



*Enjoy a fascinating walking tour through London's forgotten tea heritage concluding with Afternoon Tea.*

## Tickle Your Palate Through Culinary-Inspired Travel

Dear Friends,

Our collection of properties and DMC's have truly set a beautiful table when it comes to culinary-inspired vacations. Made-to-order experiences await your clients, from the depths of Antigua's largest wine cellar at Curtain Bluff, to the ocean waters off the coast of County Kerry in Ireland, where some of the world's most succulent oysters await the discerning palate. For some, the pleasure of a magnificent meal is in the anticipation and the consummate service afforded diners at world-class restaurants. For others, a more hands-on approach is preferred, perhaps dining on salmon one caught earlier that day, or helping prepare a meal from produce gathered at a city market alongside a knowledgeable chef.

# REBECCA RECOMMENDS

Inspirational destinations & properties of excellence



Meals are often the moments we remember most about our travels - not only the flavors, but also the company we kept at the table. We hope you will find inspiration here for your clients' next culinary foray into the world, whether it's a serenaded dinner for two on the Seine, biting into the flakiest of British scones, or learning to cook aromatic lamb dishes in a farmhouse in Istria. *Bon Appetit!*

Fondly,

A handwritten signature in a cursive script, reading 'Rebecca'. The ink is a dark grey or black color.

[vip@r-recommends.com](mailto:vip@r-recommends.com)



*Rebecca at Meadowood Napa Valley*



## Table of Contents

|                                                                                                |    |
|------------------------------------------------------------------------------------------------|----|
| Meadowood Napa Valley, California - A Wow-Worthy Retreat for Wine Lovers                       | 4  |
| Southern Crossings, Australia, New Zealand, and Fiji - Dining Experiences Tailored to Tastes   | 5  |
| AUSTRALIA                                                                                      | 6  |
| NEW ZEALAND                                                                                    | 7  |
| FIJI                                                                                           | 8  |
| Park Hotel Kenmare, County Kerry, Ireland - Savor Oysters Plucked from the Sea                 | 10 |
| Ashford Castle, County Mayo, Ireland - Dining Day Out on Lough Corrib                          | 13 |
| Lismore Castle, County Waterford, Ireland - Make Connections at the Castle                     | 14 |
| Middlethorpe Hall & Spa, North Yorkshire, England - Fruits of the Vine & Garden Delights       | 15 |
| Great Fosters Estate, Egham Surrey, England - Watch Master Chefs at Work Right at the Table    | 16 |
| Curated Greece - Greece for Gourmets                                                           | 17 |
| Decouvertes, France - Meals that Make Memories                                                 | 18 |
| Dinaric Adventures, Croatia and Beyond - Discover Croatia Through a Kaleidoscope of Flavors    | 19 |
| Curtain Bluff - Raise a Glass in Antigua                                                       | 20 |
| Beyond Times Square, East Coast, United States - Indulge the Inner Foodie                      | 21 |
| The Rubens at The Palace, London, England - London's historic Borough Market                   | 22 |
| The Hari, London, England - Suppers with Style in Belgravia                                    | 23 |
| The Hall at Bolton Abbey, Yorkshire, England - Dining in Depth                                 | 24 |
| The Milestone Hotel & Residences, London, England - Foraging in the City                       | 25 |
| Hartwell House Hotel & Spa, Buckinghamshire, England - Unforgettable Dishes, from Dawn to Dusk | 26 |



### [Meadowood Napa Valley, California](#) - A Wow-Worthy Retreat for Wine Lovers

Tucked in the private, forested hillsides of St. Helena is The Wine Center—an amenity unique to Meadowood Napa Valley and led by venerable wine authorities Kelli White and Sarah Bray. Guests of Meadowood can tailor an individualized class with one of these wine experts to the proclivities of their palate or spend a day exploring the hard-to-access vineyards of Napa Valley vintners. The Wine Center can curate a perfect day of tastings by surveying a spectrum of wines from across the Napa Valley or focusing on a single appellation, style, grape variety, or era in history.

