

Houston & Hawkes Strengthens Chef-led Approach with Chef Nicholas Balfe

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Independent B Corp caterer [Houston & Hawkes](#) has partnered with chef and restaurateur Nicholas Balfe. The collaboration will play a key role in the company's commitment to British seasonality, showcasing how thoughtful, ingredient-led cooking can elevate food experiences across its operations.

Balfe, co-founder and chef director of HOLM in Somerset and a former South West representative on the BBC's Great British Menu, will lead Best in Season, a monthly spotlight celebrating a hero British ingredient at its peak. Each instalment will explore provenance, sustainability, flavour and practical application in a professional kitchen, delivered through blogs and video features filmed at HOLM's open kitchen. The series will provide inspiration and practical guidance for chefs and clients across the business. Alongside the monthly series, Balfe will also offer optional seasonal development experiences at HOLM, including foraging trips, supplier visits, workshops and stages.

The partnership aims to champion British growers, producers and suppliers, while inspiring seasonal ingredients across Houston & Hawkes' teams and clients. Under Balfe's guidance, the collaboration will further strengthen the company's reputation for food integrity and chef-led creativity.

Nicholas Balfe said: "I'm excited to be working with a caterer that's so passionate about seasonality and provenance. Best in Season is all about celebrating great British ingredients at their peak and giving chefs the confidence to make the most of them. Houston & Hawkes' commitment to responsible sourcing aligns closely with my own values, and I can't wait to work with the team."

David Steel, director of food at Houston & Hawkes, added: "Welcoming Nicholas on board brings real depth to our chef-led approach. His understanding of British seasonality will be invaluable to our teams, giving

them the skills and confidence to develop their own approach.”