



## **FREQUENTLY ASKED QUESTIONS – CINNAMON KITCHEN MASTERCLASSES**

We thought that it would be helpful to include the most frequently asked questions below so that you can gain a better understanding of the format for each masterclass at Cinnamon Kitchen.

### **LOCATION**

Our masterclasses take place at our Cinnamon Kitchen restaurant located in Devonshire Square (a 5 minute walk from Liverpool Street station). To find our restaurant from the Liverpool Street station, take the Bishopsgate exit. Across the street you will spot the Carphone Warehouse shop right on the corner of New Street. Walk down New Street for 2 minutes, entering Devonshire Square through the gated passageway. You can find the entrance to Cinnamon Kitchen on the left-hand side of the entrance.

### **PARKING**

The closest paid car park facility is a 10 minute walk on Middlesex Street (E1 7EX). Please check the official website for the latest rates and opening times.

### **PAYMENT**

All masterclasses must be paid for in full. All major credit cards are accepted. The basic fees including VAT (Value Added Tax) are shown on the masterclass pages. The masterclass is priced at £225 per person and includes an apron and signed cookbook.

### **SHOULD I MAKE A LATE BOOKING ONLINE?**

If you want to book within 2 days of a course starting, please call us on 0207 626 5000 to confirm Availability.

### **CANCELLATIONS**

Cancellation policy is 15 working days prior to the event for a full refund, or we can try and accommodate you on another class. Please note, if you cancel within this time, we will retain full cost, and your voucher will no longer be valid to use on another class.

### **WHAT IS THE LEVEL OF INTERACTION OFFERED AT THE MASTER CLASSES?**

All of our masterclasses are suitable for experts as well as those with very little expertise in the kitchen - you'll be surprised at what you can do with some expert tuition.

### **I HAVE AN ALLERGY TO NUTS; CAN I COME TO A MASTERCLASS?**

Where possible we will do our best to accommodate those with allergies. However, we do ask that you advise us of any allergies at the time of booking. It must be noted that the restaurant may have allergenic products or their derivatives on the premises even if they are not specified in the masterclass content.

### **I REQUIRE GLUTEN-FREE FOOD; CAN I COME TO A MASTERCLASS?**

Whilst every effort will be made to accommodate people with special dietary requirements, please note that due to the format of the masterclasses, it may not always be possible. We would advise contacting the restaurant prior to making your booking to discuss class content.

### **HOW MANY PEOPLE ATTEND EACH MASTERCLASSES?**

Each masterclass can hold a maximum of 12 to 13 people per session.

### **CAN I COME ON A COURSE BY MYSELF?**

All our masterclasses are suitable for an individual to attend; you'll meet plenty of like-minded people throughout the day. Of course we welcome pairs, couples and groups of friends - however if you come alone you are guaranteed an enjoyable, entertaining and informative day out.

**CAN I BOOK MY CHILDREN ON A COURSE?**

You must be 16 or over to attend all masterclasses unless otherwise specified in the masterclass details.

**MY FRIEND IS BRINGING ME, CAN THEY STAY AND WATCH?**

We are sorry but we cannot accommodate friends or partners to observe your cooking day, but they will have the opportunity to join the lunch at the end of the day. Tickets for the lunch are priced at £75 per person which includes a three course meal with wine or soft drinks, or £100 per person which besides the lunch and drinks, will include a signed cookbook.

**WHAT DO I NEED TO BRING WITH ME?**

We will provide all you need for an enjoyable and relaxed day of cooking.

**WHAT DO I HAVE TO WEAR?**

Please wear comfortable, closed-in low-heeled shoes as you will be on your feet for most of the day. If you have long hair we would advise you tie it back during the class. Aprons will be provided.

**WHAT IS THE TIMETABLE ON THE DAY?**

Guests arrive at 9:30AM and are greeted by the chefs and served a light breakfast. The chefs will give a brief introduction of the day and the cookery lessons will commence shortly thereafter. Lunch will be served at approximately 12:30PM, so if you do have guests joining you for this please have them plan to arrive around this time. The day ends at around 3-3:30PM.

**WILL LUNCH BE PROVIDED ON THE MASTERCLASS?**

Lunch will be provided and will usually include some of the delicious food you have cooked during the morning. We will also provide wine or soft drinks to go with your meal.

**WILL I GET COPIES OF THE RECIPES TO TAKE HOME?**

You will get a copy of all the recipes you have made and also copies of any that have been demonstrated by our chefs.

**CAN I BUY GIFT VOUCHERS?**

A masterclass gift voucher makes a unique gift. You can buy them online or by phone. They can be used for any class leaving the recipient to decide the course they wish to attend. The gift vouchers are valid from 12 months from the date they were purchased. The purchase date and expiry date are written on your voucher.

**FURTHER QUESTIONS**

If there are further questions you wish to ask, please do not hesitate to contact us either by email, [info@cinnamon-kitchen.com](mailto:info@cinnamon-kitchen.com) or by calling 0207 626 5000.