

HRISHI®

DESAI

Chef's Table

Welcome to an exclusive Chef's Table experience created by Michelin Star Chef Patron Hrish Desai and led by Benhur Gaikwad as head chef. This intimate dining experience offers guests a unique opportunity to enjoy a special culinary journey, all while witnessing the artistry and innovation of one of the UK's most celebrated chefs.

HRISHI's Table is a carefully crafted experience designed to delight and surprise, with the setting designed to be as exclusive as the experience itself. Chef Patron Hrish, and head chef Benhur work as part of a talented team that leads diners through a delicious tasting menu filled with bold flavours, stunning presentation, and inspired creativity. The team, or the 'storytellers' of the hotel and its dining experiences, share insights into the inspiration behind each course as it appears, creating a deeply personal and immersive dining experience that pushes the boundaries of flavour and presentation.

HRISHI's Table will take place in our beautiful Tack House, just a short stroll from the main hotel, accommodating a maximum of 10 guests and we offer both residential and non-residential private dining packages.

The evening begins at 6.30pm with a glass of Taittinger Prelude Grands Crus, one of the finest Champagne's from the house, followed by an array of decadent snacks, tasting menu, petit fours, and exquisite wine pairings, and we would expect the evening to end around 10.30pm. The menu evolves seasonally, ensuring that each visit offers a fresh and exciting gastronomic adventure.

Available on a Friday or Saturday evening, subject to availability, on an exclusive basis. Should you wish to check availability for any alternative dates then please speak to a member of the team.

Dress code is smart/casual.

For any further information and to check availability, please contact a member of the team on 01697 746234 or email farlam@farlamhall.com.

Premier Residential Package for private dining

Utilising our stunning Stable Suite collection, this package is priced at £5800 and will include use of the Coach House for 6 guests, the Stable House for 2 guests and Hayloft for 2 guests, with HRISHI's Table taking place in the Tack House, including a Taittinger Prelude Grands Crus Champagne and canapes reception, a multi course tasting menu and paired wines, coffee and petit fours. A full English breakfast will be served the following morning in the main restaurant.

We are happy to cater for those guests who cannot tolerate any of the 14 main allergens but stress that all dishes are prepared in an environment where allergens are also prepared and cooked. Due to the ingredients used, we cannot guarantee that we will be able to cater for any other allergens or dislikes but please speak to a member of the team for further information. If we are able to adapt a dish to suit any allergens then the whole group will receive the same adapted dish.

Children are welcome to attend as part of the group but we would recommend that this experience would be more suited to children over 7 years of age.

Booking Terms: We would require a deposit equal to 25% of the booking value to confirm your reservation (transferable once but non-refundable up to 30 days prior), with the remaining balance due 30 days prior to arrival. No refunds will be made if cancelled in whole or in part within 30 days, unless we are able to re-sell the space and/or rooms you had booked to the same value.



Non-Residential Package for private dining

HRISHI's Table is available to book for non-residents for private dining up to 10 guests set in the beautiful surroundings of the Tack House, priced at £3,500 to include a Taittinger Prelude Grand Crus Champagne and canapes reception, followed by a multi course tasting menu and paired wines, coffee and petit fours.

We are happy to cater for those guests who cannot tolerate any of the 14 main allergens but stress that all dishes are prepared in an environment where allergens are also prepared and cooked. Due to the ingredients used, we cannot guarantee that we will be able to cater for any other allergens or dislikes but please speak to a member of the team for further information. If we are able to adapt a dish to suit any allergens then the whole group will receive the same adapted dish.

Children are welcome to attend as part of the group but we would recommend that this experience would be more suited to children over 7 years of age.

Booking Terms: We would require a deposit equal to 25% of the booking value to confirm your reservation (transferable once but non-refundable up to 30 days prior), with the remaining balance due 30 days prior to arrival. No refunds will be made if cancelled within 30 days, unless we are able to re-sell the space you had booked to the same value.