



## *Chef's Seven Course Experience Menu*

Our award-winning Executive Head Chef Alec Mackins brings a wealth of experience to the Nutfield Priory kitchen. He and his highly skilled team have worked in a number of fantastic restaurants and are responsible for establishing and maintaining our AA 2 Rosettes. Alec's approach to cooking is modern, seasonal and simple, focused on delivering an indulgent taste experience for all our guests.

We have also carefully selected the perfect wine pairing for this unique menu. These amazing wines have flavours that go hand in hand to give guests a truly delicious experience.

Alec and Abdel invite you to sit back, relax, and enjoy this culinary adventure.

**Alec Mackins**

Executive Chef

**Abdel Abidi**

Restaurant & Bars Manager



Two AA Rosettes for  
Culinary Excellence



We hope you have enjoyed the Chef's Experience Menu and we wish you a relaxing stay.

**NUTFIELD PRIORY**  
HOTEL & SPA  
NUTFIELD, SURREY



CHEF'S EXPERIENCE MENU

Homemade bread and butter

Chef's amuse

Spiced parsnip latte

Parsnip veloute with Parmesan foam

Eel and chicken

Smoked eel with chicken pressing, kohlrabi, apple textures

Seared stone bass

Beets puree, capers, shallots

Butter roasted fillet of Surrey beef

Aubergine caviar, textures of heritage beetroot, haricot blanc,  
red wine jus

Cherry and 25 year old balsamic ice cream with white chocolate

Banana, coconut and rum

Soaked banana sponge, mini coconut, rum parfait

Petit fours and speciality tea or coffee

**£85 per person** kcal 2,789

To be ordered by the whole table – last orders 8.00pm

*Indulge in our optional drinks experience with your tasting menu*

*Classic wine flight Three / Five £25 / £40*

CHEF'S VEGAN EXPERIENCE MENU

Homemade bread and spreads

Chef's amuse

Parsnip veloute

Chargrilled cauliflower steak

Tempura courgette, yuzu dressing

Marinated plums, sorrel and plum consommè

Hispi cabbage

Miso onion pureè, black garlic ciabatta croutons, black truffle sauce,  
vegan black pudding

Raspberry sorbet

Mulled poached pears

Cinnamon cream, raspberry soil

Petit fours and speciality tea or coffee

**£68 per person** kcal 1,999

To be ordered by the whole table – last orders 8.00pm

*Indulge in our optional drinks experience with your tasting menu*

*Classic wine flight Three / Five £25 / £40*

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.