

Stay? Check. Food?

Enjoy your stay with delicious food alongside.
Hire a private chef with yhangry.

A gourmet dish featuring a thick, seared salmon fillet as the centerpiece. The salmon is garnished with fresh green basil leaves, purple flowers, and green herbs. It sits on a light-colored sauce. The dish is presented on a dark, reflective plate with a gold rim. In the background, a glass of white wine and some fresh vegetables like cherry tomatoes and basil are visible.

yhangry

Top-rated chefs near your stay



Chef Tyrall ★ 4.6 (18 reviews)

2* Michelin Experienced | Expertise in Fine Dining, Prestigious Even and Serving High-Profile Clients

📍 Hinckley and Bosworth

💰 From £60pp / Min spend £600

👤 19 yhangry events



Chef Tessa ★ 5.0 (57 reviews)

Award winning chef with 12+ years of experience | Worked in Multiple Countries, expertise in plant-based cuisines

🏆 Super Chef

📍 Milton Keynes

💰 From £50pp / Min spend £360

👤 57 yhangry events



Chef Thomas ★ 5.0 (50 reviews)

15+ years of culinary expertise | Michelin experienced chef

🏆 Super Chef Premium

📍 Warwick

💰 From £50pp / Min spend £350

👤 72 yhangry events



Chef Matthew ★ 5.0 (29 reviews)

AA Rosette Experienced

📍 Milton Keynes

💰 From £40pp / Min spend £350

👤 35 yhangry events

Tap to Hire
a Private Chef



Stamford
Farmhouse

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