

Wednesday 1st April

The Life of Bees

Join us for a fascinating talk on this most mysterious of insects. Taste our extensive range of British honeys, and take a unique trip to meet our own rooftop bees.

3pm and 5.30pm in The Crypt, Lower Ground Floor

Ticket Price: £10 per person, redeemable

against purchase

Reservations: Please call 0845 300 1707

Thursday 2nd April

Handwriting's Hidden Secrets

12noon, Third Floor

Hats Off!

The happy art of dressing a hat with Misa Harada.

From 12noon, Second Floor

Well Bread or Better Bread?

Learn the secrets of better bread, from sourdough to ciabatta. Banish the white sliced forever with our tips and tricks.

1pm and 3pm in the Demonstration Kitchen, First Floor

Thursday 2nd and Friday 3rd April

Handmade Soaps of the Highest Quality

From 2pm to 5pm, Second Floor

Friday 3rd April

Paschal Lamb

Spring is the season of lamb, pasture-fed and supremely delicious. In our Five Ways with Lamb demonstration, our expert will inspire you to try new recipes, using savoury ingredients from your store cupboard.

1pm and 3.30pm in the Demonstration Kitchen, First Floor

Monday 6th April

The Art of the Hot Cross Bun

Easter isn't Easter without hot cross buns, and the very best are homemade. Join Fortnum's own in-house baker Andrew Grainger to learn the secrets of these spicy delights.

1pm and 3pm in the Demonstration Kitchen, First Floor

Wednesday 8th April

A Portable Delicacy - the Scotch Egg

From 12noon, Lower Ground Floor

Thursday 9th April

Arise, Sir Pie

The ancient art of hand-raised pies.

From 12noon, Lower Ground Floor

Monday 6th April to Sunday 31st May

Perfection in Porcelain: the Herend

China Exhibition

Fortnum & Mason is 301 years old, and has joined historic porcelain manufacturer Herend to bring you a unique exhibition of antique and contemporary pieces of china. This includes no fewer than 301 teapots, all of which are offered for sale. We are also delighted to introduce Handpainting Demonstrations with experts from Herend (28th and 29th April). Everyone loves the delicate tracery of Herend china.

Watch their expert create beautiful patterns in this demonstration of the art of painting of finest porcelain.

Our Celebrated Restaurants

Our restaurants play their part this season in a series of exciting events at Fortnum's. If it's a great British breakfast, a special day out, or one of the best Sunday lunches in London, Fortnum's restaurants are at your service.

Saturday 14th February

Be my Valentine

Dinner for two at the Fountain. Intimate and exciting, dinner at the Fountain shows how much you care. With a romantic menu and fine wines, Valentine's Day the Fortnum's way is unforgettable.

Sunday 22nd February and Sunday 29th March

The Art of Carving

You have bought the joint. You have cooked it beautifully. You stand at the head of the table, knife in hand, your family and friends gazing expectantly. Now what? Never fear, you have been to our Carving Skills masterclass, where our Chef demonstrated infallible methods for carving all joints.

12.30pm in The Gallery Restaurant, prior to eating lunch at 1pm

Monday 16th to Saturday 21st February

Half Price at Half Term

With every adult sundae in the fabulous First Floor Parlour, a tot's sundae comes half price, making every treat twice as sweet.

Tuesday 24th February

to Saturday 30th May

Chapeau or Gateau?

To celebrate the new exhibition at the V&A Museum, *Hats: An Anthology by Stephen Jones*, the St. James's Restaurant is putting on a very special afternoon tea, including a specially created hat-shaped cake.

From 2.30pm, Mondays to Fridays in the St. James's Restaurant, Fourth Floor

Ticket Price: £30 per person plus service charge

Sunday 22nd March

Mothering Sunday in the St.

James's Restaurant

High above the bustle of Piccadilly is a green oasis of gastronomic tranquility. It is just the place for a very special Mothering Sunday lunch. At £36 a head, why not take all the mothers in your life? Tell us how many mothers are at the table, and each will receive a gift, courtesy of the Fortnum's family.

From 12noon to 2.30pm

Ticket Price: £36 per person plus service charge (excluding drinks)

All Restaurant Reservations:

Please call 0845 602 5694

For more information on all our workshops and demonstrations, visit www.fortnumandmason.com

Fortnum & Mason 181 Piccadilly London W1A 1ER Telephone 0845 300 1707
www.fortnumandmason.com

Urban Crafts for Spring

*Learn a new skill this year
in our fascinating workshops
and demonstrations.*



FORTNUM & MASON
PICCADILLY SINCE 1707

Thursday 12th February

Cushion Art

From 12noon, Second Floor

Thursday 12th and Friday 13th February

OOysters and Hearty Beef Wellingtons

From 12noon, Lower Ground Floor

Friday 13th February

Valentine's Day the Fortnum's Way

A unique morning with Fortnum's for a uniquely personal bouquet. Just as the sun is rising, we meet up at Fortnum's, go to Covent Garden to choose beauteous blooms for our Valentine, and return to Piccadilly for a masterclass with the Fortnum's florist. After breakfast in the Fountain, we depart, cradling the bouquet that we have made ourselves, and that speaks more than a thousand songs.

