

# River Cottage

## Team Building and Corporate Days



Whether your objective is to gain inspiration away from the office, to do some much needed team building, or to boost staff morale, we can create the perfect corporate event format to tick all of your budgets and boxes.



You can spend a day experiencing a bespoke cookery course, learning useful skills such as bread making, meat butchery or how to properly fillet and cook a fish.

Alternatively, head out onto the farm to meet the animals and forage for wild food before learning how to transform the ingredients into an impressive three-course meal with your personal chef tutor in the cookery school.



No day is typical;  
we can work with  
your requirements and  
budget to tailor make a  
package for you.

## Format Example - Bespoke day for EE Mobile

A fully bespoke cookery experience for 32  
with a delicious River Cottage Lunch.

Prices start at  
**£100 ex VAT per person**  
for half day bespoke  
cookery experiences

**9.00am**

Arrive at River Cottage HQ and catch the tractor down to the farm

**9.15am**

Welcome: Meet your host in the fantastic setting of River Cottage. Enjoy a morning tea or coffee and tasty River Cottage treats.

**9.00am - 12.45pm**

Separate into 3 groups for your sessions , each group will complete two of the following sessions.

### **GET GROWING**

You will learn why you should grow your own. Our expert gardeners will explain the amazing variety, value and flavours available from organically home grown seasonal vegetables. You'll then get to sow your own seeds to take home to start your own window-box garden.

### **SODA BREAD & BUTTER**

It's back inside where you'll learn how to make both bread and butter from scratch. You will beat cream and make it transform into butter. If that's not enough, you will then make a soda bread to spread it on. We don't want anything to go to waste so you will be using up the excess buttermilk to make a quick soda bread.

### **CURING AND SMOKING**

Understand the science and sorcery behind this artisan craft that will enable you to create fantastic home cured charcuterie. Create a versatile dry cure using store cupboard ingredients that will allow you to create your own bacon. Learn how to create a hot smoker and see how a simple scattering of salt, aromatics and hot smoke from oak and beech wood; applied to any meat, fish or poultry will turn it into an exotic, smoky treat.

**12.45pm - 2.00pm**

Lunch: A sumptuous lunch, including a stew/soup and dessert.

**2.00pm Depart**

Back up to the car park on the tractor and trailer

## Case Studies & Testimonials



### Christmas in July Press Day for Boden

A day devoted to Boden press in order for the company to showcase their Christmas range and show their appreciation to industry press. The morning was spent on a farm tour and forage with Head Gardener, Will Livingstone. Then they started their bread making session, followed by a delicious two course lunch in the kitchen garden. Their afternoon cookery session in the barn was a Christmas themed cocktails and canapés masterclass. Nothing says Christmas like smoked sloe gin cocktails!

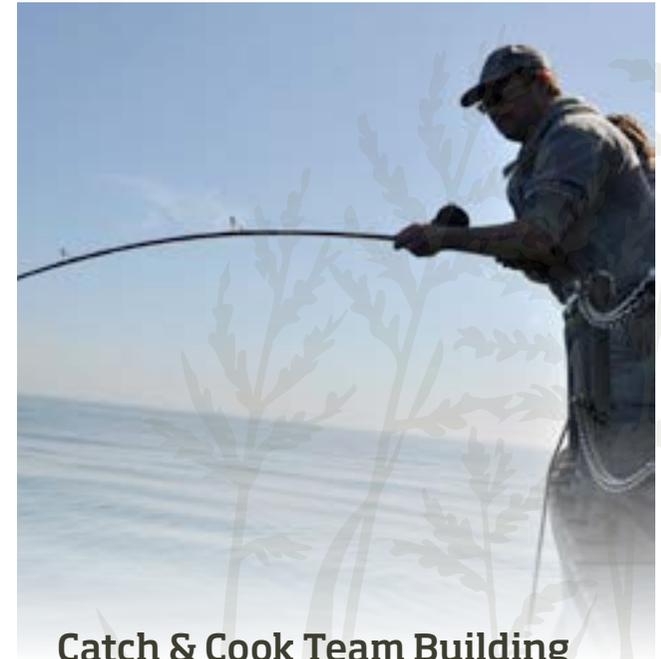


### Build & Bake Team Building for Resolution Interiors

The day taught the group how to build their own clay oven and learn how to cook breads, roast meats and grill fish in it. It's a workout and a very interactive course, as you dig the mud, mould the clay and knead the dough! At the end of the day, the group marvelled at the many individually created loaves before heading up the hill with their own, still warm creations!

"I think it took two days before one of the group had his children elbow deep digging for clay to make his very own clay oven back at home!"

**Charlotte Byrne, Resolution Interiors.**



### Catch & Cook Team Building

This day is split between the sea and the cookery school. The group head out from West Bay in the morning to catch Pollock, Whiting and such like, then head back to the farm for an in depth fish skills session with their spoils. If that's not enough, they then top their day off with a fishy feast in our farmhouse, featuring some of the dishes that they've had a hand in preparing.

