

# The Wee Kitchen

cookery school

## What We Offer

- The Wee Kitchen Cookery School offers hands-on Scottish cooking experiences in the heart of Edinburgh, combining food, storytelling and local culture. Designed for culturally curious travellers, our small-group classes and private masterclasses provide an authentic, immersive way to experience Scotland through its food.



## Key Selling Points

- Authentic, hands-on Scottish cooking experience in Edinburgh
- Strong storytelling element connecting food to culture and place
- Small group sizes for high-quality, personal experiences
- Flexible private masterclasses tailored to client needs
- Ideal for FITs, small groups and premium cultural itineraries

**Location** Leith, Edinburgh: 15-20 minutes from the city centre



- Easy access by taxi and public transport
- Located in a vibrant food district, ideal for inclusion in wider Edinburgh itineraries

## Product 1 - Scheduled Public Class

- Suitable for FITs and small groups
- Set menu
- 2.5 hours
- Year-round availability
- Learn about Scottish culinary traditions
- Shared dining experience in a relaxed, social setting

### Standard Menu

- Cullen Skink - (Smoked Scottish Haddock Chowder)
- Curated Scottish cheese tasting
- Traditional Scottish shortbread
- Tea/Coffee & Irn-Bru tasting

## Product 2 - Premium Private Masterclass

- Fully bespoke enhanced experience, suitable for private groups
- 3-4 hours
- Flexible menus tailored to groups preferences
- Relaxed storytelling-led format
- Guests cook and learn about regional ingredients and dishes



### **Main Course Options**

1. Traditional Cullen Skink (smoked Scottish haddock chowder), supplemented by a curated Scottish cheese tasting highlighting regional producers
2. Chicken Balmoral with whisky cream sauce served with creamy mashed potatoes

### **Dessert Options**

1. Traditional Scottish shortbread
2. Cranachan (Scottish oats, berries and cream)

### **Also Included**

- Tea/Coffee & Irn-Bru tasting

- All ingredients and equipment included • Sit-down meal • Printed recipe cards • Hands-on instruction

## 2026 / 27 Trade Rates

### Product 1 - Scheduled Class

- Net rate: £65 per person
- Public Rate: £85 per person
- Also available as a private experience starting from £640

### Product 2 - Private Private Masterclass

- Net Rate: £750 for up to 8 guests + £85 per additional guest
- Public rate: £995 for up to 8 guests + £110 per additional guest

Commissionable / net rates available for trade partners valid: 31 December 2027



## Terms and Conditions

### **Cancellation Policy**

#### Scheduled Classes (FIT)

- Free cancellation up to 72 hours prior
- 100% charge within 72 hours

#### Private Masterclass

- Free cancellation up to 14 days prior
- 50% within 14 days/100% within 7 days

### **Final Numbers Timeline**

- Private groups: final numbers required 7 days prior
  - FIT bookings close 48 hours prior
- Confirmed numbers at deadline are fully chargeable.

### **Class Numbers**

#### Scheduled Class

Minimum: 4 guests  
Maximum: 12 guests

#### Private Masterclass

Minimum recommended: 6 guests  
Maximum: 16 guests

### **Payment Terms**

FIT bookings: Full payment at time of booking.  
Private groups: 25% deposit at confirmation, balance due 14 days prior.  
Payment via bank transfer or agreed trade method.  
Credit accounts subject to agreement.

### **Accessibility**

Experience takes place in a professional teaching kitchen.  
Please advise mobility or accessibility requirements in advance.

### **Age Restrictions**

Minimum age: 12 years.  
Under 18s must be accompanied by an adult.



Ailsa is such a lovely, knowledgeable and talented chef/person/inspiration. The space was so well equipped, spacious and clean. Then the star of the show was the delicious food and perfectly curated menu. The whole process was incredible and I learnt a tonne and just honestly had the most wonderful few hours. Thank you so much to Ailsa and her wonderful team (husband) and to my fellow other attendees who were all so lovely and had fabulous stories and backgrounds! - Rebecca, Feb 2026



## Contact

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