



Beales Hotel welcomes new Head Chef

Michael Lecouteur is planning to introduce Hatfield to a whole new culinary experience as Head Chef of the Outsidein restaurant at Beales Hotel.

At first glance his new menu appears traditional and straight-forward but it contains hidden gems such as parmesan foam, candy beetroot and duck breast with walnut praline.

Michael, 28, previously worked at the famous Ivy restaurant in Covent Garden before being head hunted by Beales Hotel. His adventurous creativity with food has helped him develop a mouth watering new menu, combining classic and modern cookery skills with the freshest of local ingredients.

"I am very passionate about my work and love to try new combinations. Working for a family business here at Beales Hotel, gives me the freedom to use my imagination and explore with food, rather than being confined to a less adventurous menu for say a hotel chain," said Michael.

Dishes on the new menu include : black treacle cured salmon with peanut, soft shell crab, chilli and mango; braised brill with rouge salsify, celery heart, morels and oyster beignet; and for dessert rum and vanilla cream with popcorn, plantain and cous cous.

Beales Hotel is the oldest family business in Hertfordshire, dating back eight generations to 1769. The company owns two four star rated hotels, both of which have achieved 2 AA rosettes for fabulous food in their restaurants and support organic and free range farming.