

MANOR HOUSE

LINDLEY

Senior Chef de Partie

Join Our House

Come to work somewhere you'll be proud to be part of.

Manor House Lindley is an independent, award-winning hotel with a team that loves what they do. We work hard, have fun along the way and give great people the opportunity to grow with us. This could be the start of something brilliant.

Salary: Up to £38,000 per annum
FULL TIME

As Senior Chef de Partie you will:

- Work across all sections of our kitchen within a 5 Gold Star, 3 AA Rosette hotel.
- Play a key role in the continued development of The Lantern Room, working alongside our senior kitchen team.
- Take ownership of your section, delivering consistently high standards throughout service.
- Work with quality seasonal produce and an emphasis on cooking from fresh.
- Be involved in developing new dishes as our menus evolve throughout the year.
- Support the delivery of our wider food offering, from The Lantern Room to weddings and events.
- Help train and develop junior chefs, sharing your knowledge and setting the standard on section.
- Bring ideas to the kitchen and have the confidence to contribute to how our food develops.
- Maintain excellent standards of food safety and kitchen organisation.
- Develop your own skills with genuine opportunities to progress within the brigade.

What we're looking for

We're looking for an experienced Chef de Partie ready to take the next step, or an established Senior CDP looking for a kitchen where they can continue to develop. Rosette experience would be an advantage, but attitude, ability and a genuine passion for food matter more to us.

More Than Just a Job

Great hospitality should be a great place to work too.

There's a real energy to life at Manor House. We work hard and expect a lot of ourselves, but we have fun doing it.

When Manor House succeeds, our people share in that success through staff tips and bonuses. Add paid breaks, meals on shift, free parking and some memorable staff parties, and there's plenty to enjoy along the way!