

Little bites - Children's parties

At Harmony house, in your home, or village hall

Please note that all our instructors are trained and CRB checked

Stir up a treat for younger children or a quick party extra. Duration 1-½ hrs
Weekdays £100 up to 8 children (£10 per extra child)
Weekends £120 up to 8 children and £12 per extra child
Includes aprons, refreshments, goodie bags, recipe cards and hat.

The birthday person will receive a special Harmony House gift

Chocolate and sticky fingers Make and decorate individual chocolates or lollipops, biscuits and rocky road. All to take home

Cookie Monsters and crazy cupcakes Bake and decorate your own cookies and cupcakes. Choose 2 from – brownies, carrot cake, lemon drizzle, orange pound and vanilla

D'oh delights!!! Make your own healthy pizza, calzone, or puff pastry slice to eat together. Choose one of the following to take home – decorated filled chocolates decorated cupcakes or chocolate drops and cookies or rocky road

Cook up a party feast of 2 courses - for children from 7 yrs who want to learn a little bit more. Duration – 2 hours

Weekdays £120 for 6 children (£12 per extra child)

Weekends £150 for 6 children (£15 per extra child) –

Includes, recipes and refreshments, goodie bags to take home, a chef's hat for the birthday girl or boy and aprons for use

Choose 2 main courses from meatballs in tomato sauce, Harmony House burgers with homemade bread, tuna or cod fishcakes with lime and coriander, cannelloni or meatballs with tomato sauce or savoury pasties served with prepared salads.

Desserts choose 2 from – chocolate and orange mousse, marbled white and dark chocolate mousse, white chocolate cheesecake, fruit crumble, fresh fruit salad, to eat here or decorated cupcakes or cookies (to take home)

Budding Chefs banquet from 10 yrs and above. Cook a two-course lunch, with varying degrees of difficulty. Duration approx 2 ½ hours

Weekdays £165 for 6 chefs (£15 per extra person)

Weekends £185 for 6 chefs (£15 per extra person) –

Includes recipe cards, aprons for use, refreshments,

Main course choose 2 from Chicken korma and basmati rice, sweet and sour pork or chicken with noodles, Beef stroganoff with camargue red or plain rice, Italian risotto with chorizo and prawns or beans. Lasagne, cheese soufflés with tomato and onion salad, Chicken breasts with homemade pesto or herb cheese with tagliatelle, savoury pancakes

Desserts choose 2 from Profiteroles with chocolate sauce, Meringue nests with fresh fruits, peach upside down cake, Sticky toffee pudding and butterscotch sauce, Hot chocolate soufflé, meringue or chocolate roulade, pecan pie or frangipane tart with sweet pastry

Children's cookery Courses

Age 7 to 10years. Duration 10 – 12.30 Cost £25 per child

These courses are loosely based on 'Cooking up a feast' children's party menu. The recipes used will depend on the ability of the children booked on the course.

Savouries will typically be patties, pasties, calzones, fishcakes and meatballs and dessert will be baking or something to take home.

Age 11 to 15yrs. Duration 10 – 2.pm Cost £40 per child.

These courses are based on the 'Budding chefs' menu for children's parties. The recipes used will depend on the ability and choice of the class, with an extra savoury or sweet baking item added to take home. A final demonstration follows lunch.