# River Cottage

## Private Dining and Client Entertainment



Come and dine with us in 'Britain's most filmed farmhouse' where your personal River Cottage chef will prepare a locally, sustainably sourced feast for you and your guests.

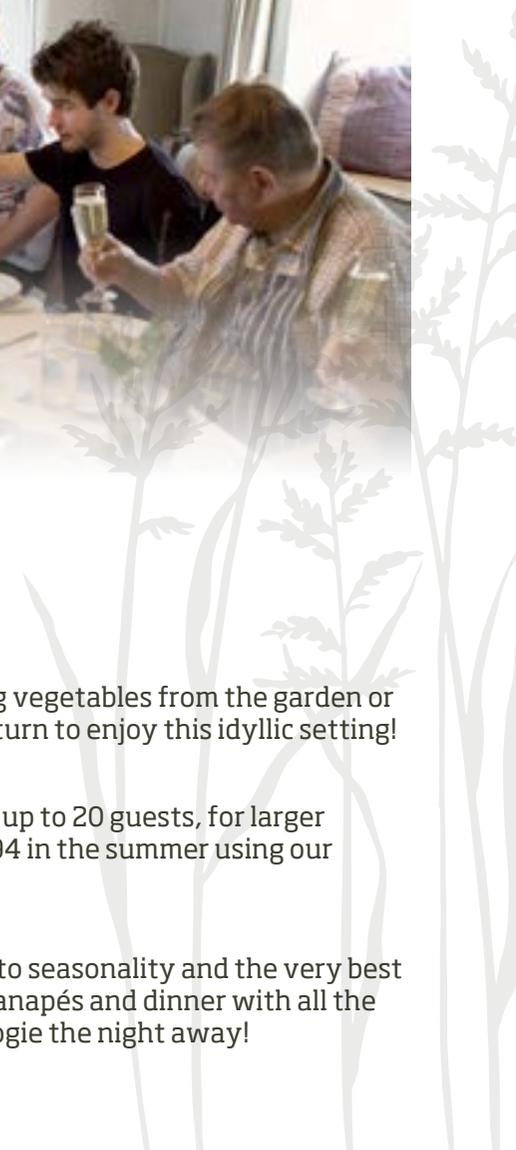
For a little something extra why not add a pre-dinner masterclass?



You will have seen Hugh cooking in the kitchen, plucking vegetables from the garden or enjoying a feast in the dining room on TV. Now it's your turn to enjoy this idyllic setting!

The famous River Cottage farmhouse can accommodate up to 20 guests, for larger groups we can seat up to 64 in our Threshing Barn, and 94 in the summer using our decking which overlooks the stunning Axe Valley.

Let us share with you our uncompromised commitment to seasonality and the very best local produce. You will be served delicious home-made canapés and dinner with all the trimmings. Then why not put on a post-meal band to boogie the night away!



## Format Example Private Supper

**6.30pm**

Farmhouse guests arrive at the top of the hill and are taken to the farmhouse in the tractor trailer. Our team will be waiting to greet the group with a complimentary seasonal aperitif or glass of local fizz and homemade canapés.

**7.00pm**

The party can relax in the spacious dining room (or in the kitchen garden in nice weather) as their personal chef prepares a sumptuous seasonal meal. The meal will be introduced by their personal chef who will explain how the dishes have been prepared. The menu always showcases the best seasonal ingredients from our farm and local organic growers. Local fish may well feature on the menu, or perhaps a special cut from one of our organically reared Saddleback pigs.

**11.15pm**

Farmhouse guests finish their meal and are taken back up the hill in the trailer to meet their taxis/hop in their cars.

A photograph of a group of people dining at an outdoor restaurant. They are seated at a table with a white tablecloth, surrounded by various dishes, glasses, and bottles. The setting is outdoors under a canopy with colorful bunting. The text is overlaid on the top right of the image.

Prices start at  
**£45** ex VAT **per person**  
for private dining.



## River Cottage Sample Menu Summer

### Canapes

River Cottage salami  
Corrot hummus on toast with fennel tops  
River Cottage pork sausages; mustard mayo  
Fresh oysters

### Starter

Fish soup with fennel, tomato and line-caught  
sea bass fillet

### Starter

Pea shoots, broad beans & goat's cheese

### Main Course

Barbecued Park Farm hogget leg with rosemary; green herb  
sauce, bashed new potatoes,  
organic green salad

### Pudding

Strawberry semifreddo; minted strawberries,  
vanilla shortbread

### Coffee

### Petits fours



## River Cottage Sample Menu Winter

### Canapes

Chorizo & egg mayo on crostini; fennel tops  
Locally smoked salmon  
with herb crème fresh on blinis  
Devilled crab on toast  
Air-dried ham, chilli & parsley croquettes

### Starter

Parsnip soup with parship crisps

### Starter

Fresh brown crab; winter leaves,  
fresh baked breads, garlic mayo

### Main Course

Spiced confit pork belly; roast loin; crackling,  
creamy mash, buttered carrots, pak choi  
with garlic, ginger and soy

### Pudding

Apple-on-the-bottom creme brulee;  
lemon shortbread

### Coffee

### Petits fours



## Testimonials



I am sure you are accustomed to receiving glorious feedback about private dining experiences at River Cottage, and this instance is no different! We had the most wonderful day, and I can't thank everyone enough for making it so perfect. The food was superb, and I will be recommending private lunches at River Cottage to anyone who will listen, we absolutely loved it!"

