

Paris House

<https://www.parishouse.co.uk/job/chef-de-partie/>

Chef de Partie

Description

We are seeking an experienced Chef de Partie to join our friendly & professional team.

Salary is up to £32,000 + tips.

Paris House is a modern 3 Rosette, Michelin recommended fine dining restaurant set in 22 acres of deer park on the Woburn Estate in Bedfordshire. Modern British tasting menus from Executive Chef and owner Phil Fanning, take guests on a memorable culinary journey with food inspired by natural flavour combinations and seasonality. The wine program is driven by a passion for fine wine and exciting food pairings. The front of house team deliver a highly professional level of service with knowledge, warmth and hospitality at the core.

Responsibilities

You will be expected to run a section taking responsibility for the effective execution of all dishes, ensuring consistent presentation and customer happiness. We expect a Chef de Partie to be able to develop the more junior members of the team, taking pride in passing on knowledge and sharing creative ideas.

Qualifications

Ideally, we are looking for you to have the following skills and experience:

- Experienced in working in quality restaurants, ideally with some fine dining experience
- Passionate about delivering the highest levels of service with a desire to learn
- Keen to progress your career in a quality restaurant environment
- A team player with exceptional work ethic, drive & motivation
- Due to our rural location your own transport is essential

Job Benefits

This is a fantastic opportunity to join a high performing team who pride themselves on delivering a fantastic experience in an engaging, upbeat and friendly way. The Caterer Magazine named Paris House in its Top 30 places to work in Hospitality, 2024. We are proud to be an equal opportunity employer and value diversity. We are currently holders of a Bronze Award under the Defence Employers Recognition Scheme. Additional benefits include:

- Competitive salary commensurate with experience and skills
- Pension Scheme and Bonus Potential

Hiring organization

Paris House

Employment Type

Full-time

Date posted

17th October 2026

- Two full days off and four nights off every week
- Full closure over Christmas and New Year period
- Creative freedom to contribute to menu development and showcase your skills
- Professional development and growth opportunities
- Access to high-quality ingredients and state of the art facilities, with meals on duty
- A genuinely friendly, supportive and inclusive working environment

Contacts

If this sounds like the next challenge you have been looking for please apply. Own transport is essential as Paris House cannot be reached via public transport. No accommodation available but we can discuss relocation financial support.

Please send your CV to careers@parishouse.co.uk