For those looking for a more immersive experience, consider the Wine Lover's Retreat, a multi-day experience taking place during the magic of harvest season. The weekend begins with a wine dinner featuring two of Napa Valley's most iconic vintners, Jeff Smith of Hourglass and Ric Forman of Forman Vineyards, during which guests will taste their way through changes in Napa's approach to winemaking from the 1970's to today. The following morning, embark on an early trip up Pritchard Hill to discover the wonders of Colgin Cellars, where guests will join in the bustling activities of a winery at the height of harvest. Finally, on Sunday morning, they will reconvene for a group experience led by The Wine Center that explores the history, growing conditions, and winemaking styles of Napa through the lens of some of the valley's top producers. The Wine Lover's Retreat takes place October 18<sup>th</sup> - 21<sup>st</sup>, 2024, starting from \$6,300 for three nights, excluding taxes and gratuities.



*Dune top dining at Longitude 131. Photo credit - Longitude 131*

### [Southern Crossings, Australia, New Zealand, and Fiji](#) - Dining Experiences Tailored to Tastes

From hidden gems where the locals love to eat to fine dining degustation, Australia, New Zealand, and Fiji offer some fabulous restaurant experiences (which the Southern Crossings Travel Design teams can introduce you to) - but culinary experiences aren't necessarily just all about restaurants.

Food, and perfectly paired culinary experiences, have the ability to provide some of the most memorable connections to new destinations and authentic introductions to different cultures.



*Enjoying Sapphire Freycinet Oysters, Tasmania. Photo credit - Luxury Lodges of Australia*

## AUSTRALIA

With an abundance of fresh produce from both the land and sea, combined with artisans, producers, and chefs of world-class talent, Australia is home to some fabulous restaurants and unique dining experiences in spectacular settings.

Dine under the iconic sails of the Sydney Opera House, on a private outback dune top under a canopy of stars with a stay at [Longitude 131](#) in Australia's Red Centre or in the relaxed setting of a local Sydneysider's home. Sample oysters shucked straight from the sea at [Saffire Lodge](#) on Tasmania's Freycinet Coast and sample wines straight from the barrel with personalized behind-the-scenes wine-touring experiences in the Barossa Valley wine country. Ask the [Lizard Island Resort](#) chefs to cook your client's catch (as [one of the newest members of Relais and Châteaux](#), the rewards of a fabulous private fishing adventure promise to be perfection served in paradise!).

Take a seat at the kitchen counter with highly awarded Australian chef Lennox Hastie (who has also featured in the popular [Netflix' Chef's Table series](#)) to enjoy a private masterclass at his fabulous Firedoor restaurant. Glass of wine in hand, enjoy chatting with and watching Lennox in action as he prepares a collection of "snacks" on the open grill, then stay on for dinner and watch the action really heat up in the kitchen.

Join a talented First Nations mother-daughter duo for a half-day private hands-on indigenous cooking experience in Sydney's waterside Kuringai-National Park. Forage for tasty native ingredients and learn how to use them to prepare a delicious indigenous-inspired lunch.



*Crayfish Kina Paua in a Minaret Station Dusky Sound Experience. Photo credit - Minaret Station*

## NEW ZEALAND

Famous for its award-winning Marlborough Sauvignon Blancs and world-leading Central Otago Pinot Noirs, New Zealand also serves up a delicious collection of unique dining experiences to match.

Enjoy a hands-on cooking experience with the legendary Jimmy McIntyre to learn the secrets of [Otahuna Lodge's](#) much-celebrated cuisine or pull up a seat at the Sommeliers Table in [Wharekaukau Country Estate's](#) impressive cellar to enjoy guided vertical and regional private wine tastings of some fabulous New Zealand wines. At [Flockhill Homestead](#), enjoy a heli-truffle hunting experience followed up with a truffle-infused private chef-prepared lunch.

