

Jenny's Jams and Sherry's Scones – Wednesday 20th October

10am – 4pm. £50. Max 6. Lunch, refreshments & materials included



Learn to make scones, jams and chutneys on today's varied course and pick up tips from expert jam maker, Jenny Smith from Jenny's Jams. Our day will start with a hands-on baking session experimenting with a variety of recipes for both savoury and sweet scones. Our hard work will be rewarded by an opportunity to sample our freshly-made scones with some of Jenny's jams and chutneys, followed by a short talk about the different types of fruit and vegetables suitable for jam and chutney making that we can grow in our own gardens. We take short walk around the raised beds in the Manor House gardens collecting beetroot and apples which we use for making our chutney and see what we can find in to use in our jams. This course also includes a jam-themed lunch with quince wine. You will take home your jars of home-made jams and chutneys along with your new-found skills! www.jennysjams.co.uk



Please phone Sherry for more information on 01526 378717 or 07979 750760

Or email sherry@manorhousetables.co.uk

Visit us at www.manorhousetables.co.uk for details of other courses