6.30am: Leave Fortnum & Mason to go to New Covent Garden where we will help you select your flowers

7.45am: Return for a masterclass with our florist, who will help make up your bouquet, followed by breakfast in the Fountain at about 9am

Carriages at 10am
Ticket Price: £150 per person, which includes flowers and delivery of flowers to your chosen address

Reservations: Please call 0845 300 1707

The Romance of the Chocolate Mousse

From 12noon, Lower Ground Floor

Friday 13th and Saturday 14th February

Lobster is Just Made for Lovers

From 12noon, Lower Ground Floor

Monday 16th and Tuesday 17th February

Future Cooks Have Fun at Fortnum's

Cookery expert Fi Bird will take the next generation of cooks through the first steps in the culinary arts. Delight and delicious dishes are guaranteed, and an ice cream sundae from the Parlour comes with every ticket.

2pm and 4pm in the Demonstration Kitchen, First Floor

Ticket Price: £10 per child

Reservations: Please call 0845 300 1707

Monday 16th to Friday 20th February

The Olive Oil Harvest

Introducing our new range of olive oils with a tantalising series of tastings.

From 11.30am to 12.30pm daily and 6pm to 7pm on Thursday in the Demonstration Kitchen, First Floor

Thursday 19th February

Brilliant Basket-Making

Learn the tricky skills of basket-making.

At the end of the session, take your own creation home to Mum for Mothering Sunday.

From 12noon to 3pm in the Hamper Department, First Floor

Tuesday 24th February

Pancake Day at Fortnum's

This is our 301st Shrove Tuesday, flipped and filled with Fortnum's finesse by our very own chef.

From 1pm to 3pm and 6pm to 7pm in the Demonstration Kitchen, First Floor

Thursday 26th February

Take Three Chefs

Every Thursday, our Demonstration Kitchen comes alive. But every last Thursday of the month, watch our chefs, and learn the secrets of the Fortnum's professional kitchen.

6pm in the Demonstration Kitchen, First Floor

Tuesday 10th March

The Winemaker's Dinner with Château

Lynch-Bages

Hosted by Jamie Waugh, Fortnum's Fine Wine Sales Manager, you will hear Jean-Charles Cazes, owner of Château Lynch-Bages, talk about this beautiful Bordeaux property, and guide you through the four wines set before you. We are confident this dinner will be the event of the season.

7.30pm for 8pm in The Burlington Room

Ticket Price: £200

Reservations: Please call 0845 602 5694

Dress Code: Jacket and tie

Tuesday 10th, Tuesday 17th, Tuesday 24th

and Tuesday 31st March

Meat the Expert

We are delighted to host three workshops specifically for foodies who enjoy meat and long to know more about the various cuts and the mysteries of butchery. Each session will concentrate on one area: specific meats, the qualities of cuts, hand-carving and so on.

It will be followed by a glass of red wine in the Wine Bar. Experts include David Wilson from Highgrove and our own butchers. The grand finale workshop on 31st March is followed by a special dinner in the Burlington Room with a talk by David Wilson.

Workshop: 6.30pm to 8pm in The Crypt, Lower Ground Floor

Dinner: 7pm in The Burlington Room, Fourth Floor

Ticket Price: £150 per person

(includes three workshops and final dinner)

Reservations: Please call 0845 602 5694

Thursday 12th and Thursday 19th March

Spice up your Life

Bored with the same chops? Longing for excitement on your plate? Let your store cupboard come to the rescue, with a little help from Fortnum & Mason. We'll show you how to create your own dips and marinades for thrifty answers to your culinary questioning.

12noon and 3pm in the Demonstration Kitchen, First Floor

Tuesday 17th March

Silk and Scent: A Timeless

Relationship Explored

A ravishing talk by Victoria Christian from Clive Christian on the art of pure perfume and the connoisseurs' way to wear it. There will be an introduction to the history of the perfume house (from Queen Victoria in the late 1800s to No.1, the world's most expensive perfume), followed by champagne afternoon tea.

3pm in The Burlington Room

Ticket Price: £38 per person plus service charge

Reservations: Please call 0845 602 5694

Thursday 19th March

Olive Oil Dinner

It is said that there are as many grades of fine olive oil as there are fine wines. Our new range, direct from the 2008 harvest, has inspired Shaun Hill, our Development Chef, to create this very special dinner with complementing wines for each course. Guest speakers with an intimate knowledge of olive oil are promised. Champagne and canapé reception.

