

French Country Baking

Thursday 11 March 2010 - 9.30am to 4.30pm

Eric will take you on a delicious tour of the signature pudding specialities of 'la belle france' and teach you how to make them like the French! Your culinary journey will take you to Brittany for the rich Gateaux Breton, then on to the Loire Valley for the perfect Tarte Tatin, and finally stopping in the lavender fields of Provence for a delectable Provençal Almond Cake with lavender.

A very French lunch will be served with fine wines.

All students will take home everything they have baked, along with the recipes, and will be given a Cake Boy cooking apron and a shopping discount voucher for the boutique.

£250 per person Maximum 8 in class

BOOK EARLY TO AVOID DISAPPOINTMENT

Spring Easter Class

Thursday 25 March 2010 - 9.30am to 4.30pm

Celebrate the beginning of spring by making some fabulous Easter treats. You will learn how to create 'gienduja' filled goose eggs, decorate a Simnel Cake with seasonal sugar flowers and some Easter themed cupcakes.

A spring feast will be served at lunch time with fine wine.

All guests will take home everything they have baked, along with the recipes, and will be given a Cake Boy cooking apron plus a shopping discount voucher for the Cake Boy boutique.

£250 per person Maximum 8 in class

Afternoon Treats and Petit Fours

Thursday 8 April 2010 - 9.30 to 4.30pm

If you love entertaining and enjoy afternoon tea then you will adore this class. You will learn how to make a selection of delicate and elegant cakes suitable to serve with afternoon tea or to enjoy after dinner. Delicacies include colourful Macaroons, Financier, Salted Butter Caramel Truffles, Lemon Madeleine and Mini Creme Brulee.

A spring lunch will be served with fine wines.

All guests will take home everything they have baked, along with the recipes, and will be given a Cake Boy cooking apron and a shopping discount voucher for the boutique.

£250 per person Maximum 8 in class

BOOK EARLY TO AVOID DISAPPOINTMENT

'OLD WORLD' Wine Tasting Evening

Friday 16 April 2010 7.00pm to 10.30pm

Get together with some friends, (or come alone and make new ones!) during a relaxed and informative evening of wine tasting. Join Eric on this tour of fine wine from France accompanied by a delicious selection of canapes and of course exquisite patisserie. All wines will be tasted in the best way possible - by the full glass - so come prepared for a fantastic evening!

All guests will take home a gift voucher for the boutique.

£45 per person or £70 for two Maximum 25 in class

The Chocolate Master Class

Thursday 22 April 2010 - 9.30am to 4.30pm

Perfect for devotees of chocolate, this class will begin with a brief talk on the history of this luxurious ingredient, followed by an overview of what it is that differentiates sublime from mediocre chocolate. Eric will then teach the class how to make a selection of superb puddings and cakes, using some of the finest chocolate in the world from the house of Valrhona.

A lunch with fine wine will be served and the pudding will be one of Eric's personal favourites - Hot Gingerbread Souffle.

All students will take home everything they have baked, along with the recipes, and will be given a Cake Boy cooking apron and a shopping discount voucher for the Cake Boy boutique.

£250 per person Maximum 8 in class

Additional Information:

Prices quoted are per person although discounts are available for group bookings so please enquire when booking. Book a class for two people and enjoy a £50 saving. Gift vouchers are available at the Cake Boy shop or at www.Cake-Boy.com

The Cake Boy kitchen is available for private hire for corporate events, lunch, dinner, birthday and hen party celebrations.

We have a team of award winning chefs who can theme the cuisine for your class or private function, including Italian, Asian, Thai and French.

Cake Boy, Unit 2, Kingfisher House, Battersea Reach, Juniper Drive (off York Road), London SW18 1TX - 020 7978 5555 10am to 5pm. Download a booking form from www.cake-boy.com.

Travel information:

Nearest British Rail main line: Clapham Junction, Wandsworth Town.



