

**Spotlight**

**hha**

Hertfordshire  
Hoteliers  
Association

**Beales Hotel**



The Hertfordshire Hoteliers Association is going from strength to strength as the county gears up for Olympics year and the attention generated by hosting a major Games event at the Whitewater Centre at Broxbourne. HHA member properties are pulling out all the stops to attract visitors and emphasise the benefits of enjoying their high standards of facilities. Among those setting the pace is Beales Hotel Hatfield, where a certificate of excellence from hospitality industry watchdog Tripadvisor is the latest accolade to join its list of awards. Described by managing director Andrew Beale as ‘modern, striking and stunning’, the hotel, with the support of general manager Chris Hall and head chef Diego Granada, is entering its second year as an enthusiastic backer of the HHA’s campaign focussing on the variety and quality of food and drink available at member properties. Initiatives include regular special offers such as two-for-one on afternoon tea, a club for guests aged over 55 - and giving priority to local suppliers, reducing food miles and supporting the local rural

economy. Says Mr. Beale: “At Beales Hotels, we try to source our food locally where possible, as befits a company that has been present in the area for eight generations and whose family has links in Hertfordshire back to the fifteenth century. “We are passionate believers in supporting the local area. The French have done this for years, while other parts of the UK such as Devon and Cornwall, Wales, Norfolk and Suffolk, have developed fine regional cuisine and pride in their local food. We hope we are making a stand for Hertfordshire and the neighbouring counties and are deeply proud to be part of this wonderful region.” A sample of the weekly menu at the hotel’s Outsidein Restaurant shows the result, with starters featuring cream of cauliflower soup with smoked chicken wonton and chilli oil, or wild mushroom, stilton and spinach tartlet with a roasted cherry tomato and basil infusion. Main courses can include pan fried salmon fillet with potato rosti, asparagus and red wine sauce; corn-fed chicken supreme with potato croquettes, wild mushrooms, spinach and tomato butter sauce; or



**HERTFORDSHIRE COUNTRYSIDE MAGAZINE**

**SPECIAL OFFER TO READERS**

Beales Hotel is making a special offer to readers of a free half-bottle of house red or white wine for every diner, up to a maximum of 10 people on a booking, when booking three courses from the á la carte or table d’hôte menus. The offer is valid until the end of February. Bookings must be in advance and are subject to availability

**Tel: 01707 288 500**

slow-cooked pork belly with creamy mash potato, peas, broad beans and port jus. Popular desserts include white chocolate tart or dark bitter chocolate fondant, each with raspberry sorbet and sweet chilli tuile; or iced mango and tequila parfait with passion fruit syrup and lime marshmallow.

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[www.bealeshotels.co.uk/hatfield](http://www.bealeshotels.co.uk/hatfield)