



BEALES HOTELS

GENERATIONS OF EXCELLENCE SINCE 1769



LOCAL FOOD & DRINK



SIXTH EDITION FROM 2019



WEST LODGE PARK
YOUR COUNTRY RETREAT

bealeshotel

CONTEMPORARY STYLE, UNIQUE VISION

Welcome

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, but 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.

The following pages are about the local growers and suppliers with whom we have a connection and who assist us



Wayne & Andrew

in our quest for good quality local produce proudly grown in Hertfordshire and around.

Each page has the number of miles distance to West Lodge Park and Beales Hotel – we acknowledge that food miles is an inexact measurement, not always taking account of trips to abattoirs etc, but we believe it is nonetheless important to buy as locally as possible.

You will also find the website address of the local producer for more information, and some background about the people behind the food.

Andrew Beale
Managing Director

Wayne Turner
Executive Chef



BEEF & PORK



West Lodge Park
22.1 miles



Beales Hotel
14.7 miles



bridgetbs.co.uk



Bridget is the fifth generation to work at Sacombe Hill Farm, north of Hertford, with a fine herd of tenth generation Simmental cows, kept in lush pastures in the other family farm in Shropshire in summer and wintered in Hertfordshire in comfortable barns.



Bridget Borlase

In recent years they have had great success at the Royal Show including winning Supreme Champion, the highest achievement in farming. Simmental cows are a fine Swiss breed noted for their milk used in Suchard chocolate, and for the extremely tender steaks and mince that we serve in the hotels. Bridget also supplies us with delicious pork and bacon from her Gloucester Old Spot pigs.



GAME AND VENISON



West Lodge Park
22.1 miles



Beales Hotel
14.7 miles



bridgetbs.co.uk



Bridget Borlase

Sacombe Hill Farm is situated in classic deer country in the most rural part of Hertfordshire and as a consequence is populated by large herds of wild deer often visible in broad daylight on the edge of woodland.

The venison that comes from the woods around Sacombe Hill has a slightly more gamey taste than the tamer farmed deer but as a result is far more authentic.

As well as deer, Bridget Borlase supplies our hotels with pheasant, partridge, wild duck, rabbit, pigeon and hare.



PORK



West Lodge Park
94.3 miles



Beales Hotel
101.5 miles



dingleydel.com



Mark Hayward

Dingley Dell Pork was established in 1999 by Mark and Paul Hayward on their farm near Woodbridge in the beautiful Deben valley of Suffolk.

At Dingley Dell, pigs are born, reared and grown outdoors all year round. We feature Dingley Dell pork fillet, loin, cheek, sausages and belly on our menus at Beales Hotels.



LAMB



West Lodge Park
49.0 miles



Beales Hotel
56.4 miles



01245 361214



Andrew Humphreys

Blixes Farm is a third generation family farm near Fairstead in Essex. It is noted for the quality of its lamb which is in short supply in Hertfordshire.

Andrew Humphreys is passionate about his flock and hand mixes all their feed, also providing them with fresh bedding daily, and access to fresh straw for forage. The lambs are not subjected to a stressful journey to a distant slaughterhouse but are killed on the farm, which maintains meat quality. There is a delightful farm shop as well, packed with local produce.



FISH



West Lodge Park
1.5 miles



Beales Hotel
12.8 miles



sticklebackfish.co.uk



Ross Arnold, whose grandfather started the business in Cockfosters in 1959, believes passionately in responsibility, sustainability and, where possible line-caught fishing, sourcing the freshest possible fish for his customers.

When his grandfather started the business, fish was a plentiful, reasonably priced product but, because of over-fishing, fish is now difficult to source. They now have to go direct to the fishermen to build up a relationship with them to obtain the best fish they possibly can.

The photo shows Ross holding a line-caught, tagged, sea bass. By going on to linecaught.org.uk, they can see the fisherman who caught that fish, together with a picture of his boat – hence showing the provenance of the catch.

We also find crayfish for our sandwiches from Ross, some of which comes from the River Lee in Hertfordshire.







Ross Arnold

MILK	
 West Lodge Park 10.3 miles	
 Beales Hotel 11.5 miles	
 directmilk.com	

Direct Milk Supplies is a third generation family run business, formed in 1966.

The company, based in Elstree, Herts, is headed by brother and sister Doug and Glynis Jenkins assisted by Doug's wife Sue and son Alex. The milk is 'farm assured', ensuring that only top quality milk is used, produced to stringent standards governing food safety, animal welfare and protection of the environment. The local farms that provide our milk comply fully with the requirements of the Assured Dairy Farm (ADF) national dairy farm assurance scheme. The ADF scheme focuses on all aspects of dairy husbandry and milk production.



CHEESE	
 West Lodge Park 26.8 miles	
 Beales Hotel 17.1 miles	
 wobblybottomfarm.co.uk	

Alan and Angela are the beating heart of Wobbly Bottom, near Hitchin, having embarked on their cheese-making odyssey at the farm more than a decade ago.

