

Personal chef experiences at Champernhayes

A Dorset Foodie Experience





Let the chef come to you...

Book a private chef during your stay

There are plenty of fantastic places to dine in Dorset, but if you'd like an extra special meal, why not have the chef come to you? We have a range of talented chefs that we recommend to cook for you and your guests during your stay.

Should you wish to book a private chef for the evening, please contact the chef directly to enquire about dates and pricing. They will liaise with you on a bespoke menu for you and your guests, giving you a foodie experience to remember during your stay in Dorset.

Mark Hix

MBE

Mark Hix is frequently lauded as one of Britain's most eminent chefs and restaurateurs with an unrivalled knowledge of ingredients with provenance.

Known for being Chef Director of Caprice Holdings in 90s and 00s', he went on to open the hugely popular HIX Restaurants in London and Dorset in 2008.

He is an award-winning author and food writer for Telegraph Magazine, with 12 cookbooks to his name. He has a wealth of knowledge of fishing and foraging, a passion for British art and an MBE for his services to hospitality.

Mark will talk to you before the event to run through any likes or dislikes, dietaries and special requests and create a menu that's just right for you and your guests. Every event is tailored to you, so you can be assured of a unique and bespoke experience every time.

If you'd like Mark to cook for you at Champenhayes, contact jo.harris@hixfoodetc.co.uk

@markehix



Jeremy & Aimee Bird Barbet Catering

Located in Axminster, Jeremy and Aimee have a wealth of experience between them – having worked at River Cottage, Mark Hix's Oyster & Fish House in Lyme Regis and The Seaside Boarding House in Burton Bradstock as Sous Chef and Head Chefs.

Jeremy and Aimee champion local producers and celebrate the seasons, with the freshest quality ingredients, cooked simply, letting the flavours speak for themselves.

They have catered for weddings, art galleries, private dinners and much more, so you can be sure of a dining experience to remember.

To enquire, contact them at info@barbetcatering.co.uk

@barbet_catering



Naomi Devlin Gluten-free Food for a Happy Gut

Naomi is a foodie, in love with the changing seasons, and endlessly fascinated by the diverse flavours of food from around the world.

Food took on a different meaning for a while when Naomi was diagnosed with coeliac disease. She learnt about the mysterious business of what goes on in the gut, and that what we eat, how we live and our emotional state all have a profound influence on our health.

Eating is such an integral part of our lives and an opportunity for each of us to comfort, delight and nourish, that she has made it her mission to help others discover how delicious it can be to take care of your gut.

Naomi has run courses at River Cottage and consults for many major food producers. She has published two cookbooks, has her own a 'Bread and Milk' podcast, and hosts regular cookery classes both online and in person. To enquire about Naomi cooking for you at Champernhayes please contact Naomi at naomidevlin.co.uk @naomiannedevlin



Sally Allan



Sally's Fish Camp is all about fun. Sharing advice & entertaining with seafood that's fresh, local, and sustainably caught off the Dorset coastal waters - straight out of the pots and off the boats, brought straight to you.

If you're looking for something a little different during your stay, Sally will provide the ultimate crab experience at Champernhayes! Immerse yourself in cracking, twisting, picking, pulling and prepping, having fun with friends and family whilst picking up skills and having a nibble!

You will finish the event feeling confident with all things crabby and ready to invite your friends over for a seafood extravaganza when you get home.

Locally sourced & sustainable, you just won't get any fresher!

2 hour Masterclass includes;

Glass of selected wine on arrival from Sally's Chesil Beach Cafe
Hands-on step by step guide, twisting, picking & pulling your own pre-cooked whole 1kg crab
All tools, boards and equipment are provided, as are gloves denim aprons.

To enquire contact Sally Allan Email: Sally@sallysfishcamp.co.uk Tel: 07969 397512

@chesilbeachcafe



Testimonials

"I just wanted to thank you so much again for such a fun evening on Saturday which we all thoroughly enjoyed and still talking about it on Sunday evening! Thank you for making the evening go so well, everyone has said how much they enjoyed the crab-cracking and everything that went with it."

"Even I might attempt to dress a crab now, the crab on Saturday was so much tastier than any I have tasted before."