While staying at [the Lindis](#) in New Zealand's Southern Alps, guests can now enjoy a private dining experience without compare to the lodge's purpose-built "Black Diamond" venue that enjoys total seclusion and uninterrupted views (arrive on horseback or by 4WD). Spend the night at the highly celebrated [Cloudy Bay winery's "Shack"](#) to enjoy a privileged private villa experience paired with personalized and hands-on cooking and dining experiences. Cycle between Hawkes Bay wineries or enjoy a progressive dinner tour sampling from Queenstown and Amisfield's fabulous cellar-door eateries.

At [Minaret Station](#), guests can choose to heli to a secluded mountaintop to enjoy a chef-prepared private picnic or to the remote reaches of Fiordland where they can enjoy a sensational and secluded lunch cruising Dusky Sound. The fresh feast includes seafood fished straight from the sounds.



## [FIJI](#)

Fiji's culinary story is a celebration of culture and community, produce, and provenance. The island-inspired cuisine draws on the nation's rich multicultural influences. Melanesian, Indian, and European flavors and techniques meet on the menus of Fiji. Fiji's luxury resorts are elevating the destination's culinary offering with well-traveled and highly awarded chefs designing their menus around the day's catch brought in by local fishermen and seasonal produce grown in their organic island gardens.

From traditional "Lovo" feasts and shared bowls of Kava to secluded beach picnics and romantic treetop dinners, it is with great care and pride that the team at Southern Crossings use their insights, experience, and connections to match travelers with the most authentic experiences to suit your client's personal tastes and preferences.

[Como Laucala's](#) Shambala menus are designed to promote health and wellness. They can be tailored to suit personalized dietary requirements and served in a collection of spectacular island settings.

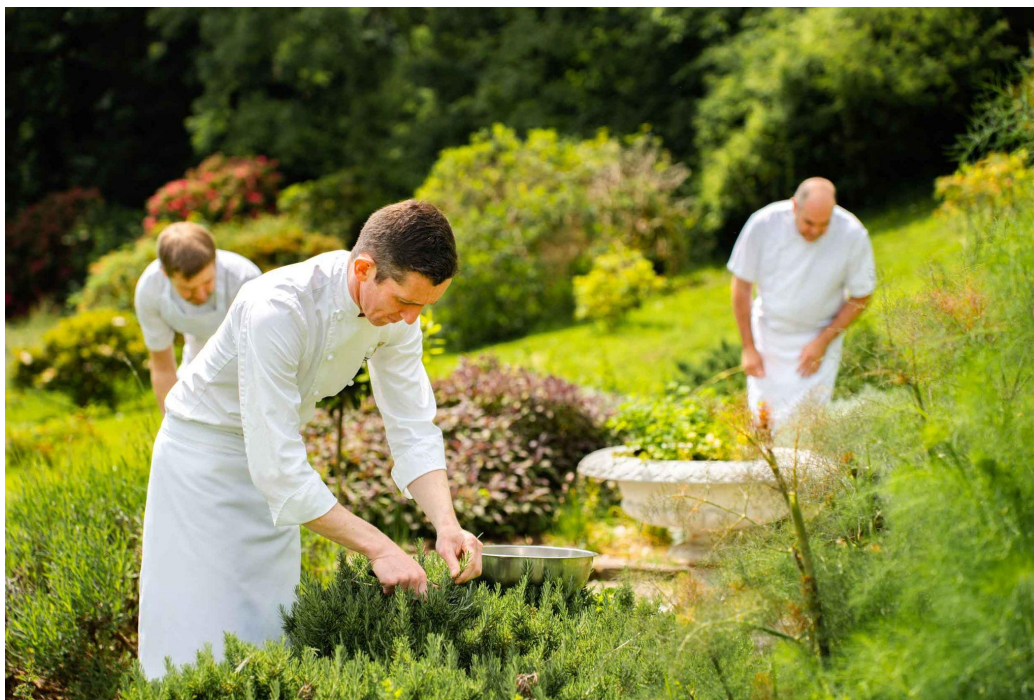
The chefs at [Kokomo Private Island](#) have created a guided tour of the island's impressive farm that produces everything from herbs and vegetables to vanilla, honey, and chickens.

