

# The art of good food

West Lodge Park's acclaimed restaurant is renamed in honour of the family painter whose celebrated pictures now adorn its walls



**T**he restaurant at luxury country house hotel West Lodge Park in Hadley Wood has been refurbished and renamed in honour of Mary Beale, Britain's first professional female artist and an ancestor of current MD Andrew Beale. The two AA rosette restaurant now houses a collection of originals and copies of Mary's paintings which Mr Beale has brought together, along with pages from her diaries. The hotel is owned by Beales Hotels, Hertfordshire's oldest family business. Mary Beale was a self-taught artist who became an established portrait painter during the reign of Charles II, at a time when it was an exclusively male profession. During her

career Mary painted the great and good of 17th century England, her family and herself and at the height of her fame in 1667 painted 83 portraits, earning the then considerable sum of £429! Her paintings are considered national treasures and some of them are on display in the National Portrait Gallery. Andrew Beale said: "It is an honour to be guardians of such unique works of art and help tell the tale of such an amazing woman. "It is fitting that this collection should be on show here at West Lodge Park not only because of the family connection, but also because Mary Beale painted the portrait of Sir Henry Coventry in 1673 who was the then owner of this fine house."

## Try Turner's tempting new Spring menu

The restaurant at West Lodge Park continues to be headed by executive chef Wayne Turner and has been awarded two AA rosettes in each of the past four years.

Wayne and his team have just launched a new Spring menu. Starters include Cromer crab tian with avocado sorbet and gazpacho (£8) and Barbary duck ravioli with coriander foam (£7). Mains include Sacombe Hill Farm fillet of beef with mushroom gratin, spinach and garlic fondants (£24), Organic Shetland supreme of salmon with dill risotto, red wine and baby carrots (£17) and Sutton Hoo Farm breast of chicken with black pudding, vanilla mash and pea and carrot puree (£18). There's also a tempting selection of desserts and a carefully selected cheese list.

For more information on the hotel, or to book, call 020 8216 3900 or visit [www.bealeshotels.co.uk/westlodgepark](http://www.bealeshotels.co.uk/westlodgepark).



West Lodge's executive chef Wayne Turner with Andrew Beale and general manager David Seward