



# Family-run hotel keen to support local producers

## Sourcing quality food for award-winning restaurant

**A CONTEMPORARY four-star hotel is to return back to its 18th century roots by serving up dishes with ingredients from around Hertfordshire.**

Beales Hotel in Hatfield is at the height of modern technology and design, but what you might not expect from the ultra sleek establishment is that it actually has a history in local

business stretching back over 235 years.

Managing director Andrew Beale said the local connections and the company's strong history were part of the reason why it was introducing the 'food miles' campaign.

He said: "We have discovered a wealth of local, family businesses in Hertfordshire and

neighbouring counties that can supply the quality produce we need for our award-winning restaurant.

"As a family business ourselves, we are very keen to support other nearby family companies, while also helping the environment by keeping our carbon footprint to a minimum.

"So we are very proud to have found a butcher, a baker and even a wine maker all within a 20 miles of the hotel."

With organic and free range farming encouraged also at the hotel, manager Callum Kennedy said: "The fresher the better, as far as taste is concerned.

"Our vegetables and meat are organic, our chicken is free range and we can even tell you who caught the fish you are eating!"

The company, which has been passed down through eight generations of the Beale family, started off as a bakery, until in 1945 when it switched into a hotel.

Since then the hotel, on Comet Way, has been completely refurbished, with a £4m project in



2004. More work is on the horizon, too, with plans for a gym and further rooms to be added.

The establishment is now the highest rated four-star hotel on the A1 corridor, from London to Yorkshire, and has achieved two AA rosettes in its Cedar Restaurant for its food.

Visit [www.bealeshotels.co.uk](http://www.bealeshotels.co.uk) or call 01707 288500 to book a table in the restaurant.



**Callum Kennedy with staff, Diego Granada and Wayne Turner. Left, a delicious pudding**

