



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 lovely team, a beautiful bespoke day will be created for you to share with your family and friends, or your 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 easy reach of the 'Pearl of Dorset', Lyme Regis, and the famous Jurassic Coast, High Grange Devon provides that relaxed feeling of escape while not being too far off the beaten track.

Situated in an area of outstanding natural beauty, but only a 5 minute drive from Axminster train station (2h40m direct to London Waterloo; 35 mins direct to Exeter),

We are a 25 minute drive to Exeter International Airport.

High Grange is only 5 minutes off the A35 and the A303 making it a straightforward journey of 90 mins to Bristol or Bath and 30 mins drive to Taunton.





MAKE YOUR EVENT UNIQUE

As an ICSA accredited 'Centre of Excellence' fire cookery school, award-winning dining venue, fast-growing retreat centre and headed up by renowned chef, Luke Vandore-Mackay, at High Grange we can provide it all!

While we think - as do a lot of others - that our Fire School is the best of what we do, we love to mix and match and will help you to create the most innovative of experiences to make the most of our gorgeous space and the spectacular area of outstanding natural beauty where we are located.

Why not begin with woodland meditative breath work, followed by a spot of fire cooking before heading out for a sunset boat ride and a spectacular beach barbecue?

Or you could swim along the Jurassic coast, dipping in and out of a beach side sauna, enjoy sharing plates of our finest home produce in our incredible woodland dining area and finish up with crafts and cocktails!

“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, hen party or for a group of mates.

You will cover the full gamut of outdoor cooking from British barbecue techniques and butchery to cooking in the ground and direct on the coals.

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

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!

"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"



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 an artistic pursuit!

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

Once you have arrived at High Grange, we'll start the day with coffee, breakfast and a chat before getting stuck into the morning's tasks.

Lunch will be an informal, social affair in the woods and then we will continue with our master classes.

We will unveil our long slow cooks and turn them into the most incredible meal which we'll enjoy in the beautiful Devon sunshine overlooking our neighbouring rolling fields, seated around our great oak table.

“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 can do it all.

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 chooks 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.







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 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 or for larger parties we can hire in a marquee for our croquet lawn.

Usually 12-4pm or 7-11pm, £85pp inc VAT.

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 Mastopia fame, and a man who has forgotten more about cooking meat than I'll ever know, trim his huge Tomahawk steaks to size 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, starving 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 Fleur de sel is best), Coarsely ground black pepper

Put 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 1½ minutes on each side until both sides are nicely browned, then for 650g / 1½ lbs 7oz rib-eye/belton (short-rib) cook for 6½ 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 / 136-145°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 if this is something that you'd like.

"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.

Forest bathing anyone?





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 9 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. We have accommodation partners and can help find somewhere for you to stay.

In the summer months we can arrange for hire of luxury bell tents (with real beds, thick blankets and fairy lights) in the neighbouring fields.

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.

PARKING

On-site parking can hold 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.



