

About Us

Carousel presents Wild Kitchen, a changing culinary escapade nestled in the picturesque countryside of England, a private retreat known for its elegance, charm, and exclusivity. Owned by renowned filmmaker Guy Ritchie, the Ashcombe estate hosts intimate gatherings, family weekends, and exclusive events that require exceptional culinary offerings.

We are seeking a talented and versatile Estate Chef to oversee the food program at Ashcombe Estate. This role focuses on creating memorable dining experiences for guests while maintaining the estate's relaxed yet refined atmosphere. The ideal candidate will be organised, creative, methodical and passionate about delivering outstanding food with attention to detail. Menus will be created by Carousels Exec Chef and Head chef.

About You

- The Estate Chef will be responsible for preparing and serving meals during scheduled stays at the estate for 16 guests over the course of the weekend.
- The weekly schedule typically includes:
 - Thursday: Receiving orders and prepping day for the weekend's meals
 - Friday: A pub-style dinner menu for a maximum of 18 guests.
 - Saturday: A la carte breakfast and lunch for 16 guests, prep for Sunday brunch
 - Sunday: Cold breakfast and brunch service.
- This role requires someone who can balance creativity with practicality, ensuring that all meals are delicious, well-presented, and reflective of the estate's character. The successful candidate will have experience working in private estates, boutique hospitality, bespoke events or similar settings where personalised service and discretion are paramount.

Key Responsibilities

- Meal Preparation & Service
- Thursday (Prep Day):
 - Organise and prepare ingredients for the weekend's meals, ensuring freshness and quality. Receive deliveries from suppliers and deal with any issues that may arise.
 - Organise the kitchen and start prep for the weekend, prioritising Friday dinner, Saturday breakfast and lunch
- Friday (Pub-Style Dinner):
 - Prepare and serve a pub-style menu featuring hearty, comforting dishes created by Carousel.
 - Ensure timely and efficient service for guests.
 - Be ready for all dietary requirements, and have full stock of all menu items.
- Saturday (Breakfast & Lunch):
 - Serve a wholesome breakfast featuring both continental and cooked options. With menus provided by Carousel
 - Prepare a light yet satisfying lunch, such as salads, sandwiches, or casual mains.
- Sunday (Breakfast):
 - Serve a cold breakfast and a a la carte brunch menu

Kitchen Management

- Maintain a clean, organized, and safe kitchen environment in compliance with health and safety regulations.
- Manage inventory, order supplies, and control costs effectively.
- Conduct regular stocktakes and ensure proper storage of perishables.

Guest Experience

- Provide friendly and professional service, ensuring guests feel welcomed and well-catered to.
- Be available to answer questions about the menu or accommodate special requests.
- Uphold the highest standards of presentation and taste for all dishes.

Team Collaboration

- Work closely with housekeeping, groundskeeping, and other staff to ensure seamless operations during guest stays.
- Mentor or supervise additional kitchen staff if required for larger events.
- Work closely with Carousels HQ, both BOH and FOH, to ensure the best execution possible.

Essential Qualifications

- Proven experience as a chef in private estates, luxury hospitality, fine dining environments or good-quality pubs.
- Food Safety Level 3 required, Carousel will provide training

Experience

- At least 3 years' experience in a professional kitchen, with a focus on fresh, seasonal cooking.
- Prior experience catering to private clients or small groups in an exclusive setting.
- Ability to manage all aspects of meal preparation independently, from planning to execution.

Skills

- Strong organizational skills and ability to multitask in a fast-paced environment.
- Excellent time management, ensuring meals are prepared and served on schedule.

Personal Attributes

- Professional, discreet, and respectful of privacy in a high-profile environment.
- Positive, flexible, and adaptable to changing schedules or last-minute requests.
- Self-motivated
- Passionate about food and committed to delivering exceptional quality.
- Hardworking, self-motivated, and able to work independently with minimal supervision.

What we offer

- Competitive salary - £20 per hour
- Accommodation for the four days of work, Thursday-Sunday.
- Opportunity to work in a stunning location surrounded by nature and tranquillity.
- Access to fresh, local produce and the freedom to express creativity through your menus.

How To Apply

If you think you fit the bill, please send a CV and covering letter to info@carousel-london.com.

Make sure you let us know why you specifically want to work with us. We look forward to hearing from you. Good luck!