

Happy New Year to you all.
Unlike most people, I love January, it feels like the start of a 'new term' to me. Traditionally a quieter time of year after the craziness of November & December, it gives me time to take stock, plan new menus and think about new classes! I am introducing a '2 Pies & a Tart' class in March using different types of pastries - perfect for the colder months and a couple of lighter dishes to take us through into spring (more details later in the newsletter).
Dates are already booking up fast for 2026, especially July & December, so if you've got a date in mind, do get in touch.
Enjoy this months newsletter and take care.
Debbie.
xxx



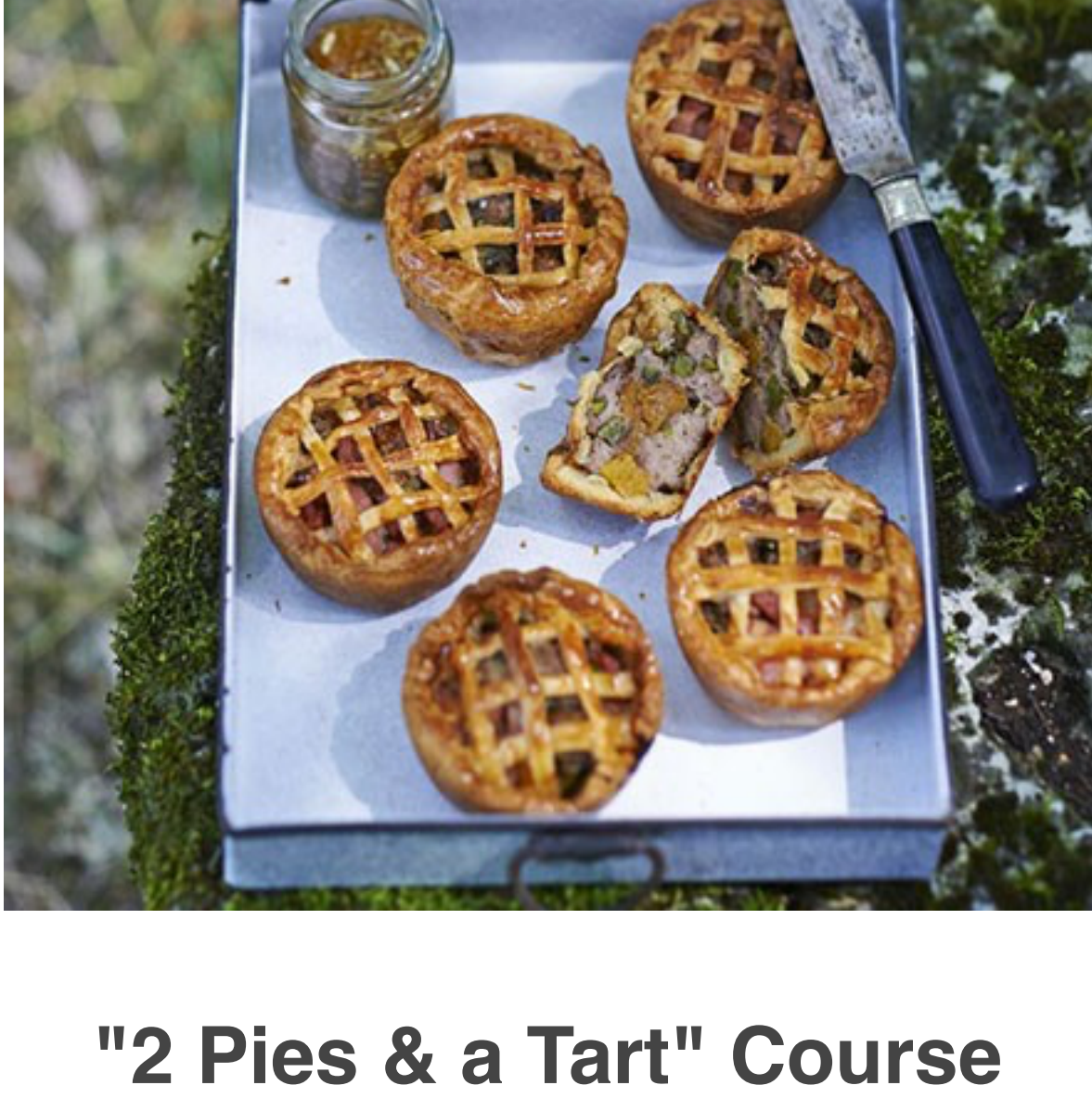
🇧🇷 What a way to start 2026! 🇧🇷
Thank you to everyone who attended the 1st Sushi masterclass of the year. Fabulous class with fabulous results, well done everyone 🥰🥰
If you would like to be added to the next sushi class please send me a message
"Great class Debbie, sincere thanks for this evenings class. Thoroughly enjoyed it, as did Sheena".
We both had a lovely time".
Bev Nairn
Soberton