Their hands-on approach to the rearing, feeding and milking of the herd, combined with passion and skill in the dairy, make the farm and its products a force to be reckoned with. The mixed herd at Wobbly Bottom Farm is comprised of four varieties of goat that have been exclusively bred for dairy production.



Alan & Angela

CHEESE		
	West Lodge Park 154.6 miles	
	Beales Hotel 151.4 miles	
	fordfarm.com	

Although the famous Wookey Hole cave aged cheddar is not as close to Beales Hotels as we would like, we could not resist serving it in our hotels.

The truckles of cheddar stay deep inside Wookey Hole cave for six months using the age-old technique of maturing the finest cheddar in a damp environment to give it a sharp and tangy flavour; infinitely more complex than the normal cheddar found in supermarkets.

Mike Pullin is the founder of Ford Farm.



Founder - Mike Pullin

CHEESE		
	West Lodge Park 239.4 miles	
	Beales Hotel 236.2 miles	
	sharpam.com	

The Camembert-like Sharpam Elmhirst is featured from time to time on our cheese selection.

It comes from the dreamy Sharpam Estate on the banks of the River Dart in Devon, downstream from Totnes, and upstream from Dartmouth and Kingswear.

The estate is known both for its wine and its cheese, and is run by Mark Sharman who took over from his uncle in 1988. The estate makes

for a great day out and the restaurant is highly recommended ! Too far from Beales Hotels for our liking, but there are so few dairy farms around here now.



Mark Sharman



CHEESE



West Lodge Park

111.2 miles



Beales Hotel

103.3 miles

Colston Bassett Dairy



colstonbassettdairy.co.uk

Colston Bassett Dairy is the home of traditional Stilton and Shropshire Blue cheeses.

The dairy has been making outstanding cheese for over one hundred years and the farming co-operative which was first established in 1913, is still in operation today.

The Dairy developed from the vision of local doctor Dr William Windley – and they continue to make cheese in the traditional way, using milk from just four local farms – all within 1.5 miles of the dairy in the Vale of Belvoir on the Nottinghamshire/Leicestershire border.

Multiple awards are won every year by Billy Kevan, Master Fromager, and just the fourth cheesemaker at Colston Bassett in over a century.



Billy Kevan, Cheesemaker



YOGHURT



West Lodge Park

28.8 miles



Beales Hotel

24.4 miles



timsdairy.co.uk

Tim's Dairy is a second generation family dairy in Chalfont St Peter, Bucks.

They supply us with delicious natural and assorted fruit organic yoghurt that you will find on the breakfast buffet at both hotels. Euripides and Michael Timotheou started the dairy in central London in the 1940's and it is now run by brothers Chris and Peter Timotheou from modern premises in Buckinghamshire.



Chris Timotheou



EGGS



West Lodge Park
37.2 miles



Beales Hotel
27.7 miles



cloverfreerange@tiscali.co.uk



We are delighted at Beales Hotels to commit to only buying Free range eggs for our guests.

We are even more delighted to have found a lovely farm in Beale family country near Royston, Herts, in the hamlet of Kneesworth. The Clover free range eggs are quite delicious.



Corinne Joyce

Corinne Joyce at Hill View Farm has 7500 birds on the farm, housed in small numbers at night and free to roam during daylight hours over clover rich pastures. The eggs are collected twice daily and delivered to West Lodge Park and Beales Hotel within two days to guarantee that fresh farm taste.



ICE CREAMS



West Lodge Park
81.8 miles



Beales Hotel
73.6 miles



criterion-ices.co.uk



Third generation family ice cream producers at Manor Farm Creamery near Bury St Edmunds, started by the Valenti family in 1920.

A delicious range of ice creams and sorbets on the menus at both hotels including exclusive strawberry, honeycomb, gold medal vanilla, Belgian chocolate chip, stem ginger, Turkish delight, lemon meringue, peach melba and pistachio.

Jim Valenti, grandson of the founder.



Jim Valenti



CHOCOLATES & BISCUITS



West Lodge Park
38.9 miles



Beales Hotel
35.8 miles



tcfinefoods.co.uk

TOWN & COUNTRY
FINE FOODS

David Lyell
(1942 – 2009) started this independent and family run business, Town and Country Fine Foods over 35 years ago selling after dinner mints from his home, with a vision of providing the finest service and chocolate products to restaurants and hotels.

We use Town and Country for some of our petits fours and for particularly tasty bedroom biscuits.



SALT



West Lodge Park
44.9 miles



Beales Hotel
51.7 miles



maldonsalt.co.uk



Fourth generation family organic salt makers based at Maldon on the River Blackwater in Essex.



Clive & Steve



43 salt pans at Maldon were recorded in the Domesday book in 1086.

Clive Osborne and his son Steve are still making salt in the age old process.

