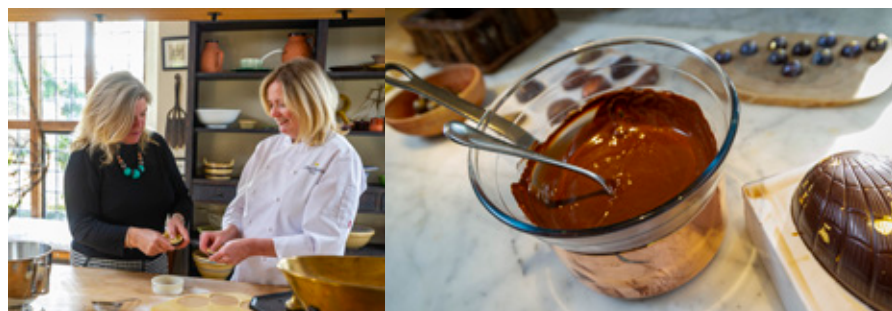


Norfolk Pheasant

Bespoke Culinary Experiences 2020

An exciting new partnership with leading chefs, starting with former Royal Pastry Chef Kathryn Cuthbertson MVO.

Our base is the magical medieval, Hales Hall, a stunning Tudor estate in the heart of the Norfolk countryside. All masterclasses will take place in the fully equipped 40-foot kitchen. Options include an indulgent 2-night private house five-star stay or a day experience masterclass.



SPRING 2020 PROGRAMME

EXPERIENCE DAYS FROM £195

- **Easter Eggs & Bakes**
Thursday 2, Friday 3 & Saturday 4 April
- **Art of the Chocolatier**
Thursday 23 & Saturday April 25
- **Perfect Patisserie**
Friday 24th April

LUXURY CULINARY WEEKEND STAYS FROM £595

- **Perfect Easter Planning**
Friday 3-Sunday 5 April
- **Art of the Chocolatier**
Friday 24-Sunday 26 April



EXPERIENCES COMING IN 2020

- **Perfect Pastry**
Summer 2020
- **Seasonal Afternoon Tea**
Summer & Autumn 2020
- **Perfect Patisserie**
Summer & Autumn 2020
- **Art of the Chocolatier**
Autumn 2020
- **Perfect Christmas**
Planning Winter 2020

PRIVATE EXPERIENCES

Alternative dates are available for private groups between 8 and 14. Bespoke experiences can be arranged depending on group interests.

Norfolk Pheasant
Bespoke Travel Experiences

www.norfolkpheasant.com

To book or arrange a bespoke culinary experience e-mail paula@norfolkpheasant.com or call 07712669020