL MAKE A GREAT GIFT FOR FATHER'S DAY AND YOU'LL REAP THE REWARDS BY TASTING THE FRUITS OF HIS LABOUR ON YOUR TABLE AT HOME!

JULY 4TH - INDEPENDENCE DAY

All American barbecue with smoky barbecue ribs, Texan grilled sirloin, spicy potato wedges, Hawaiian chicken kebabs and New York cheesecake with blueberries.

AUGUST 29TH - STARTERS & DESSERTS

Delicious beginnings with Thai Crab & Cucumber, Deep Fried Brie, Smoked Chicken & Rocket Salad and desserts to impress e.g. Italian Chocolate Cake & Summer Fruit Pavlova & French Apple Tart.