BREAD	
 <i>West Lodge Park</i> 12.7 miles	
 <i>Beales Hotel</i> 15.1 miles	
 www.breadltd.co.uk	

The Bread Factory was founded in Hendon by Gail Stephens in the 1990's making artisan bread for the local market as well as top London restaurants.

The bread is served daily at West Lodge Park and is completely delicious, including sour dough, fruit loaf, flat bread, and soda bread. Recent awards include gold medal in the Great Taste Awards 2011, and winner of the Grocer Gold Awards in 2010.



CAKES	
 <i>West Lodge Park</i> 7.9 miles	
 <i>Beales Hotel</i> 15 miles	
 dunns-bakery.co.uk	

As befits a family business founded on baking with seven generations of bakers, we bake much of our bread and cakes in house, but also get help from Dunns Bakery in Crouch End, the six generation local bakers headed by MD Lewis Freeman with a strong local reputation since 1820.

Highly recommended for exquisite wedding cakes and for wonderful cakes, pastries and the Christmas puddings we serve each festive season.





MARMALADE AND JAM



West Lodge Park

53.8 miles



Beales Hotel

60.7 miles



tiptree.com

Tiptree



Peter Wilkin

We are proud to serve the mini pots of fine award winning marmalades and jams at breakfast.

Peter Wilkin is chairman of the family firm and heavily involved in every aspect of the family business.



HONEY



West Lodge Park

0.0 miles



Beales Hotel

10.1 miles



bealeshotels.co.uk



In conjunction with Ron and Mary Hunter of the Enfield Beekeepers association, we now have four colonies of bees at West Lodge Park Hotel.

Last year, these colonies produced over 180 jars of honey which is available to buy at the hotel reception and is used in the dessert menus at both hotels.

The set honey comes from the rape seed that surrounds the hotel in the early spring months, while the runny honey is collected at the end of summer and is thanks to the garden and arboretum flowers in a 3 mile radius from the hotel.





CRISPS



West Lodge Park

64.1 miles



Beales Hotel

70.0 miles



fairfieldsfarmcrisps.co.uk



Robert and Laura
Strathern farm
potatoes in the Colne
valley near Colchester.



Robert & Laura

Delicious crisps, locally made by themselves, served in the bar at both hotels. Winners of the gold medal in the Great Taste awards, most recently in 2012.



BEER



West Lodge Park

14.4 miles



Beales Hotel

3.2 miles



3brewers.co.uk



Hatfield's finest brewers
Mark, Pete and Chris have
created some fantastic
ales which we are proud
to stock at both hotels.

CLASSIC ENGLISH ALE
4.0% abv

We could tell you that our new ale has a deep amber colour, a light hoppy aroma and a rich and rounded malty taste balanced by subtle hoppiness, to give a supremely clean, smooth and refreshing ale.

GOLDEN ENGLISH ALE 3.8% abv

Some might say silence is golden, but it's worth breaking that rule to let you know our new golden ale is brewed using unique Herefordshire Cascade hops which give a subtle citrus flavour, coupled with Cara malt to give a light golden colour and a hint of sweetness.



Petar Zukovic & Mark Fanner



COFFEE



West Lodge Park
36.7 miles



Beales Hotel
44.0 miles



cafedumonde.co.uk



Delicious Arabica coffee, great support and training, meaning that the coffee served in our Outsidein Restaurant, TalkBar, conference and banqueting rooms, and bedrooms is of the highest quality.



Mike Osborne & David Latchem

Mike Osborne (with the moustache) is a fantastic guy, and has served us at Beales Hotel for many years.



BEER



West Lodge Park
27.4 miles



Beales Hotel
28.1 miles



tringbrewery.co.uk



The Tring Brewery Company was founded in 1992 and after a 'brewing drought' of over fifty years it once again brought the traditional art of brewing back to the picturesque West Hertfordshire market town of Tring.

Started by Richard Shardlow, an experienced brewer having worked for Greene King, Ruddles and Devenish, the brewery was joined by Andrew Jackson from Whitbread in 2000 who has both a brewing and retail background.



OLD BAKERY GIN



West Lodge Park
5 miles



Beales Hotel
13.6 miles



oldbakerygin.com



Plumber Ian Puddick discovered an old illegal gin distillery in the old bakery he was converting in Palmers Green in North London.

He also found the recipe, and decided to use this to turn the place into a modern distillery, and from there has created a great gin which is sold in high end shops in London and beyond.

We are proud to support this local entrepreneur.



Ian Puddick



HERTFORDSHIRE SHOW



West Lodge Park
20.5 miles



Beales Hotel
15.1 miles



hertsshow.com



Every year the Hertfordshire Show, the main showcase for produce from this great county, excels itself.

The show is run by the Hertfordshire Agricultural society and has become the focal point for local food that shows off this county at its finest. Beales Hotels are supporters and sponsors of the show and are proud to be associated with it. Sarah Moreland, MBE, Executive Director, runs a military-style operation relying on an army of volunteers.



Sarah Moreland



BEALES HOTELS

GENERATIONS OF EXCELLENCE SINCE 1769



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