[Vomo Island](#) has perfected the balance of family-friendly relaxation and adults-only indulgence with their adults-only chill-zone bar and poolside dining - as well as romantic private beach picnics with exclusive use of the neighboring Vomo Lailai island (while the kids are entertained by the resort's nurturing Baby Butlers).



Guests at [Royal Davui Island](#) will soon be introduced to a new stunning treetop dining experience. A full-resort rejuvenation project is due to be revealed to guests in the coming months.

Southern Crossings has partnered with Gourmet Traveller to produce two fabulous cookbooks that tell the behind-the-scenes stories and share a collection of delicious recipes from some of their favorite local lodgings. [Australia: Inspired Escapes + Culinary Journeys](#) and [New Zealand: Inspired Escapes + Culinary Journeys](#) make an ideal gift to inspire luxury travels or the perfect memento to take home.



*Park Hotel Kenmare's Chefs in the hotel's Herb Garden*

### [Park Hotel Kenmare, County Kerry, Ireland](#) - Savor Oysters Plucked from the Sea

As Park Hotel Kenmare is on the Wild Atlantic Way, it features an array of tempting seafood dishes (great beef and lamb, too!). Oysters are always a favorite and are among the locally produced items on Park Hotel Kenmare's curated menus.

Cromane Bay Oysters are grown in the clear waters of Cromane Peninsula in Castlemaine Harbour, Co. Kerry in the southwest of Ireland. Cromane has a strong maritime history with mussels and oysters, cultivated for over a century. The combination of the wild Atlantic tides and the freshwater from the Maine, Laune, and Caragh rivers provide the perfect conditions for a growing oyster. These rivers carry most of the rainfall and nutrients from the famous MacGillycuddy Reeks, Ireland's highest mountain range to give local oysters that fresh, nutrient-enriched flavor.

The hotel's idyllic seaside haven provides the perfect growing conditions to ensure that a Cromane Bay oyster is plump with meat and full to the brim of delicious liquid that fills its deep shell. The taste of an oyster is much like wine; the environment will influence its unique flavor. These oysters have a famed merroir of sweet, creamy taste that only comes from a Cromane Bay oyster, rocked by the sea and kissed by the river.

Park Hotel Kenmare's scallop (straight from the Atlantic) and squash dish are very popular and many guests look for the recipe after their visit. It's included here.



## Scallop & Squash

Serves 4

### Ingredients:

- 12 Scallops
- 2 Butternut Squash
- 50 g Wild Rice
- 10g Lardo
- 50 ml Herb Oil
- 10ml Maple Syrup
- Pinch of Nutmeg
- Wood Sorrel to garnish

Preparation: Halve the butternut squash and remove seeds. Reserve the solid top part of one of the squash. With the remaining squash, season and place in a roasting tray with some thyme and cover with foil. Roast at 180°C for 40 minutes uncovering the squash the last 10 minutes of cooking. When cooked, scoop out flesh, discard the skin, and hang in a muslin cloth or tea towel overnight, reserving the syrup that drains from it. Mix this syrup with the herb oil to make the sauce.

With the pulp that's left, add to a blender and blitz until smooth, seasoning with the maple syrup, a pinch of nutmeg, and salt to make the purée.



For the puffed rice, heat some oil to 200°c and fry the wild rice quickly so it puffs up without coloring too much. Remove from the oil, drain on kitchen paper, and season. With the solid top piece of squash that was retained, cut out 12 disks 3mm thick and roast until soft. Slice the lardo into thin sheets allowing 3 pieces per plate.

To serve: Reheat the purée and place 2 spoonful's on each plate, and top with the puffed rice and butternut disks. Sear the scallops and divide between 4 plates. Place the lardo sheets on top and finish with the sauce and wood sorrel leaves.



