

An original recipe for successful team building



Successful team building is an art!

INGREDIENTS

Take up to 10 staff members, mix in a relaxing venue (English or French) and add your choice of international chef who will guide you 'hands on' through a 3 course menu. Combine with an outdoor team activity or training session.

METHOD

Introduce staff and blend for 15 minutes, adding coffee and croissants.

Add a talented chef and prepare ingredients as directed - chopping, stirring, boiling and simmering, as required.

Divide main course preparation and cooking tasks, progressing with expert advice, spicy comments and a pinch of humour.

Create delicious desserts.

Consume with relish.



A great day for all



Our team building events are currently available in the wonderful university city of Cambridge and Pouillon, near Biarritz in beautiful South West France and includes the option of an outdoor pursuit such as punting on the River Cam or golfing close to the Pyrenees. Like all successful recipes, ours is adjustable to your needs!

Our preferred venue in Cambridge is the Sorrento Hotel on Cherry Hinton Road. It is a delightful family run hotel with excellent facilities in a spacious annex and ample off road parking. The Hotel is also close to the main railway station.

In Pouillon, we have the run of a rustic French kitchen in a beautiful location. Here, gentle punting gives way to cycling or white water rafting! The package includes airport pickup, accommodation, all meals and visits to local markets and wineries.

The gourmet cookery course is designed for 2 teams consisting of 5 people, embroiled in friendly competition under the expert eye of one of our international chefs. Choose from French, Italian, Indian or Thai cuisine, and enjoy the prepared fayre at the end of each session.



Authentic international cuisine



Introducing our international chefs:

French

Jean-Marc Villard from Lyon, the home of French cuisine, a highly skilled chef with lots of teaching experience.

Suggested menu

Nicoise salad; basquaise tomato with goats cheese; fried cod and vegetable minestrone with basil; coffee creme brulee.

Italian

Aldo Martinelli from Bologna, a member of the Federazione Italiana Couchi. A larger than life personality!

Suggested menu

Garlic courgette with mint; aromatic herbs ricotta/ gnocchi in parmesan basket; basil pesto scented sea bass; panna cotta over orange and honey balsamico cream.

Indian

Annand Jasani MBE lives in Penarth and has been a popular presenter of Indian cuisine on BBC Wales.

Suggested menu

Stuffed parathas; dhal pooris; kofta curry/ chicken curry; gulabs/ banana fritters.

Thai

Siri from Bangkok has worked with celebrity chefs in Cambridge. She is experienced in Thai, Japanese and other Oriental cuisine.

Suggested menu

Thai spring rolls; Satay with peanut sauce; Green chicken curry with Thai style noodles; Mango pancakes.

Gourmet workshops



Jenny Cox established Culinary Delights with a view to combining her lifelong passion for the culinary arts and enjoyment of meeting people from diverse walks of life.

Specialising in authentic culinary workshops where people can learn new skills under the guidance of wonderful chefs from around the world.

Everyone is welcome regardless of previous cooking experience! Wonderful memories and a great sense of team work will be achieved by the end of the 2nd or 3rd day of the gourmet course.

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