



PRESS RELEASE



HISTORIC YORKSHIRE CASTLE PROVIDES BACKDROP FOR MICHELIN-LEVEL COOKERY CLASSES

North Yorkshire's Swinton Park Cookery School lies at the heart of a 20,000 acre estate brimming with game, wild food and home grown ingredients



Charismatic Michelin-trained Chef Director, Stephen Bulmer, runs a tantalising range of cookery courses at luxury castle hotel, Swinton Park. The school is in the hotel's converted Georgian stables at the recently refurbished state of the art demonstration kitchen, with spectacular views across to the castle turret and parkland. Long a favourite for budding chefs, the school offers an extensive programme of day, evening, weekend and two-day courses throughout the year for all ages and abilities.

On Stephen Bulmer's two-day '**Star Quality**' Course, experienced cooks will learn to create dishes based on Michelin-starred cuisine such as Braised Lemon Sole with Scallops, Lemon Sabayon and Noilly Prat Jus, and Pork with a Mustard Fruit Crust, Borlotti Beans and Tomato Sauce. Also offered as a one day course, this is a must for those wanting to lift their ability to produce restaurant-style dishes and learn professional presentation techniques.

Swinton Park is renowned for its diversity and abundance of game. Guests taking the **Game Cookery Course** will get to grips with preparing and portioning game birds, and roasting techniques to keep them moist. Secrets are shared on restaurant-style presentation as well as top tips on removing awkward bones so your dinner guests don't have to.

Game is not the only cookery school ingredient sourced from the estate. "With over 60 varieties of fruit, herbs and vegetables in our extensive walled garden - and more from the estate beyond - we are fortunate to have an abundance of great produce right on our doorstep" said Chef Stephen Bulmer. "This, and the superb facilities at our school, make it an

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unbeatable destination for both the novice, the experienced home chef and also for professionals to improve the range and quality of their dishes."

With barbecue season fast approaching, now is the time to enhance your skills at the grills with the **Deerhouse Barbecue Lunch Course**, hosted in a charming converted period building overlooking the castle and lake. Participants will learn to create dishes that will delight their own guests this summer. Forget processed burgers and sausages; under Chef Stephen's careful tuition, guests will learn to create Asian-Style Crisp Pork Belly with Pad Thai Salad; Moroccan Lamb Kofte and Delicious Marinated Chicken Paillard.

Budding young chefs are also catered for at the Swinton Park Cookery School. One day **Cookery Lifeskills for Teenagers** or (during the summer holidays) the two-day **Teenagers Bootcamp** courses are perfect preparation for young adults about to embark on university, gap years or setting up for life away from their parents. They will equip themselves with the knowledge to buy, prepare and cook delicious, cost-friendly dishes that will ensure a healthy and knowledgeable approach to food in the future. Bunk barn accommodation at Swinton Estate's own glamping campsite, Bivouac, is on offer for this relaxed, fun two day course.

Children's Cookery Courses are on offer for youngsters, from 'Mini Chefs' (6-9 year olds) up to 'Basics for Beginners' or 'Confident Cook' (10-14 year olds). Classes are fun, engaging and hands on, with all children taking home an apron and recipe card at the end of each course.

Other courses available include Indian, Thai and Spanish courses, as well as Professional Development Courses for professional cooks and chefs.

All classes (with the exception of the Deerhouse Barbecue Lunch course) take place in the state of the art kitchens, equipped with high performance Gaggenau appliances. With a maximum of twelve guests per session, classes are always focused ensuring plenty of engagement with the expert chefs and lots of hands on cooking. A weekly 'Chef's Table' demonstration dining experience open to both hotel guests and non-residents or by arrangement for private parties and group incentive or training events.

Luxury accommodation is available at the hotel, or for something more rustic, Bivouac at Druid's Temple provides an adventurous alternative with wooden shacks, meadow yurts and bunk barns; all with stunning views across the Dales.

FOR MORE INFORMATION VISIT:

www.swintonpark.com

To see the full range of classes on offer, and prices, please visit

www.swintonpark.com/cookery-courses/

About Swinton Park

Surrounded by 20,000 acres, Swinton Park in the Yorkshire Dales is a castle hotel like no other. The ancestral seat of the Earls of Swinton, and owned by the Cunliffe-Lister family, Swinton Park is more of a lavish home than a hotel. It has won many awards for its Samuel's restaurant, cookery school and quality of service. Each of the individually-designed 31 bedrooms and suites have generously-sized bathrooms and superb views across the estate. With fishing, golf, riding, falconry and shooting to chose from, Swinton Park is for walkers, families, nature lovers or those just wanting peace and quiet at one of the most beautiful retreats in the UK.