[Ashford Castle, County Mayo, Ireland](#) - Dining Day Out on Lough Corrib

The Chief's Island picnic is a guided 2.5-hour adventure with third-generation professional ghillie and marine and countryside guide, Frank Costello. Frank will escort your clients in a traditional hand-crafted wooden Clinker boat on an exploration of Lough Corrib with a picnic pitstop at one of the more unique islands on the lake. They'll dine from a specially packed picnic hamper, complete with wine, as Frank tends to a crackling fire built in a stone pit and boils water for a warming cup of Irish tea. Experience Lough Corrib at its finest where history, folklore, and beautiful scenery create an experience like no other.



[Lismore Castle, County Waterford, Ireland](#) - Make Connections at the Castle

Culinary enthusiasts seeking a truly immersive experience need to look no further than Lismore Castle, where guests are treated to a symphony of flavors and experiences. The estate's rich tapestry comes alive as guests engage with the estate team, including riverkeepers, gardeners, and gamekeepers, all dedicated to preserving the environment and culinary heritage.

Nestled within Ireland's oldest cultivated gardens, boasting breathtaking views of the castle and the picturesque Blackwater Valley, guests are guided by the esteemed Head Gardener, Colm O'Driscoll, renowned for his expertise showcased on Ireland's favorite horticultural TV show. Together with Head Chef Teena Mahon, guests partake in the harvest of the freshest produce and join in the creation of estate specialties like apple juice, jams, and chutneys.

For the angling enthusiasts, the nearby River Blackwater offers a chance to try their hand at fly fishing under the guidance of the resident riverkeeper.

Culinary delights abound, from lavish banquets in the spectacular Pugin Hall to intimate suppers under the stars by the firepit. With a team of dedicated staff attending to every detail, Lismore Castle promises an unparalleled culinary journey for all who grace its grounds.



[Middlethorpe Hall & Spa, North Yorkshire, England](#) - Fruits of the Vine & Garden Delights

If they love food, base your clients' stay at Middlethorpe Hall & Spa, a Grade II William III house built in 1699, and start their culinary adventure off right. Not only will they be delighted by the imaginative menus created by the Head Chef and beautifully presented with care, skill, and passion, but they will recognize that only the freshest, highest-quality ingredients have gone into each dish, much grown within the award-winning gardens at Middlethorpe Hall or sourced locally.



At the heart of the gardens is the enchanting walled kitchen garden that produces not only a beautiful display of flowering shrubs, magnificent herbaceous borders but holds herb beds and has been planted for fruit: apples, pears, plums, peaches, and greengages, all of which are used by Chef to create wonderful puddings. Working closely with the Head Gardener, a diverse range of crops is planted to provide produce for the kitchen throughout the seasons.

Enthused by what they've found at Middlethorpe Hall, suggest they take a trip into the center of the City of York. While enjoying the long history of this great city enclosed by medieval walls, your travelers will be rewarded by discovering a number of small independent and authentic businesses, all serving delicious, locally sourced, and globally influenced food with great passion. From the Chocolate Factory to Pork Pie and Pasty making, a fish and chips boat cruise to a Hooting Owl distillery tour and tasting - your foodie friends can dive into the city's sustainable and creative culinary scene and enjoy some unforgettable treats before returning to the comforts of Middlethorpe Hall.



[Great Fosters Estate, Egham Surrey, England](#) - Watch Master Chefs at Work Right at the Table

The Tudor Pass at Great Fosters was awarded its first Michelin star in 2023 just six months after opening. It has since gone from strength to strength, retaining its star in 2024. The reimagining of an icon, The Tudor Pass is named to celebrate the unique interactive style of service that diners can expect, where the chefs bring the pass into the spectacular Tudor dining room.

An intimate gastronomic experience with only seven tables, Head Chef Alex Payne and his team explain and finish most of the dishes at the diner's table. The excitement and theatre of the kitchen pass are enjoyed from the comfort of the elegant dining room, giving a truly unique experience for guests. There is plenty of time to chat with the chefs to learn more about each dish and its ingredients or just to ask for a few tips to take home. The Tudor Pass is open Wednesday to Saturday for both lunch and dinner and offers a wonderful opportunity for your clients to start or finish their trip on a real gastronomic high.



