

## **Ben Finchett**

**Ben has worked alongside some of the Northwest's top Chefs, including Simon Radley, and has recently been appointed Chef at the Marco Pierre White Steakhouse, Bar and Grill at Doubletree by Hilton Chester.**

Dedication to cuisine has run through Ben's life from an early age, starting out in Cheshire kitchens from as young as 12 years old.

Ben's passion led him to his first official appointment at the Holt Lodge where he worked alongside Head Chef, Paul Swanson. His culinary talents soon flourished, as he excelled both in the kitchen and at Wrexham College, where he studied for his formal qualifications on day release.

He was then offered a Head Chef role at Churton's Wine Bar in the picturesque village of Rossett, just outside of Chester. Here Ben learnt the importance of quality, local produce and the value of building relationships with these local suppliers.

An opportunity was offered to work with The Grosvenor Hotel's Simon Radley, where he began as Chef de Partie. During his time at The Grosvenor, Ben built on his previous skills and developed his natural flare for cooking. Ben was soon promoted to Sous Chef and held the position from January 2006 to October 2007.

The Marco Pierre White Steakhouse, Bar and Grill is set to be heavily influence by Ben and Marco's enthusiasm for exceptional seasonal produce and that all important affordable glamour.

The MPW Steakhouse, Bar & Grill at Doubletree by Hilton Chester is located on Warrington Road, Hoole, Chester CH2 3PD.

Title: Head Chef

KP aged 12-13, cooking at 15

Studied at Wrexham College

Paul Swanson – Holt Lodge

Churtons Wine Bar in Rossett – Head Chef

Grosvenor - chef de partie/ Sous Chef alongside Simon Radley