



What a summer we're having — the heat has certainly made itself at home, and it doesn't look like it's going anywhere just yet.

It's been a wonderfully busy few months filled with every kind of celebration: weddings, birthdays, anniversaries, work events, yacht charters, Goodwood picnics, and everything in between.

A huge thank you to everyone who has helped Debbie's Kitchen celebrate 10 years in business. There are still spaces available for our Afternoon Tea Hampers in August, complete with FREE FIZZ to mark the occasion.

Enjoy this month's newsletter, and take care.



A pleasure to be catering for yacht charters once again 🚤✨

An exquisite selection of handcrafted canapés, followed by an elegant two-course luncheon served onboard the beautiful “Mango”.

All enjoyed under clear skies, with sun-drenched decks and perfectly chilled bubbles flowing freely 🍷☀️

Explore the experience:



Happy 80th Birthday, Rowlands Castle WI!

It was a pleasure to provide canapés and a two-course buffet luncheon to help celebrate this very special occasion. The day was truly memorable, made even more special by a fascinating talk on Florence Nightingale and the Nightingale nurses.

Thank you all for the kind comments, and special thanks to Marlene and Lucy for all the help and support 🥰🥰

[#womensinstitute](#) [#hampshirewi](#) [#nightingalenurses](#)

"Thank you to you and your team for providing such a delicious lunch for RCWI's 80th birthday celebration. The food was fabulous, and you, Marlene and Lucy couldn't have been more helpful or kinder to our members. Everyone who has messaged me has said how much they enjoyed the lunch and how beautifully it was served by such lovely people.

I hope you were able to have a rest yesterday evening.

With very best wishes and thanks".

Julia Maile

Rowlands Castle WI

It's always such an honour to provide food and refreshments when saying goodbye to loved ones 🥰🥰

Huge thanks, as always, to Marlene (Mum) for all the help and support ❤️



"I just wanted to thank you for the lovely buffet and service you provided for Richard's wake.

The buffet table was laid out beautifully and looked amazing and there were many lovely comments made about the food. As always it was catering to a very professional standard, and I knew I would have no concerns about that side of the day".

Yvonne Barwick

Debbies Kitchen is 10 Years Old!

To help celebrate this special anniversary,

why not book an

'Anniversary Afternoon Tea'

How my 10 year journey began - it all started with a wooden stamp!

After eight wonderful years of teaching at Fareham College, I closed one chapter and stepped into the next. When I left, my amazing friend and boss gave me a wooden stamp that read "*From the kitchen of Debbie Towlson*", complete with a rolling pin logo. I had no idea at the time, but that simple gift planted the seed for everything that followed.

The name Debbie's kitchen came about quite naturally. My children always said the kitchen was my domain - they lovingly referred to it as Debbie's kitchen. It was where I cooked, created, experimented, and poured my heart into food for family and friends.

Ten years on, what started in my own kitchen has grown into something far bigger than I ever imagined - and it all began with that stamp, a rolling pin, and a kitchen that truly felt like mine.

To every customer, colleague and family member who has supported, recommended, celebrated special moments with us, or simply been there, thank you from the bottom of my heart. Your support over the past 10 years has been truly awesome.

Debbie

xxx

To say thank you, we're treating you to a free bottle of  Prosecco  with every afternoon tea booking (minimum of 4 people) in August (Mon-Thurs, subject to availability)

Come and raise a glass with us!



[Click here for the 10 year Afternoon Tea Menu](#)

[Email to reserve your place today.](#)

Here's to the the next 10 years (well 5 maybe?!)

xxx



Bespoke@home cookery classes



Bespoke Cookery Classes – In the Comfort of Your Own Home

Learn to cook. Love your food. Impress every time.

Discover the joy of cooking with private, tailor-made cookery lessons designed around you. Whether you're a complete beginner or looking to refine your skills, each session is carefully planned to match your tastes, abilities, and goals.

What's Included

- ✓ **One-to-one or small group lessons**
- ✓ **Personalised menus and recipes**
- ✓ **Hands-on cooking in your own kitchen**
- ✓ **Tips, techniques, and kitchen confidence**
- ✓ **Classes for adults, couples, families, or friends**

- **Beginners who want confidence in the kitchen**
- **Busy professionals seeking quick, delicious meals**
- **Food lovers wanting to master specific cuisines**
- **Date nights, birthdays, and special occasions**
- **Gift experiences with a personal touch**

Cuisine Options

**Modern British • Italian • Mediterranean • Asian-inspired
Vegetarian & Vegan • Healthy Eating • Comfort Classics
—or tell us what you'd love to learn!**

Why choose a bespoke@home cookery class?

- ✓ **No travel, no stress**
- ✓ **Learn using your own equipment**
- ✓ **Fully customised to your needs**
- ✓ **Relaxed, friendly, and fun experience**

[Contact Debbie's kitchen to start your cookery journey 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 Debby'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, compete with Canapés and a cheese board and everything was truly

70th birthday celebration

Locksheath

Click [here](#) for 'Chef@home sample menu



Calling all Hampshire WI'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.

Recipe of the month



Lemon-Herb Chicken with Burrata & Tomato Salad

A bright, fresh, summer-day dinner that feels special but takes very little effort.

Ingredients (serves 4)

For the chicken:

- 4 chicken breasts
 - Zest and juice of 1 lemon
 - 2 tbsp olive oil
 - 2 garlic cloves, crushed
 - 1 tbsp chopped fresh thyme
 - 1 tbsp chopped fresh basil
 - Salt & pepper
-
- 400g ripe cherry tomatoes, halved
 - 1 ball burrata (or mozzarella if you prefer)
 - Handful fresh basil leaves
 - 1 tbsp balsamic glaze
 - 1 tbsp olive oil

Method

1. Marinate the chicken

Mix lemon zest, lemon juice, olive oil, garlic, thyme, basil, salt, and pepper. Coat the chicken and leave for at least 20 minutes (or up to 4 hours in the fridge).

2. Cook the chicken

Grill, pan-fry, or barbecue for 6–7 minutes each side until golden and cooked through. Rest for 5 minutes.

3. Make the salad

Toss the tomatoes with olive oil and sea salt. Place the burrata on top, tear slightly, and drizzle with balsamic glaze. Scatter basil leaves.

4. Serve

Slice the chicken and serve alongside the tomato-burrata salad. Add crusty bread if you want to soak up the juices.

Why this is perfect for August

- Tomatoes are at their absolute best — sweet, juicy, and bursting with flavour.
- The lemon-herb marinade is bright and summery.
- Burrata adds a luxurious creamy contrast without feeling heavy.
- Works brilliantly for garden dinners, picnics, or easy entertaining.

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

Debbie

xxx

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