



Bring your Team Together with *Positively Delicious* Food!



Jacqueline – Founder & Head Chef

From our virtual fine-dining workshop featuring fillet steak, lamb and seabass, to our virtual festive Mexican night or show stopping semi-prepped canapes delivered to your employee's doors nationwide, we hope to inspire connection through cookery this Christmas. Bookable on a date of your choice, with step by step interactive cookery instruction with top chef Jacqueline Wise and her team, all our classes will deliver a delicious and memorable experience, with a big helping of foodie positivity!

At *Positively Delicious; Nomadic Cookery School*, we offer educational team building cookery day workshops for groups of 8-16 at our HQ in Guildford Surrey, bookable from December (Government restrictions permitting). We can also travel, create 'Pop Up' kitchen classrooms, and design bespoke food experiences with your brand in mind. We cater for all dietary requirements and our team have 100% five-star reviews. We have worked with MTV, Twinings Tea, Moët, Bugatti and many more top companies. We look forward to sharing our passion for good food and good times, with you.

Virtual Cookery Experiences

'Festive Fiesta' Mexican Street Food and Cocktail Class

- 90 Minute virtual cookery class (zoom or your chosen alternative)
- Guests buy own ingredients (shopping list and full recipe supplied)
- Recipes include: Cranberry mojito, salsa, nachos and turkey enchiladas
- High energy, easy recipes, fun, something different
- Optional games/activities including the Mexican zoom wave, chilli eating contest, sombrero dancing & Mexican bean race



Inspired by chef and founder Jacqueline's travels and volunteer work in Mexico, she brings you fun street food and cocktail recipes with a festive twist. From cranberry mojitos to nachos and turkey enchiladas, you will cookalong with the chef and learn fantastic new recipes, perfect for using up any left-over turkey after Christmas in a refreshing and original way.

Price (No VAT)

£300 per class (up to 15 participants)

£15 extra per person over 15

No minimum, maximum 1000



Christmas Canape Class Kit Box

- Semi prepped canape kit box delivered nationwide
- Four recipes featuring seasonal and artisan ingredients
- Six of each recipe, 24 canapes in total
- 60 Minute virtual cookery class (zoom or your chosen alternative) with tips and tricks from your chef
- Super eye catching and instagramable
- Learn fool proof recipes you can easily recreate from scratch in time for Christmas, or for any occasion
- Optional interactive drinking game



Having designed, cooked and served canapes for Moët to Twinings Tea and Bugatti, as well as hundreds of high-end weddings and events, Chef Jacqueline's canapes are both delicious and look fantastic. With the hard work of baking and much of the mis en place done for you, simply follow our downloadable instruction video, or book a chef to host your virtual Christmas party with kitchen stories, games and more.

Menu

Brioche bites topped with smoked salmon pâté, cucumber & fennel seeds
Smoked bacon wrapped apricots with honey, wholegrain mustard & soy sauce
Parmesan & rosemary shortbread topped with spiced chutney & cream cheese (V)
'Balcombe Clouds' Blue cheese & medjool date crostini with micro salad (V)

Price (No VAT)

£500 per booking (for 10 participants)
£50pp extra per delivery over 10
Minimum 10, maximum 500 per day

Optional add on: Christmas Wreath Kits £25pp



Get creative to kick off the celebration of Christmas with our festive wreath kit, bookable only with our deliverable canape kit box.

Everything you need, including a link to our instruction video with florist expert Gaynor Lawson from Enfleur Flower Design, or a free online tutorial.

Contents of kit:

30cm pre-mossed wreath ring
1 reel wire
25 fruit slices
5 large cones
1 luxury wired bow
20 stub wires

Please note, you will need to gather your own foliage beforehand – suggested greenery; Christmas tree/spruce, berried ivy, creeping ivy, laurel, conifer, bay, eucalyptus to name a few.



Virtual Fine-Dining Cookery Class with Cocktails



- 60 Minute virtual cookery class (zoom or your chosen alternative)
- Guests buy own ingredients (shopping list and full recipe supplied)
- Choose one main and one cocktail recipe
- Cook restaurant quality food at home

Prepare a delicious restaurant quality meal in this live and interactive 1 Hour virtual cookery class. No experience necessary, anyone can master the skills to cook a showstopping dinner menu they can recreate anytime. Your chef will show you how to make a choice of one our signature cocktails too! Our tried and tested recipes and experienced chef presenters will make sure everyone has a fun time together, while learning precious recipes to last a lifetime. With cheffy tips and presenting tricks, participants will surprise themselves with their own skills and confidence by the end of the class. Full ingredients list, recipes and live zoom video tutorial included.

Essential skills covered

Knife skills
Meat and fish cookery
Cocktail making
Vegetable prep
Sauce making
Food presentation
Food photography tips



Set Menu

Cocktails (Choose one)

Espresso martini
Amaretto Sours with charred cinnamon stick
Cranberry mojito with mint and lime

Main Dishes (Choose one)

Fillet steak, blue cheese sauce, crispy thyme potatoes, tender stem broccoli
Lamb rump, chorizo & garlic croquettes (as seen on Masterchef), seasonal vegetables, red currant reduction
Seared seabass, crushed baby potatoes, lemon hollandaise sauce, roasted tomatoes & green vegetables



Alcohol free, vegetarian, vegan, gluten free and dairy free alternatives available

Price (No VAT)

£300 per class (up to 15 participants)

£15 extra per person over 15

No minimum, maximum 1000