**Sarah Kelly, Private Lunch.**



"Sunday was incredible and I personally have no criticism to pass on. Our host Tara was wonderful and polite. The food Joe cooked was exquisite and everyone was so full when we left we had to roll onto the tractor. We felt very looked after and special which is what I wanted for my mum's 60th. She said she didn't think she would ever have a birthday that wonderful ever again.

It was perfect for the whole family and my niece and nephew were in ore with all the animals and the vegetable gardens. So thank you very much, it was one of the best experiences we have had as a family."

**Anna Shircliffe, Private Lunch.**



"We had a really fantastic time. We can't fault a thing. The food was utterly superb, service great and the chef was amazing. You catered so well for us pregnant ones and the allergies. When I did not think I could eat any more you pulled those lemon macarons out which I would gladly have sold a family member for."

**Hari Homan-Russell, Private Supper.**

# River Cottage

## Meetings and Conferences



Whether you are planning a conference for up to 100 delegates, or an intimate meeting between colleagues; River Cottage HQ provides a truly unique venue to escape from the office.



You can spend a day experiencing a bespoke cookery course, learning useful skills such as bread making, meat butchery or how to properly fillet and cook a fish.

Alternatively, head out onto the farm to meet the animals and forage for wild food before learning how to transform the ingredients into an impressive three-course meal with your personal chef tutor in the cookery school.



**Meeting rates include room hire, complimentary WiFi access, free parking, a screen and a flipchart. An LCD Projector is available to use. Other equipment requires prior arrangement.**



Meeting and conference rates start from £40 ex VAT per delegate.

## Format Example

### Bespoke meeting for Stags Estate Agents

An evening event for 85 attendees for an agricultural meeting with a pasty and pint.

- 7.00pm** Guests arrive and are registered by stags and come down in tractor and walking.
- 7.30pm** Seminar in barn with projector and screen, some seating and some standing
- 8.30pm** Q & A session
- 8.45pm** Food brought out onto deck or table at side of room. One pasty per person with a token for beer.
- 9.00pm - 9.30pm** Tractors back up to the top.



## Format Example - Bespoke meeting for Organix

A morning meeting for 36 followed by an afternoon of activities and team building.

**9.30am** Welcome: Meet your host in the fantastic setting of River Cottage. Enjoy a morning tea or coffee and tasty River Cottage treats.

**10.30am** Meeting session: Take the morning to hold your meeting and enjoy River Cottage tasty refreshments throughout. **Break at 11.30am.**

**1.30pm** Farm tour: Stretch your legs on the farm whilst your lunch room is set up.

**2.00pm** Lunch: A sumptuous lunch, including platters of cold meats and salads.

**2.30pm**

Separate into groups for your sessions and rotate after 2 hours.

### GET GROWING

You will learn why you should grow your own. Our expert gardeners will explain the amazing variety, value and flavours available from organically home grown seasonal vegetables. You'll then get to sow your own seeds to take home to start your own window-box garden.

### SODA BREAD & BUTTER

It's back inside where you'll learn how to make both bread and butter from scratch. You will beat cream and make it transform into butter. If that's not enough, you will then make a soda bread to spread it on. We don't want anything to go to waste so you will be using up the excess buttermilk to make a quick soda bread.

### CURING AND SMOKING

Understand the science and sorcery behind this artisan craft that will enable you to create fantastic home cured charcuterie. Create a versatile dry cure using store cupboard ingredients that will allow you to create your own bacon. Learn how to create a hot smoker and see how a simple scattering of salt, aromatics and hot smoke from oak and beech wood; applied to any meat, fish or poultry will turn it into an exotic, smoky treat.

**6.30pm**

Drinks and Canapés in farmhouse and yurt (or kitchen garden if nice) and a 3 course dinner.

**11ish**

Depart: Tractor ride back up to the car park with your seeds and bread & butter or cured meats!

"Our second visit to River Cottage and every bit as good as the first. Such an inspiring atmosphere, fascinating learning and the most delicious food. Just the best day - Thank you River Cottage HQ"

**Helen Cookson, Organix**

## Directions to River Cottage HQ

We are situated just outside Axminster in Devon, UK. From London, direct trains run from Waterloo to Axminster hourly and take 2 hours 40 minutes.

Once you arrive with us, your experience will begin with a short tractor and trailer ride down to the farm. Our team will be waiting to greet you in the farmhouse with welcome drinks and delicious seasonal canapés.



**Our farm is also available for exclusive private hire.** A versatile site, River Cottage can play host to a wide range of events.

Contact us for more information.

## Book now

We hope to see you down on the farm soon.  
Call us on **01297 630 319** or email [parkfarm@rivercottage.net](mailto:parkfarm@rivercottage.net) to find out more.