### [Curated Greece](#) - Greece for Gourmets

Indulge in a culinary journey unlike any other with Curated Greece, where guests are invited to savor the flavors of Greece in a way that ignites their passion for food and culture. Greece's culinary scene reflects its rich history and diverse landscapes, offering a feast for the taste buds and the soul.

Travelers can join us on a gastronomic adventure through the heart of Athens, where they will taste the pure essence of Greece with honey, cheese, olives, and olive oil tastings, among other delicacies, all while exploring this vibrant city. They can experience the true farm-to-table concept in Crete, to gather eggs, pluck fresh herbs, and cook over a traditional wood fire before relishing the meal together.

Guests are invited to immerse themselves in the world of wine with exquisite tastings on enchanting farms in Santorini or learn the art of traditional Greek cooking in Naxos, where they can master the craft of making cheese, pies, and more. They can explore the ancient traditions of beekeeping in Nafplio or go truffle hunting in the pristine landscapes of Metsovo and Arcadia. With Curated Greece, every bite is a step closer to understanding the soul of this remarkable country. Join us and let Greece's culinary delights awaken senses in a way only we can curate.



### [Decouvertes, France](#) - Meals that Make Memories

Dreaming of a dinner that's more than just a meal? Decouvertes DMC is here to transform your taste buds and your Instagram feed with unforgettable culinary adventures in Paris and beyond!

**Eiffel Tower Table in the Sky:** Forget the elbow-to-elbow crowds. How about a private table at a Michelin-starred restaurant within the Eiffel Tower? Your clients may savor exquisite French cuisine while the City of Lights twinkles at their feet. Breathtaking views? Check. Unforgettable memories? Double check.



**Seine River Serenade for the Senses:** Glide down the Seine in a private boat, a gentle breeze carrying the scent of fresh bread from nearby cafes. As the sun sets, indulge in a gourmet meal prepared just for your client, with iconic landmarks like Notre Dame and the Louvre passing by like scenes in a romantic movie.

**Mediterranean Majesty Awaits:** Imagine a private villa overlooking the sparkling Mediterranean, the sound of waves gently lapping at the shore. Decouvertes can arrange an intimate dinner party under a canopy of stars, with the sound of cicadas serenading your travelers and a private chef whipping up culinary magic.

These are just a taste of what Decouvertes DMC can create for your foodie-focused clientele, so ditch the ordinary and let us craft a dining experience that's as unique and luxurious as they are.



### [Dinaric Adventures, Croatia and Beyond](#) - Discover Croatia Through a Kaleidoscope of Flavors

Invite your clients on a culinary journey through the enchanting landscapes and rich flavors of Croatia with bespoke travel experiences. Nestled along the azure Adriatic Sea, Croatia is a hidden gem for gastronomic exploration, boasting a diverse tapestry of Mediterranean and Balkan influences.

Dinaric Adventures redefines culinary travel in Croatia by offering immersive experiences that delve deep into the country's gastronomic heritage. Picture wandering through bustling food markets in Split, where the scent of freshly caught seafood mingles with the aroma of local spices and olive oils. Expert guides will lead your clients through alleys, introducing them to artisanal producers and family-owned eateries, where you can taste the authentic flavors of Croatia.

The offerings extend far beyond mere tastings. Imagine savoring a sunset seafood feast on the secluded beaches of Hvar, accompanied by fine Croatian wines and traditional Dalmatian music, or perhaps they'd prefer to roll up their sleeves and join a hands-on cooking class in a charming farmhouse in Istria, mastering the art of crafting regional delicacies like truffle-infused pasta and aromatic lamb dishes.

What truly sets Dinaric apart is its unwavering commitment to the guest experience. Each itinerary is tailored to suit your clients' preferences, ensuring that every moment is filled with culinary delights and unforgettable memories. From private vineyard tours to exclusive dining experiences with renowned Croatian chefs, this will be a culinary adventure unlike any other.