7pm for 7.30pm in The Burlington Room,

Fourth Floor

Ticket Price: £75 per person

Reservations: Please call 0845 602 5694

Friday 20th March

Make Your Own Bouquet

This very special morning is a must for mothers and daughters. Just as the sun is rising, we meet up at Fortnum's for a very special day as we are off to New Covent Garden, to select blooms of beauty beyond words and unparalleled perfume.

6.30am: Leave Fortnum & Mason to go to New Covent Garden where we will help you select your flowers.

7.45am: Return for a masterclass with our florist who will help make up your bouquet, followed by breakfast in the Fountain at about 9am

Carriages at 10am
Ticket Price: £150 per person which includes flowers and delivery of flowers to your chosen address
Reservations: Please call 0845 300 1707

Monday 23rd March

The Best-Dressed Cakes are Home-

Dressed Cakes

Learn the essentials of cake decorating with famed Peggy Porschen, followed by a book signing.

1pm and 3pm in the Demonstration Kitchen,

First Floor

Tuesday 24th March

The Apiarist's Art

Fortnum & Mason pays tribute to the worker bees whose honey and candles have been our staple products for three centuries. Come to a fascinating talk on the life of bees and see a candlemaking demonstration.

2pm and 4pm in The Crypt, Lower Ground Floor

Ticket Price: £15 per person

(includes a pair of candles to take away)

Reservations: Please call 0845 300 1707

China from Burleigh

The last bastion of the art of tissue-printing.

From 12noon in the Demonstration Kitchen,

First Floor

Extravagant Exclusive Easter Egg Art by

Rob Ryan

Join him at Fortnum's to see his new and exclusive Easter designs with the opportunity to have your copy of his book signed for you.
From 12noon to 2pm, First Floor

Tuesday 24th and Tuesday 31st March

A Brush with History

The 230 year old craft of making Kent brushes.

From 2pm to 5pm, Second Floor

Wednesday 25th March

Lady Day Day Out

To mark the fascinating exhibition,

'Hats: An Anthology by Stephen Jones'

at the V&A, the curator will take us through the fascinating history of hats, followed by champagne afternoon tea. Why not wear your best hat for this unique event?

3pm in The Burlington Room, Fourth Floor

Ticket Price: £38 per person plus service charge

Reservations: Please call 0845 602 5694

Hen, Duck or Ostrich?

How to blow and decorate eggs for Easter.

From 12noon in the Demonstration Kitchen,

First Floor

Wednesday 25th March and Wednesday

1st April

Red Leather, Yellow Leather

The art of leather-cutting and stitching.

From 2pm to 5pm, Third Floor

Thursday 26th March

The Humorous Pen of Simon Drew

From 12noon, Third Floor

Handmade English Chocolates

We are rather proud of our traditional chocolates, and are prouder still of having persuaded David Burns of Audreys to talk about the history of English chocolates, and to give a demonstration of the art of egg-decorating.

3pm and 5.30pm in The Crypt,

Lower Ground Floor

Ticket Price: £10 per person,

redeemable against purchase

Reservations: Please call 0845 300 1707

Take Three Chefs

6pm in The Demonstration Kitchen, First Floor

Friday 27th March

Whisky Galore!

Journey from Highland and Island to bottle and glass. A fascinating journey around the distilleries of Scotland with our expert.

6pm in The Crypt, Lower Ground Floor

Ticket Price: £10 per person,

redeemable against purchase

Reservations: Please call 0845 300 1707

The Archivist Easter Egg

A tasting from our history.

From 12noon, Ground Floor

Friday 27th March and Thursday 2nd April

Knit One, Purl One, Knit Two Together

From 2pm to 5pm, Second Floor

Monday 30th March

Simply Delicious Simnel Cakes

Simnel cakes are not only luscious, but they have a fascinating history. Join Milly Hunter to listen to its story, see the cake made, and learn how to decorate this most traditional of Easter treats.

3pm and 5.30pm in The Crypt, Lower Ground Floor

Ticket Price: £10 per person, redeemable

against purchase

Reservations: Please call 0845 300 1707

Tuesday 31st March

The Art of Coffee Roasting

There is nothing more heartening than the smell of freshly roasting coffee. Join our expert to learn about the process, and sample different roasts. Are you an aficionado of the light, medium or dark? You may surprise yourself once you have tasted these delights.

11.30am to 1.00pm in The Burlington Room,

Fourth Floor

Ticket Price: £10 per person,

redeemable against purchase

Reservations: Please call 0845 300 1707

Wednesday 1st April

Mad Hatter's Tea Party

Children, create your brightest and best Easter bonnet at home and wear it for our competition. The judges are from the *'Hats: An Anthology by Stephen Jones'* exhibition at the V&A and our hat buyer. The winner gets a mystery prize that just might have something to do with Easter!

3pm in The Parlour Restaurant, First Floor

Ticket Price: £25 per child (includes a sundae,

drink and a goody bag), £5 per adult

(includes a glass of prosecco)

Reservations: Please call 0845 602 5694