Cookery Classes with Eric Lanlard



- Autumn/Winter 2009/10

at Cake Boy, Unit 2, Kingfisher House, Juniper Drive, London SW18 1TX
Telephone 020 7978 5555 www.cake-boy.com

BOOK EARLY

An Evening of Wine Tasting

Friday 6 November 2009 - 7.00pm to 10.00pm

Get together with some friends, (or come alone and make new ones!) during a relaxed and informative evening of wine tasting. From Champagne to Claret to New World, join Eric on this tour of fine wine accompanied by a delicious selection of food and of course delicious patisseries! All wines will be tasted in the best way possible - by the full glass - so come prepared for a fantastic evening!

All guests will take home a gift voucher for the boutique.

£45 per person or £70 for two Maximum 25 in class

BOOK EARLY

An Evening of Wine, Cheese & Chocolate!

Friday 27 November - 7.00pm to 10.00pm

Join Eric and his friends for a decadent and delectable evening of wine tasting (by the full glass!) accompanied by a selection of French cheeses and followed by some of the finest chocolate puddings you will ever taste.

All guests will take home a gift voucher for the boutique.

£45 per person or £70 for two Maximum 25 in class



BOOK EARLY

The Christmas Class

Thursday 10 December 9.30am to 4.30pm

Get an early start on catering for the festivities with Eric's Christmas Class. Learn how to make a Chocolate & Grand Marnier Christmas Cake and Eric's award winning Traditional Fruit Cake.

A festive lunch will be served with fine wine and Eric's signature Hot Gingerbread Souffle for pudding. The afternoon will be spent learning how to create innovative and stylish decorations for your cakes that are guaranteed to impress family and friends!

All students will take home everything they have baked, along with the recipes, and will be given a Cake Boy cooking apron and a shopping discount voucher for the Cake Boy boutique.

£250 per person Maximum 8 in class

NOT TO BE MISSED!

A Complimentary Christmas Shopping Evening

Friday 11 December - 7.00pm until very late

Join Eric and friends for an evening of exclusive shopping! Enjoy a glass of mulled wine (or two) with fabulous canapés as you peruse the carefully selected range of gifts including Eric's legendary Christmas cakes, truffles and hampers. There will be an opportunity to buy that perfect party dress from fashion boutique Anthology's pop-up shop. Plus gifts for art lovers – there will be a large selection of prints and photography plus beautiful Christmas decorations!

So come and have some fun at this free event in Eric's chic and festive cake boutique. We can promise you a fabulous evening and Christmas atmosphere in abundance.

2010

Winter Baking

Thursday 21 January - 9.30am to 4.30pm

Banish the post-Christmas winter blues and put on your Cake-Boy apron! Bake something delicious and cheer up family and friends with Chocolate Sacher with Raspberries, Ale Loaf and Pear Tatin.

A seasonal lunch will be served with fine wines finishing with Eric's infamous Hot Chocolate Fondant for dessert.

All students will take home everything they have baked, along with the recipes, and will be given a Cake Boy cooking apron plus a shopping discount voucher for the Cake Boy boutique.

£250 per person Maximum 8 in class

Back by popular demand - book early ladies and gentlemen!

Sex in the City Evening

Wednesday 10 February 2010 - 7pm until very late

Learn how to make the quintessential Cosmopolitan in this very special evening of Cocktails & Cupcakes. Our Bar Wizard will teach you all you need to know and cocktails will be served by our Butler in the Buff! Expect canapés, cupcakes and very cool lounge music at this brand new event not to be missed!

£45.00 per person Maximum of 25

The Chocolate Master Class

Thursday 18 February 2010 - 9.30am to 4.30pm

Perfect for devotees of chocolate, this class will begin with a brief talk on the history of this luxurious ingredient, followed by an overview of what it is that differentiates sublime from mediocre chocolate. Eric will then teach the class how to make a selection of superb puddings and cakes, using some of the finest chocolate in the world from the house of Valrhona.

A lunch with fine wine will be served and the pudding will be one of Eric's personal favourites - Hot Gingerbread Souffle.

All guests will take home everything they have baked, along with the recipes, and will be given a Cake Boy cooking apron and a discount voucher for the boutique.

£250 per person Maximum 8 in class