### [Curtain Bluff](#) - Raise a Glass in Antigua

Curtain Bluff invites guests to indulge in a wide range of culinary experiences, including wine tastings in the resort's Wine Cellar (the largest in Antigua!). With over 4,000 expertly sourced wines from nearly a dozen different countries and over 25,000 bottles in total, this impressive cellar was originally the private collection of Curtain Bluff's founder, Howard Hulford, and continues to be one of the finest wine cellars in the Caribbean. The resort's knowledgeable sommelier team leads tours of the cellar and hosts private tastings, expertly guiding guests through a culinary learning experience. Guests are also welcome to partake in Caribbean cooking classes to experience the mouthwatering flavors of locally sourced ingredients like lobster, snapper, wahoo, and mahi mahi, led by Executive Chef Christophe and Executive Pastry Chef Maurine. For guests that don't fancy a class, they can sample the delicious array of food and drink served at both of the resort's restaurants, The Sea Grape on the beach and Tamarind for fine dining.



*Enjoy and relax during your private picnic lunch in Central Park.*

### [Beyond Times Square, East Coast, United States](#) - Indulge the Inner Foodie

[Beyond Times Square](#) invites your gourmet clients to embark on a unique culinary adventure, from the historic kitchens of Savannah to the opulent wineries of Long Island. Each experience is tailored to delight their senses and showcase the best of local flavors and traditions.

Visiting Savannah? The [Private Lowcountry Cuisine Cooking Class](#) is a must! Under the guidance of Chef Darin, guests are immersed in the making of regional classics like shrimp and grits in a state-of-the-art kitchen designed for culinary enthusiasts. It's a hands-on experience that ends with the satisfaction of their own delicious creation.

Heading to New York City? How about a meticulously prepared [Private Picnic Lunch in Central Park](#)? Your clients will arrive to find a plush setup with New York's finest bites - artisan sandwiches, local cheeses, and a special dessert. Everything is taken care of - from the gourmet spread to the clean-up - allowing them to relax and enjoy the iconic surroundings.

And while in NYC, why not venture to Long Island for a [Luxury Wine Tasting Experience](#)? They'll travel in comfort to the North Fork - a haven for wine enthusiasts - for private sessions at two wineries. Here, they'll engage with winemakers, explore the vineyards, and perhaps stop at a local farmers market to bring home some local produce.

These culinary experiences are customizable and promise not just a day out, but a lasting impression of luxury.



*London's historic Borough Market*



*The Rubens English Grill open kitchen*

#### [The Rubens at The Palace, London, England](#) - London's historic Borough Market

Send your clients on a MAKE TRAVEL MATTER® Experience that will leave them in awe and inspire positive change. The Rubens at the Palace invites guests to wander through the 12th-century passageways of London's historic Borough Market, where the hotel's Executive Chef, Ben Kelliher, sources plant-based delicacies before incorporating them into a bespoke tasting menu. Guests will first meet Executive Chef Ben to discuss personal requirements and preferences to create a plant-based menu with produce sourced at the market. After which, diners will then return to The Rubens at the Palace, where Chef Ben will personally create the seven-course meal.



*Il Pampero Photo credit - The Hari*



*The Garden Terrace in Spring Photo credit - The Hari*

### [The Hari, London, England](#) - Suppers with Style in Belgravia

A world of delicious gastronomy awaits within The Hari, a stylish retreat in the heart of Belgravia, making for the perfect destination for culinary travel. Whether one fancies a light bite or a three-course dinner from our spectacular a la carte menu, The Hari's culinary selection will not disappoint.

For something casual and light, your clients may pay a visit to the beautiful all-weather Garden Terrace in the center of the hotel, where they can treat themselves to a selection of delicious treats, such as truffle arancini and crispy fried squid. The staff can suggest a delightful cocktail, ranging from bespoke art cocktails to the hotel's very own Haritini collection.

