



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 this tasting menu
and enjoy the rest of your time with us.

NUTFIELD PRIORY
HOTEL & SPA
NUTFIELD, SURREY



CHEF'S EXPERIENCE MENU

Homemade bread and butter

Chef's amuse

Chilli spiced parsnip velouté
Confit parsnip, parsnip crisp

Chicken pressing

Crackling, 62° egg yolk, toasted bread and butter pudding

Fillet of beef

Roasted Jerusalem artichoke, spinach, leek,
ox cheek bon bon, bay leaf jus

Basil parfait

Lemon, rapeseed oil

Raspberry and Champagne

Sesame, white chocolate

Baked Tunworth

Carrot textures, quince jelly

Petit fours and speciality tea or coffee

£85 per person kcal 2,899

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

Premium wine flight Three / Five £55 / £80

**This is a sample menu only. Prices and dishes correct at time of publishing.
A discretionary service charge of 12.5% will be added to your bill.**

CHEF'S VEGAN EXPERIENCE MENU

Homemade bread and spreads

Chef's amuse

Chilli spiced parsnip velouté
Confit parsnip, parsnip crisp

Chargrilled cauliflower steak

Tempura courgette, yuzu dressing

Miso flavoured ratatouille

Nori-scented aubergine purée, coriander and lime cream,
puff pastry shelf

Basil parfait

Lemon, rapeseed oil

Raspberry and Champagne

Sesame, white chocolate

Coconut textures

Lime, chilli, coriander

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

Premium wine flight Three / Five £55 / £80

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.