



HIGH GRANGE

*Corporate Events, Private Dining & Private Hire*



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# ABOUT HIGH GRANGE DEVON

High Grange is a beautiful estate venue with its own private woodland, overlooking the rolling hills of East Devon. A multi award-winning Fire School, Feast venue and Wellbeing Centre, High Grange is a versatile venue with multiple spaces offering a diverse event portfolio.

Working with owners Luke and Sara Vandore-Mackay and their experienced team, a beautiful bespoke day will be created for you to share with your family and friends, or work colleagues.

We regularly cater for family birthdays, hen and stag parties, corporate away days, photo shoots, weddings and private wellbeing retreats. We can't wait to work together to tailor an event to suit your needs.

## WHERE IS HIGH GRANGE?

Within 15 minutes drive of the Jurassic Coast beaches and the 'Pearl of Dorset', Lyme Regis, High Grange Devon provides that relaxed feeling of escape while being easily accessible for our guests.

Situated in the Blackdown Hills of East Devon - an area of outstanding natural beauty, we are well connected - 25 minutes from Exeter Airport and 1 hour from Bristol Airport, or a 10 minute drive from Axminster train station (2h40m to London Waterloo; 35 mins to Exeter).

High Grange is conveniently located by car between the A303 and A35 which connects Bristol (1.5 hours), Bath (2 hours), the Cotswolds (2.5 hours), and London (3 hours).





# MAKE YOUR EVENT UNIQUE

As an ICSA accredited 'Centre of Excellence' fire cookery school, award-winning dining venue, and retreat centre headed up by renowned chef, Luke Vandore-Mackay, we can create a bespoke team-building day to suit all requirements.

Luke's wife Sara is a former City lawyer who has created an oasis of calm at High Grange. Our events team is led by Sushila Moles, an experienced events consultant who was formerly head of events at River Cottage, and Jess Benson a hospitality expert. Both will work with you to create your perfect bespoke day.

With our Fire School as the jewel in our crown, we can create a unique and innovative day in our beautiful private woodland. Why not begin with a woodland meditation, followed by a spot of fire cooking before sitting around our communal oak table for a Feast?

Or you could stay for a few days, adding in trips to the Jurassic Coast for wild swimming or fishing, with a High Grange beach picnic and a walk along the South West Coast path!

***“Relax and enjoy the informative and humorous demonstrations from expert chef Luke. There is time to absorb the stunning setting of the kitchen with many opportunities to sample dishes before the climax of a bountiful feast in the lovely tranquil ambiance of the dining area” Devon Tourism Awards Judge, 2023***







## PRIVATE FIRE SCHOOL AT HIGH GRANGE

Named 2023's Best Training School in Devon and a Centre of Excellence by ICSA, High Grange has won a host of awards.

Our signature barbecue cooking school day is available for you to book privately for your staff away day or for a group of friends.

Luke Vandore-Mackay has been a chef and food writer for over 20 years and loves to share his enthusiasm for food and fire.

You'll spend the day outside (perhaps with a Bloody Mary or a local cider) surrounded by woodland, chickens and the family dog, chopping logs, picking veggies and herbs from our kitchen gardens, lighting fires, filleting fish and preparing meat and the sides, eating breakfast, lunch and supper (arrive hungry!).

You'll learn about different kinds of outdoor cooking and barbecue techniques from cooking in the ground (thats one to tick off your bucket list!) to direct on the coals. You'll get to grips with a variety of ceramic barbecues, fire pits and grills. The day culminates in a celebratory Feast around our communal woodland dining table, enjoying our local drinks and watching the sun set through the trees.

Our Fire School is available from March-November. When the weather is bad, we will offer an alternative cooking day inside, however we aim to be outside cooking over flames in ALL WEATHERS!



## BESPOKE DAY AT HIGH GRANGE

We are very happy to create a bespoke day for you, it could include some fire cooking paired with chutney making or you may like to mix things up and include yoga or crafts.

You can expect an immersive experience while with us; in cooking, in tasting, in soaking up nature and the beautiful surroundings.

Some examples of bespoke days that we have hosted:

- BBQ breakfast - Fish smoking - Foraging - Lunch - Fire-pit canapés - Wine tasting - Feast
- Power breakfast - Woodland meditation - Yoga Class - Veggie Patch Lunch - Gardening Masterclass - Feast
- Morning Beach Sauna & Swim - Team Breakfast meeting - Lunch - Bespoke Fire Cooking & Cocktail Masterclass - Feast

*“Luke went above and beyond for our bespoke day - the whole team loved it. Highly recommend!”*





## MEETINGS AND TEAM AWAY-DAYS AT HIGH GRANGE

With a variety of versatile spaces, High Grange provides a beautiful backdrop for any activity and is sure to inspire colleagues and get your creative juices flowing for brainstorming.

