



Mark Hix at Champernhayes

A Dorset Foodie Experience





Celebrated Chef and Award-winning Food Writer

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.



The perfect countryside retreat, 2 miles from Dorset's Jurassic coast

Nestled on the picturesque border of Dorset and Devon, Champernhayes offers holidays and short breaks in the heart of the countryside.

This beautifully converted farm now hosts up to 38 guests across six charming properties, blending rustic charm with modern comfort.

The holiday cottages at Champernhayes, Dorset, have all been converted from their original farmhouse buildings, dating back to 1453 — each designed to provide comfort while retaining the atmosphere of the old farm.

We have six cottages that are suitable for 2 guests to 12 guests.

A foodie escape to the Dorset countryside

Renowned chef and award-winning food writer Mark Hix can offer unique and bespoke culinary experiences, both at Champernhayes and around the Dorset area.

Meet local food and drink producers, dine at a local distillery, forage for seasonal wild food, catch your fish supper off the coast of Lyme Regis and enjoy home-cooked meals prepared and cooked for you by your host, Mark Hix.

Mark also offers a private dining 'Kitchen Table' experience at his Charmouth home, just 12 minutes drive from your accommodation.

Mark Hix's experiences are available all year round for groups of 8-12 guests, subject to date availability, and ideal for special events or simply an informative fun day out with friends and family.

**These events are optional extras that we can offer during your stay with us. All prices listed are additional to your stay at Champernhayes and will be invoiced directly by Mark Hix.*





Mark's Kitchen Table

Just 2 miles away from Champernhayes, a foodie experience with one of the most famous chefs in the South West awaits you. Mark's Kitchen Tables are like no other dining experience.

Join Mark in his Charmouth home for an afternoon or evening of great food, flowing wine and plenty of conversation.

Pull up a seat at Mark's stunning kitchen island as he talks about local producers, his life in food, foraging and, it goes without saying, a fishing tale or two.

Each guest will enjoy a drink on arrival, a 6-course lunch or dinner with wine, a signed cookbook and a goody bag of local produce.

Events take place twice a month or you can choose a date with Mark for a private event (max 8 people).

Check dates or book a private event at markhix.co.uk

Mondays £250 per person | Saturdays £295 per person
Private events Weekdays £2000 | Weekends £2360

Transport to and from Mark's home is not included.

Hix & Wild

You and your guests will start the day with a coffee with Mark at Champernhayes before travelling to a local spot where Mark and fellow forager Nick Cadwell will educate you on the wild edible foods that are growing beneath your feet.

After a morning of foraging, Mark will serve a light picnic lunch before heading off to another location for an afternoon of more foraging. After some free time to freshen up at Champernhayes, you will enjoy a 6-course meal featuring your foraged fayre, paired with Mark's own wines from Devon and Portugal, prepared and cooked for you at your accommodation.

Naturally, Mark will be creating each bespoke event around the seasons. In spring, guests can expect to forage for an array of spring greens, herbs and salads, summer will uncover the world of coastal plants and seaweeds, with wild mushrooms being the focus for autumn.

Experiences are available for 8 guests. Each event is priced at £3800 and includes all food and drink and goody bag. To enquire or book an event contact jo.harris@hixfoodetc.co.uk





Catch & Cook

Join Mark Hix and Fisherman Steve Sweet for unique and bespoke day of fishing off the Jurassic coast of Lyme Regis, complete with a home-cooked meal at Champernhayes.

The day will start with a morning coffee with Mark as he explains the plan for the day. The start time will depend on the tide times, but this will be discussed with you upon booking.

During your fishing trip with Mark and Steve, Mark will serve a light lunch, more than likely featuring ceviche of the fresh fish you have just caught.

After some free time to freshen up back at Champernhayes, join Mark around the dining table enjoy a 6-course meal featuring your fresh catch, paired with Mark's own wines from Devon and Portugal, prepared and cooked for you by Mark.

Naturally, Mark will be creating each bespoke event around the seasons and you will catch different fish depending on the time of year. Guests can expect to catch species including Bass, Bream, Huss, Mackerel, Pollock, Cod.

Experiences are available for 8 guests. Each event is priced at £4500 and includes all food and drink and goody bag. Includes, fishing rods and bait. Transport if not included. To enquire or book contact jo.harris@hixfoodetc.co.uk

Local Producers

Mark is known for championing British food and local producers. If you read his Telegraph column each week you will see the incredible food and drink that is available around the Dorset and Devon coast and countryside.

If you wish to spend a day with Mark visiting a local producer with a tour and tasting, we can create a bespoke experience just for you

Whether that's a tour, tasting and lunch at the boutique Castlewood vineyard in Musbury, a trip to Somerset Cider Brandy in Kingsbury Episcopi to sample cider brandies, apple aperitifs, cider and perry, or a visit to Black Cow Vodka distillery, with lunch cooked by Mark, we can arrange it for you.

Each event is bespoke to you and your guests. If you would like to discuss options and pricing, please get in touch with Jo Harris at jo.harris@hixfoodetc.co.uk

