

## Houston & Hawkes and Sally Abé Continue Partnership into Year Four

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Independent B Corp caterer [Houston & Hawkes](#) is continuing its collaboration with chef Sally Abé for a fourth year, building on the role she has played in supporting chef development and shaping the company's culinary approach.

Over the past three years, Abé has worked closely with Houston & Hawkes, contributing to hands-on 'masterclass' cookery sessions, educational tours, mentoring and client events. The continued collaboration provides an opportunity to build on that work, supporting the next stage of the company's chef-led journey.

Alongside her ongoing work with Houston & Hawkes, Abé is soon to open her first solo venture, Teal by Sally Abé, a new London restaurant where the focus will be on reimagining British classics and continuing her commitment to developing talent within the industry. Abé's continued partnership with the caterer will ensure its chefs remain closely connected to how restaurant kitchens think and work, which will include offering up chef stages to work alongside Sally and her team.

Abé said: "Working with Houston & Hawkes has always been about people as much as food. I've loved seeing the confidence and ambition grow within the teams, and I'm really excited to be continuing that journey together. There's genuine openness and curiosity to learning, which makes the collaboration incredibly rewarding."

David Steel, director of food at Houston & Hawkes, added: "Since 2022, Sally has been instrumental in shaping our culinary approach, from the techniques our chefs use in the kitchen to the menus they create, always encouraging them to think more widely about where food comes from and how to turn that



knowledge into delicious dishes for our clients. She's generous with her knowledge, practical in her approach and really focused on helping chefs find their own style. Continuing to work with her allows us to keep building on what we've already put in place."