🥖 ARTISAN BREAD CLASS 🥖
What a wonderful way to spend a wet & windy Sunday! 🥰
Honeyed Wholemeal cob, Goats Cheese & Thyme Soda loaf and Garlic Naan bread.
Well done to everyone, amazing results and thank you, as always, to Marlene for her help.
"Thoroughly enjoyed the class and actually produced something edible and tasty".
Shirley
Artisan Bread Maker

A wonderful way to celebrate a January birthday.....with a Caribbean surprise party! 🥰🥰
Jerk chicken, Prawn & Mango cups, Pulled pork Tacos, Rum & Raisin Brownie and Mojito Macarons....just a few of the food on this Caribbean themed celebration.
"Thank you for the food, it was lovely, went down really well and a lot of people took your cards".
Keith (organiser of his wife's 50th birthday party)
Wickham

Be a guest at your own party, contact Debbie's kitchen for your bespoke function [#debbieskitchen](https://www.debbieskitchen.co.uk/sample-menus)
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Brand New Class for 2026



"2 Pies & a Tart" Course

'Pork, Apricot & Pistachio Picnic Pies', 'Chicken & Leek Rough Puff Pie' & a Classic 'Tarte au Citron'
Sunday 22nd March 2026 10-2.00pm
£95
Boundary Oak School
All ingredients, recipes and instructions supplied
Tea, Coffee & Biscuits on arrival
Contact Debbie's kitchen for more information.

[Email to reserve your place today](#)

Debbie's kitchen "Chef@home"

Why not take the stress out of your dinner parties and be a guest in your own home.
Let Debbie's kitchen come to you and prepare, cook & serve a delicious 'restaurant' style food, for you and your guests (and no washing up!)
"This weekend we had a fantastic family celebration made all the more special by the fabulous food from [Debbie's Kitchen](#) Debbie came and cooked a gorgeous 3 course meal, complete with Canapés and a cheese board and everything was truly delicious- we can't wait for the next celebration"
70th birthday celebration
Locksheath
Click [here](#) for 'Chef@home' sample menu



Calling all Hampshire Wl's

Due to popular demand Debbie's kitchen has added some NEW demonstrations to her ever growing repertoire.

- 'Interactive' Knife Skills
- Making the most of your air-fryer
- Summer Picnic ideas

plus lots of other very popular and fun demonstrations.



Click [here](#) to email for further details.

Supplier of the month [Tudor Domes - Portsmouth](#)

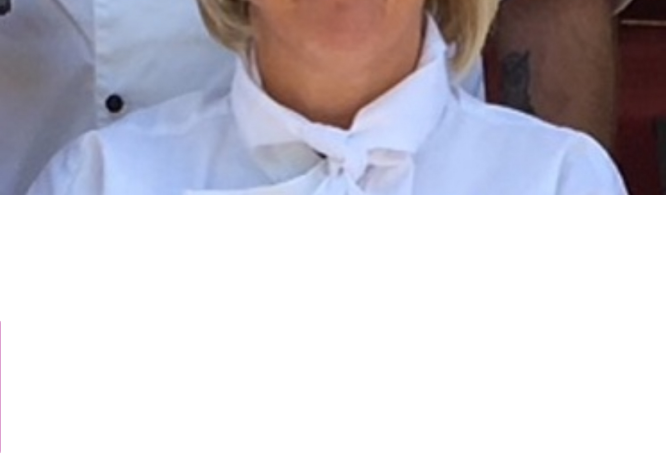


I think it's really important to support local businesses, so I wanted to share with you this great company based in Portsmouth.

As it was the 1st time since 2018 that both my 'globe trotting' children were home for Christmas, my husband and I wanted to do something a little different.
We hired a 'Christmas themed dome', what a fantastic company, they delivered, set up and provided everything from place settings, crackers, blankets, hot water bottles, even a cute 'wood burning stove'. We had the most magical Christmas eve, complete with twinkling lights, mulled wine and board games, followed by a 'Bucks Fizz Christmas morning breakfast', followed by a family of 14 'Champagne and Canapés' gathering!
What a wonderful idea and to have a 'chef@home' experience in your own private dome, what a way to wow your guests.
<https://tudordomes.co.uk/>

I hope you enjoyed this months newsletter and see you next month.

Debbie
xxx



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Our mailing address is:
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