Alternatively, diners may head downstairs to one of the cozy booths in the renowned Italian restaurant, il Pampero, where Head Chef Angelo Albera and his talented team serve Italian classics with a modern twist. Feast on the classic favorites, such as the delicious caparccio di manzo and creamy cacio di pepe, or try something a bit different, like carciofo ripieno, a baked Mammola artichoke served with mint, vegan ricotta, and breadcrumbs. To finish, indulge in renowned tiramisù, prepared tableside with the choice of Frangelico, Disaronno, or Borghetti. *Buon Appetito!*



### [The Hall at Bolton Abbey, Yorkshire, England](#) - Dining in Depth

The Hall at Bolton Abbey is nestled within a stunning landscape, a 30,000-acre estate offering a unique and enriching culinary experience for its guests. With privileged access to a dedicated team of riverkeepers, gamekeepers, and gardeners committed to conservation and sustainability, guests are invited to immerse themselves in the estate's daily life.

From breakfast to afternoon tea and dinner, guests indulge in exquisite meals crafted by award-winning chefs using ingredients sourced directly from the estate's bountiful rivers, gardens and moorlands. Every dish tells a story of local flavors and seasonal freshness, celebrating the estate-to-table philosophy.

Adventure awaits as guests join the Riverkeeper for exclusive fly-fishing sessions along the picturesque river or stroll through the Duke's enchanting walled garden guided by the Head Gardener. Witness the collaboration between chefs and gardeners as they harvest the finest produce for gourmet creations. Guests are encouraged to participate in garden forays or lend a hand in crafting homemade jams and expertly prepared delicacies.

Whether enjoying a grand banquet in the historic dining hall, dining al fresco with panoramic riverside views, or relishing a tranquil moment in a charming shooting hut amidst the heather moorland, each experience at the estate promises to be unforgettable.



*The Milestone Executive Chef Daniel Putz*



*The Milestone's Fine Dining Cheneston Restaurant*

### [The Milestone Hotel & Residences, London, England](#) - Foraging in the City

The Foraging in the City experience is a unique way to get to know the London landscape intimately, to slow down and to intimately engage with nature. For a truly unique way to explore London, your food-loving clients can join professional foraging teacher Ru Kenyon from Forage London and Beyond to discover the art of foraging for wild edible and medicinal plants, trees, and mushrooms.

The experience includes a chauffeur-driven car to and from the required foraging location with a choice of hot or cold seasonal beverage, an introduction to sustainable foraging that will last between two and three hours, wild food tasting including vinegars, preserves, syrups, and alcohol infusions, and a copy of John Rensten's book *The Edible City, A Year of Wild Food*.



[Hartwell House Hotel & Spa, Buckinghamshire, England](#) - Unforgettable Dishes, from Dawn to Dusk

In the countryside of leafy Buckinghamshire, Hartwell House is renowned for its culinary excellence. As your culinary-centric clients wander through the magnificent drawing rooms and explore the 90 acres of gardens and parkland, they're transported to a bygone era of elegance.

Begin their gastronomic journey with a splendid breakfast savoring freshly baked pastries, seasonal fruits, and perfectly brewed coffee in the Soane dining room. For lunch, they can venture outdoors to the peaceful grounds and find a spot to enjoy a picnic basket consisting of artisanal cheeses, homemade bread, charcuterie, and a traditional British scone with clotted cream and strawberry preserve.

As evening falls, it's time to enjoy a chilled glass of the local, Dinton Folly English Sparkling Wine, which is produced from a vineyard located only two miles from the hotel in the village of Dinton, by a husband-and-wife team on their seven acres overlooking the Chiltern Hills. Dinner follows from Daniel Richardson, who always prioritizes using the freshest, locally sourced seasonal produce - much of which is grown on-site, ensuring that every dish is of the highest quality, consistently earning accolades and delighting guests. Imaginative menus are complemented by an award-winning, extensive wine list featuring choices from renowned vineyards.