If you are looking for a venue for your corporate away day then High Grange offers learning, team building or simply a space to give your team a well-earned rest. Wander through woodland alongside our chickens and soak up the natural surroundings.

We can help you create a day or days for your team to hold a meeting, have a life coaching workshop, be taught some mindful cooking and have a celebratory dinner beneath the stars.

*"Thank you Luke for sharing your extensive BBQ knowledge with us. It was such a fun day and the whole team came away buzzing and full of laughter", Jenny, PA who organised a staff away day*







## PRIVATE DINING AT HIGH GRANGE

Birthdays, family get togethers, client entertaining, staff parties, whatever your needs we can cater a special dining event for you.



We dine outside if its dry and keep warm in the winter by lighting log fires in our Shippen barn . In the evenings the twinkling fairy lights add to that magical glow and during daylight the views are outstanding.

### SIGNATURE FEAST

Rustic award-winning fine dining in our magical Devon woodland.



This is a high-end five course tasting menu featuring amazing local meat, fish and veg from our local East Devon Larder.

Beginning with a seasonal welcome cocktail and fire-pit canapés and a chance for you to wander the grounds and meet our chooks and gather around log fires. Guests then sit down at our outdoor communal oak table (indoors in terrible weather!) for at least 5 courses of the best local ingredients, some of which is cooked at our incredible outdoor kitchen in front of you.



We can seat up to 24 guests under canvas and a further 20 under our woodland bar or for larger parties we can hire in a marquee on our croquet lawn.

You may like add-ons to your dining experience such as a BBQ or canapes masterclass or even a yoga class....





## CHOOSE HIGH GRANGE TO CATER FOR YOUR EVENT



From intimate suppers to corporate events to weddings and festivals, we have taken the magic of High Grange to a multitude of venues.

We bring our barbecues, fire pits and our staff to your chosen venue and we'll cook up a delicious theatre-style fire feasts in front of your guests!

From simple kebab or burger feasts to multi-course fine dining, we are versatile with our offering.



*"We are so pleased that we found Luke to cater for our summer party. The food was incredible and the BBQ's added a brilliant atmosphere. Nothing was too much trouble for the lovely team he brought along. Thanks Luke!" Natalie, Dorset, 2023*



5 stars on Tripadvisor:

“An enchanting oasis...Thank you so much for a thoroughly enjoyable evening! Simply magical and the whole gang were absolutely delighted with both the food and the service! It really couldn't have been more perfect and I'm so pleased we decided to come to you for our Christmas party. First class food and service. 10/10”

Gold Award from Taste of the West Judges:

“High Grange feels magical from the moment one parks up and walks towards the fire....High Grange is so good that we want to visit in every season...a special experience!”





## 2. Steak

*A few notes on cooking steak... It needs to be at room temperature before you start cooking it. Season the steak heavily, preferably with fatty sea salt. I once watched Richard Turner, of Hawkmoor and Maelopia fame, and a man who has forgotten more about cooking meat than I'll ever know, trim his huge Tomahawk steaks in sea salt before putting them on the grill. That is how well you need to season your steak. I know you will want to watch your steak being cooked, but you can't. In between turning it is essential you keep the lid closed. As the fat on your steak melts it will drip onto the charcoal below. If you leave the lid open, the fat will ignite, causing the flare-up. Before you know it, you will have flames attacking your steak. The flame direct on the steak's fat will cause it to burn and give an acrid coating of smoke to your meat. The way around this is to keep the lid shut, starve any potential flames of oxygen. When you need to turn the steak, burp the EGG (see page 100), then lift, turn and close, and make sure you preheat the grill or grid before you add the steak.*

**Serves 2** Salt (fatty sea salt or Reur de sel is best), 2 steaks, cut 4cm / 1 1/2in thick, removed from fridge before lighting the EGG. Coarsely ground black pepper

Pat the steaks dry just before cooking as they will be a bit damp.

Season the steak generously with salt and pepper, place on the grill, close the lid and cook for about 1 1/2 minutes on each side until both sides are nicely browned, then for 650g / 1lb 7oz rib-eye/belton (short-rib) cook for 6-8 minutes more for rare, 8-10 minutes for medium, and 10-12 minutes for well done (or see internal temperature chart below).

