Private Chef

at The Sanctuary Stays

A discreet, restaurant-quality dining experience in the privacy of your lodge. Seasonal menus are prepared on site and served beside the water, with every detail handled beautifully from start to finish.

Tailored menus

Curated around your tastes. Allergies and dietary requirements are welcomed with care.

Seamless hosting

Your chef shops, preps, cooks and clears. You simply settle in, pour a glass and enjoy.

Made for special stays

Slow mornings, romantic evenings, proposals, birthdays and elevated weekends away.

Curated for the Chef's Box

Each menu has been designed as a complete experience, making it effortless to add one or more chef selections across different days of your stay. Optional finishing touches can then be added separately for arrival, celebrations and special moments.

Menus & Experiences

Illustrative menus below. Dishes may vary slightly with the season, your preferences and supplier availability.

How it works

- Choose one or more chef experiences in the Chef's Box at checkout.
- Select the day for each experience during your stay, then add any notes for allergies, preferences or special occasions.
- Every menu is designed as a complete selection, so adding multiple experiences for different days feels seamless.

Ideal for

- Romantic weekends, proposal stays and anniversary escapes
- Birthday dinners, slow mornings and beautifully effortless hosting
- Guests who want an elevated in-lodge experience without leaving the water's edge

Optional finishing touches

The Fruits & Snacks Hamper
£100 per package

Local market fruit with curated American sweet and savoury snacks, beautifully set for arrival.

The Champagne Package
£150 per package

A chilled bottle in an ice bucket with fresh roses, ready for arrival or a celebratory evening in.

Sample menus

The Morning Table

- Fresh pastries, cultured butter and preserves
- Seasonal fruit, house granola and thick Greek yoghurt
- Eggs to order with smoked bacon, artisan sausages and sourdough
- Fresh juice, tea and coffee

Fireside Supper

- Warm sourdough with whipped sea-salt butter
- Roasted tomato veloute or burrata with basil oil
- Herb-roasted chicken supreme with dauphinois and greens, or wild mushroom tagliatelle

The Sanctuary Signature

- Native lobster raviolo or heritage tomato tartlet
- Beef fillet, fondant potato, charred greens and red wine jus, or market fish with lemon beurre blanc
- Dark chocolate tart with creme fraiche and berries

The Celebration Table

- Champagne aperitif and chef's canapes on arrival
- Hand-rolled pasta or scallop starter, followed by beef fillet or halibut with seasonal sides
- Signature dessert and hand-finished petit fours

Kyoto Reserve

- A refined opening course, crafted for your stay
- A5 Japanese wagyu, subject to availability, with truffle potato puree, glazed shallots and rich jus
- A plated dessert course with hand-finished petit fours

Experience pricing

- The Morning Table - £50 pp
- Fireside Supper - £100 pp
- The Sanctuary Signature - £150 pp
- The Celebration Table - £250 pp
- Kyoto Reserve - £500 pp
- The Fruits & Snacks Hamper - £100 per package
- The Champagne Package - £150 per package

Menus may vary slightly with the season and supplier availability.