

## PRESS RELEASE

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### New Regenerative Restaurant Experience is Flamin' Good

Private chef company Jacqueline Wise Chefs is launching a regeneratively inspired seasonal menu as part of a new 'Restaurant in your Garden' initiative, so that party goers can eat out – without leaving the house at all.

Unable to run her usual private dining events due to pandemic restrictions, Sussex chef Jacqueline has teamed up with several local businesses who share her sustainable living ethos to bring the restaurant experience – complete with open fire wow factor – to private homes and gardens this spring.

"It has been a really challenging time for everyone in my industry and my team and I are so excited to be back to work again," says Jacqueline. "We've really missed being able to cook for people in their homes, but we've been very busy behind the scenes and we have so many creative and delicious ideas we can't wait to share."

One of these ideas is the 'restaurant in your garden experience', where Jacqueline and her team will set up and cook a restaurant quality meal using their host's kitchen and barbeque.

"The inspiration behind this experience came from not only the need to adapt to the guidelines, but from a deep-rooted love of cooking over flames," says Jacqueline.

"Cooking over real fire adds theatre to the dining experience, as well as unique and interesting flavours. It takes not only skill, but intuition - whether it is the caramelised crust of a juicy cut of meat, or a perfect char on seasonal vegetables, a little smoke and flame elevates flavours to a whole new level."

While current rules limit gatherings to single households or support bubbles indoors, Jacqueline is already planning ahead to April 12, when the rule of six will once again apply to outdoor settings, and May 17, when the limit for outdoor parties will increase to 30.

Setting up in your garden or kitchen, she and her team will bring all the ingredients, prepare the meal, serve it and clean up afterwards, leaving nothing but full bellies and the tantalising aromas of wood smoke and flame-cooked delicacies.

Party hosts can choose from a seasonally inspired menu, which includes treats like tomato and goat's cheese bruschetta, local lamb and seasonal fruit – all specially chosen to showcase the distinctive charred flavour which only comes from cooking on an open fire. Jacqueline is also developing a special seafood menu, featuring some of the best British products available, such as Selsey lobster and Cornish scallops.

Making sustainable meat choices is also important to Jacqueline and her team, and she is very excited to be teaming up with butchers Alex and Eddy, owners of the newly launched initiative Always Grazing. Regenerative farming is a step onwards from sustainability, in which farmers use the animals to actively restore the soil and its ecosystems, improving biodiversity and helping to remove CO2 from the atmosphere. Alex and Eddy source their meat from local regenerative farms, visiting them personally to ensure animals are ethically raised and consumers can be 100% sure of where their meat is coming from.



Other suppliers partnering up with Jacqueline include a cocktail mixologist to bring the beach party vibes, local florists for seasonal decorations and equipment suppliers Bently Brown and Co-ordination Catering Hire, who can supply glasses, crockery, cutlery, furniture, linen and even small marquees, to complete the 'escape from home' experience.

"I love working with local suppliers as they help us showcase the very best of what is in season," says Jacqueline. "We have great relationships with organic and regenerative farms, and it's nice to know that through the food choices we make we can support local wildlife and ecosystems in a positive way."

Like many in the hospitality industry, she has been severely impacted by the pandemic, but has been quick to adapt, launching a new cookery school, Positively Delicious, along with her new home restaurant experience.

"Despite the setbacks, I haven't given up and am feeling quietly optimistic about our recovery from the pandemic," she says. "The end of the tunnel is in sight now, and we can't wait to get back out there and do what we love: bring people together through the shared love of good food."

Jacqueline is a Cordon Bleu trained chef who runs her own private dining and event catering businesses. She has appeared on Masterchef: The Professionals and was the winner of the Channel 4 show Win it Cook it. She is a regular contributor to BBC Radio Sussex and has worked at Buckingham Palace, The Ritz and several Michelin Star restaurants.

Chef Jacqueline has many exciting pop-up restaurant and workshop experiences coming up this summer including at the renowned Knepp Castle Estate, so why not follow her on social media @jacquelinewisechef, or check out her website for the latest information.