Allow the steak to rest somewhere warm for 10 minutes before slicing to serve.

### TEMPERATURE TEST FOR DONENESS

Cook the steak to the following internal temperatures before resting:

Rare: 50-55°C / 122-131°F  
 Medium-rare: 55-58°C / 131-136°F  
 Medium: 58-63°C / 136-143°F  
 Medium-well-done: 63-68°C / 145-154°F  
 Well-done: 68°C / 154°F+



## WHOLE SITE HIRE

If you're looking for a beautiful versatile site for a photo shoot, private party, business meeting or retreat then you can hire the whole of High Grange.

Featured on [Channel 5's Build Your Dream House in the Country](#) and BBC's [Escape to the Country](#) (airing later this year) and hired for top product photo shoots, we are proud of the beautiful estate that we are fortunate to call our home.

High Grange has been chosen for three book photo shoots: *Cooking on the Big Green Egg* (2021) and *The DIY BBQ Cook Book* (2023), both by James Whetlor, published by Quadrille. And *Flowers Forever* (2022) by Bex Partridge, published by Hardie Grant.

We can create bespoke menus for you and your guests and provide as much or as little service as you like. We have a new woodland bar and can help to source marquees to suit your requirements.

***"High Grange was a fantastic venue for my private retreat. We set up an ice bath in the woodland, Luke made delicious healthy food and attendees were immersed in nature - it was a perfect day"*** Lisa, Rebel Health

***"High Grange is so beautiful and provides so many options for photos - that's why I've chosen it twice! Luke's a brilliant chef and HG is really well equipped - he was really helpful with the food prep"***, James Whetlor, author

## SPACES AND FACILITIES

### THE OAK TABLE

High Grange has a gorgeous communal oak dining table that sits beneath a bespoke made canvas awning. The table seats 24 for dining or can be used as a workshop space.

We dine outside for most of the year if its dry and keep warm in the winter by lighting log fires. In the evenings the twinkling fairy lights add to that magical glow and in daylight the views are outstanding.

### THE OUTDOOR KITCHEN

Our incredible outdoor kitchen boasts a pizza oven, Vulcanus Grill, a fire pit, an open grill, Braai master, and Kamado Joe ceramic barbecues. We have won multiple awards for our Fire School under Luke's expert tuition.

The outdoor kitchen is under canvas awnings meaning it can take most weather – yes you can cook BBQ in the winter!

Situated close to our woodland dining area, the outdoor kitchen provides a unique space for learning to cook over fire.

### INTO THE WOODS

The magical woodland at High Grange span 3 acres. A charming space for guests to embrace nature and wander through native trees, and has hosted stone circles, mindful meditations and forest bathing.







## THE SHIPPEN

The Shippen is a cosy converted barn that we use for dining, for meetings and for workshops. It has a poured concrete floor dotted with rugs and sheep skins while cast iron radiators and a log burner keep everyone warm.

It is 7m x 3m and holds up to 20 for dining or meetings around the tables. It can take 10 yoga mats.

Examples of workshops and masterclasses that we regularly host:

Wellbeing - Yoga, reiki, sound baths, pilates, massage, facials, breathwork, essential oils.

Food - Wine tasting, cocktails, canapes, BBQ/fire cooking, foraging, veg gardening.

Creative - Everlasting floral wreaths, painting, Vision Boards.

## OTHER USABLE SPACES

We have a lovely lawn that is the perfect space for a marquee or for a spot of croquet!

Available from April-October.

# PRACTICALITIES

## ACCOMMODATION

There are lots of lovely places to stay near to High Grange from large shared houses and hotels to campsites and luxury glamping. Beach front, countryside and quirky locations are abundant. We have brilliant accommodation partners such as the award-winning boutique Lyme Regis Stays. Just let us know your requirements and we can help find somewhere perfect for you to stay.

## DRINKS

We have a carefully curated wine list containing a selection of gorgeous wines that are organic, biodynamic or carbon neutral. We also sell hyper-local wines from Castlewood Vineyard (5 miles) and from Dalwood (under a mile), cocktails made in Exmouth using the finest ingredients and local ales and ciders. We also make a cracking Bloody Mary!

## PARKING

On-site parking holds up to 20 cars.

Taxis need to be booked in advance - we have lots of numbers on our website and are happy to assist with this.



