



Get your team out of the office and into my beautiful Dorset orchard for a tailor-made day of outdoor cooking, surrounded by nature.

With my years as a cookery teacher and private chef for clients including **Guy Ritchie**, **Claudia Winkleman** and **Jamie Oliver**, I host relaxed, food-centred days that offer your team a calmer and more thoughtful experience.



Ideal for:

- Founder or board strategy days
- Small team away days
- Creative planning sessions
- Client hosting and entertaining
- Team celebrations or rewards
- New team integration



Using traditional asado-style equipment, I'll show you how to cook meat, fish and seasonal vegetables over an open fire, working with heat, flame and smoke to create deeply flavoured dishes and vibrant sauces. Expect a relaxed day of good food, fresh air, friendly chat and insights from my life as a private chef, before enjoying the food.

**Each away day is shaped around your team and objectives.**

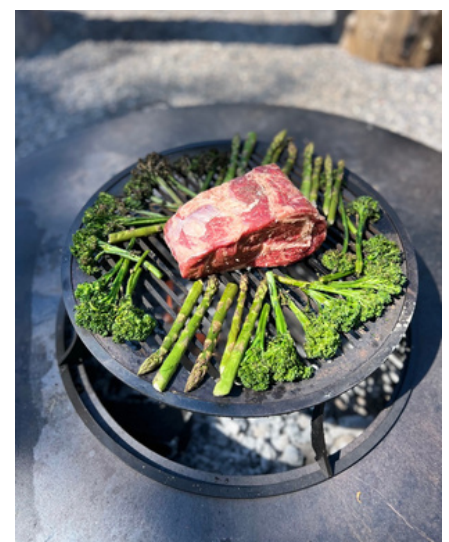
#### HOW YOUR DAY COULD WORK

A day tailored to your group, based around:

- Coffee and pastries on arrival
- Chef demonstration around the fire and in my kitchen, with opportunities to ask questions or join in
- A long, shared lunch among the apple trees
- Option to continue the day for conversation, planning or a meeting - outside, or in our light-filled dining room with views of the garden

#### YOU'LL LEARN HOW TO:

- Manage heat & flames for charcoal, woodfire & open-fire cooking
- Grill meat, fish and seasonal vegetables to maximise flavour
- Prepare sauces and sides to complement the dishes
- Build timing & workflow for a relaxed al fresco meal
- Take home recipes & a detailed plan to recreate the dishes





### SAMPLE MENU (all diets catered for):

- Smoky aubergine Caesar dip
- Griddled flatbreads
- Chargrilled ribeye
- Wood-smoked fresh fish (seasonal) with salsa verde
- Seasonal griddled vegetables with sesame-sage dressing
- Ember-roasted butternut squash with pumpkin seed pesto

### THE SETTING

Held in my orchard in Motcombe, Dorset, the class is unhurried and welcoming, with time to watch, taste, ask questions, then enjoy lunch together. It's a private, inspiring setting that feels far removed from the office environment and encourages conversation, connection and fresh thinking.



### DETAILS

- Location: Motcombe, Dorset
- Duration: 6 hours (approx.)
- Group size: 4 to 8 guests
- Menus: seasonal and custom to you
- Dietary requirements: can be accommodated; enquire when booking
- Price: on request

### ENQUIRIES:

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**Photography  
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