



Easter Half Term 2018

Tues 3rd April - Fri 6th April / Mon 9th - Friday 13th April

Monday 9th

"PGL Night"

Tear & Share Garlic bread

Italian Meatball & Pasta Bake with a
Three Cheese Crust

'Individual Honey Yoghurt Pots with
Granola & Fruit Compote

Tuesday 10th

"Chocola8"

Triple Chocolate Tray Bake

Spectacular Chocolate Bar

Personalised Easter Egg with a Mini Hand-Crafted
Chocolate Eggs

Wednesday 11th

"Easter Classics"

Cinnamon Swirl Hot Cross Bun Loaf

Giant Coconut Bakewell tart

Salted caramel Shortbread

Thursday 12th

"The Bakery"

Black Forest Gateaux, with fresh cream
Chocolate sponge layers and black cherries

Spiced Carrot Cake with Vanilla Frosting & Toffee Pieces

Friday 13th

"The Italian Job"

Focaccia with Mozzarella, Rosemary & Sea Salt

Penne Pasta Bolognaise

White Chocolate & Strawberry Biscotti

Tuesday 3rd

"Easter Classics"

Cinnamon Swirl Hot Cross Bun Loaf

Giant Coconut Bakewell tart

Salted caramel Shortbread

Wednesday 4th

"The Bakery"

Black Forest Gateaux, with fresh cream
Chocolate sponge layers and black cherries

Spiced Carrot Cake with Vanilla Frosting & Toffee Pieces

Thursday 5th

"PGL Night"

Tear & Share Garlic Bread

Italian Meatball & Pasta Bake with a
Three Cheese Crust

'Individual Honey Yoghurt Pots with
Granola & Fruit Compote

Friday 6th

"Chocola8"

Triple Chocolate Tray Bake

Spectacular Chocolate Bar

Personalised Easter Egg with a Mini Hand-Crafted
Chocolate Eggs

9.30-3pm £45pp 8-16yrs Old

All the ingredients, takeaway Containers lunch and snacks are Included

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