

PROFILE

LUKE MATTHEWS EXECUTIVE HEAD CHEF

LUKE MATTHEWS – has been at Chewton Glen since 1993. He worked for ten years as Senior Sous Chef and in November 2003 was appointed Head Chef.

A chance work experience placement at Chewton Glen in 1988 proved to be the turning point in Luke's career. Inspired by the excellence of the kitchen run by his later mentor, Pierre Chevillard, Luke went on to train and gather experience in hotels locally and in Europe, he also worked as a Sous Chef at Bishopstrow House in Warminster before applying for the position of Sous Chef at the Chewton Glen in 1993.

Luke has honed his skills and developed a well-recognised style of cuisine, whose secret lies in the quality of the ingredients selected and a deceptively simple approach to their preparation. Luke's passion is the preparation of fish dishes and combining a lighter healthier style of cooking to all the dishes that he creates.

Coming from Christchurch, Luke was educated at Twynham School and is married to Claire, who is a senior therapist and assistant health club manager in the Spa at Chewton Glen.