



We are delighted to host a Fine Dine evening at 74 south with our Guest chef Nick Edgar on Tuesday 26th March 2024 .

With an impressive culinary journey, Nick has crafted culinary wonders at prestigious establishments such as the Michelin-starred Le Manoir Aux Quat Saisons, WD~50 in NYC, Charlie Trotters Tru & Alinea, Juniper, Danesfield House, and more.

Nick is currently Head Chef at Hambledon Vineyard

Join us at 6 pm for an unforgettable dining experience at 74 South . Indulge in Nick's exquisite creations, showcasing his Michelin-star expertise.

Seating is limited to 6 guests per table, and we regret that menu amendments are not possible for this event.

The cost for this exceptional evening is £45.

To book please email [restaurant@hsvc.ac.uk](mailto:restaurant@hsvc.ac.uk)

Full payment will be taken at time of booking

We look forward to sharing this culinary journey with you.



## Guest Chef Evening, Nick Edgar

6pm Tuesday 26th March 2024



CANAPÉS AND HAMBLEDON APERITIF

BREAD AND BUTTER

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CELERIAC - HAZELNUT - TRUFFLE - GRANNY SMITH

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SALMON -CURRY. - MUSSEL - MINESTRONE

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CHICKEN - CHEESE - ONION - WATERCRESS

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“MILLIONAIRE SHORTBREAD”

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RHUBARB - CRUMBLE - CUSTARD- GINGER

COFFEE AND HAMBLEDON HAND MADE CHOCOLATE PETIT FOURS



## **NICK EDGAR - HEAD CHEF**

As the son of a Baker I was always destined to join the food industry having grown up watching and admiring my father create bread and cakes, but it wasn't until I was 10 years old and watching "CHEF" the BBC comedy with Lenny Henry I realised I wanted to be a chef. I started my Journey at Aylesbury college where I studied for my NVQ. After 2 years I saw a job vacancy at Raymond Blanc's world renowned 2 star Michelin Hotel Le Manoir Aux Quat Saisons in Oxfordshire. Taking a role as an apprentice I plied my trade under the best tutelage for four and a half years working my way through the ranks. At this point I was lucky to win the William Heptinstall Award which enabled me to work In USA at WD-50 in NYC and Charlie Trotters, Tru and Alinea (top 10 best restaurants in the world) On my return to the Uk I worked as sous chef at Juniper, michelin star restaurant in Manchester before moving on to Danesfield House in Marlow again Michelin star. In 2010 I decided to return to Le Manoir and worked my way to Head chef, a real life fairy tale story of working from the very bottom to the top in one of the best restaurants in the world. I also competed in National Chef of the year on two occasions making the final both times and finishing 3rd in 2014. In 2016 I decided to move to the Lake District and to a restaurant called 'The Samling', after 9 months I was awarded my own Michelin Star as well as 3 AA rosettes and Cumbria life Chef of the year. Most recently I have been Private `chef for Ex Formula 1 world Champion Jody Scheckter.

In 2021 I joined Hambledon Vineyard as Head chef of the under construction new restaurant at the vineyard.

