



## Corporate

Gaynes Hall is our magnificent Grade II listed Georgian Mansion and is an ideal and inspirational venue for any corporate event. Set in the middle of the beautiful Cambridgeshire Countryside, yet just 5 minutes from the A1 it could not be better placed. Gaynes Hall has the facility to host a fully catered conference for up to 150 people, team building event using our very own UK's top ten Cookery School or if it is smaller room you require for an informal no frills meeting then look no further, we can offer it all.

With previous clients including ABN Amro Bank and Lloyds TSB you know you will be in safe hands and we will work with you every step of the way to deliver the perfect solution for a successful event.

Our Corporate facilities include:

- Refreshments including gourmet bespoke lunches & dinners
- Large meeting room seating up to 100 executives
- Smaller break out meeting or brainstorming rooms
- Director and/or client entertaining and teambuilding
- Flipcharts and projectors and general meeting equipment
- Estate's private parkland for outdoor activities



ANGELA MALIK™

New Flavours of the Eastern World

COOK SCHOOL INGREDIENTS HOSPITALITY

## Thai Food Everyday

Example Dishes taught in class:

Mini spring rolls stuffed with glass noodles, shredded carrot and cabbage

Thai Green Chicken Curry

Stir Fried rice noodles tossed with broccoli and pak choi

Soup Tom Kha with Button Mushrooms

Steamed Basmati Rice Absorption Method





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## Suggested Programme for the day

10am	Welcome and registration with coffee served in the Drawing Room
10.30am	An introduction to the ingredients and a short background to the cuisine
11.15am	Break
11.30am	Demonstration and Cooking Session
1.15pm – 2.00pm	Lunch your team have prepared with wine to complement the food
2.00pm	Cooking Session 2 or Meeting in the main House
3.00pm	End



## All our corporate team days include:

- Welcome with morning tea, mid morning refreshments, lunch students have prepared all wines and drinks.
- All ingredients, wines tasting, cooking equipment, course recipes and notes to take home.

## Extras:

- Team Prizes.

At the end of the day Angela will present prize hampers to each of the winning team, as judged best by Angela.

4 Prize hampers containing a selection of cookware and ingredients awarded by Angela Malik at the end of the day for the 'Best Dish' and 'Best Overall Student'

- Gift Bags for all participants.

Each attendee is presented with a certificate and an Angela Malik apron to take home.



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### Theory and Techniques covered in Class

- Introduction to Asian food, tastes and textures
- Main Thai flavours and ingredients
- Thai curries
- Stir frying using a wok
- Using and preparing spring roll pastry
- Making and stuffing spring rolls
- Thai dipping sauces
- How to steam rice



### What some of our Corporate clients have said

**Frank Shaw Associates 15/03/2007**  
**Thai Food Everyday**

“An excellent event!”

**Frank Shaw Associates 15/03/2007**  
**How to Create the Perfect Indian Dinner**

“Very friendly with not too much of a classroom feel. I intend going into some of my local Indian shops with a bit more knowledge and to be brave.”

**Lloyds TSB 20/12/2007**  
**Thai Food Everyday**

“Angela is a top teacher – many thanks.”