

About us

Carousel presents WildKitchen, a dynamic culinary experience set in the English countryside at Ashcombe estate, the private retreat of filmmaker Guy Ritchie. The estate hosts intimate gatherings, family weekends, and exclusive events that call for exceptional yet relaxed dining.

We are seeking a talented and versatile Estate Chef to lead the food program, creating memorable guest experiences while maintaining the estate's refined but informal atmosphere. The ideal candidate will be organised, creative, methodical, and highly detail-oriented.

Menus will be developed by Carousel's Executive Chef and Head Chef but will take creative input.

About the role

The Estate Chef will be responsible for preparing and serving meals during scheduled stays at the estate for 20 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 20 private guests and open to the public.
- Saturday: A la carte breakfast and lunch for 20 guests, prep for Sunday brunch
- Sunday: Cold breakfast and brunch service.

This role requires someone who can balance creativity with practicality, delivering delicious, well-presented food that reflects the character of the estate. The ideal candidate will have experience in private estates, boutique hospitality, bespoke events, or similar environments where personalised service and discretion are essential.

Key responsibilities

Meal Preparation & Service

Kitchen Management

- Maintain a clean, organised kitchen in line with health and safety standards.
- Manage stock, deliveries, and food costs, including regular stock checks.

Guest Experience

- Deliver warm, professional service and accommodate guest requests.
- Maintain high standards of food quality and presentation.

Team Collaboration

- Work closely with estate staff to ensure smooth guest experiences.
- Coordinate with Carousel HQ (BOH and FOH) for menu execution.
- Support additional kitchen staff during larger events if required.

Requirements

Qualifications

- Food Safety Level 3 (training provided by Carousel).

Experience

- Minimum 3 years in professional kitchens.
- Experience in private estates, boutique hospitality, fine dining, or high-quality pubs preferred.
- Comfortable managing all aspects of kitchen operations independently.

Skills & Attributes

- Strong organisation and time management.
- Professional, discreet, and adaptable in a private environment
- Self-motivated with a strong passion for seasonal, high-quality food.

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.

This is a temporary contract. Apr-Sep, Thurs-Sun. £20 per hour.

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!