



Delapré
Abbey

Head of Food & Beverage

August 2025



Welcome from the Chief Executive

Hello,

Thank you for your interest in joining Delapré Abbey at this exciting stage in our journey.

Our mission is to harness our independent strength as a Trust that connects partners, communities, and space — developing ambitious programmes that are accessible and relevant to our communities, and demonstrating the benefits, impact, and reach of heritage as a driver for wellbeing, sustainability, and economic growth.

Since bringing our catering operation in-house (2022), we have developed a thriving hospitality offer across our Orangery café, Hibiscus fine dining restaurant, events catering, and outdoor service. Our food and drink offer is a vital part of the Delapré Abbey experience — providing a warm welcome for our visitors, creating memorable moments for our guests, and generating essential income to support our charitable mission.

The Head of Food & Beverage role is key to taking our hospitality offer to the next level. You will combine commercial acumen with a passion for food, drink, and service; lead and inspire our talented team; and ensure our cafés, restaurant, and events operate to the highest standards.

If you have the drive to lead a dynamic operation, develop people, and deliver an outstanding visitor experience — while ensuring profitability and sustainability — we'd love to hear from you.



Richard Clinton
Chief Executive
Delapré Abbey Preservation Trust



About Delapré Abbey

Set within beautiful parkland on the edge of Northampton, Delapré Abbey is one of the region's most important historic sites, with over 900 years of history. The Delapré Abbey Preservation Trust is an independent charity dedicated to preserving the Abbey, gardens, and parkland, and to connecting heritage with wellbeing, environment, and enterprise.

Our Food & Beverage operation plays a central role in this mission:

- *Creating exceptional visitor experiences through our cafés, restaurant, and events.*
- *Driving income growth to support our charitable work.*
- *Showcasing local produce and suppliers to champion Northamptonshire's food heritage.*
- *Providing training and career pathways in hospitality.*

Our venues:

- *The Orangery Café — light, bright, and welcoming, serving seasonal lunches, snacks, and cakes.*
- *Hibiscus — an intimate fine dining restaurant offering a tasting menu experience.*
- *Events & Weddings — bespoke catering in our heritage spaces and outdoor settings.*



About the Role

The Head of Food & Beverage will play a pivotal role in shaping the future of hospitality at Delapré Abbey, ensuring that our catering offer reflects the ambitions of the charity. This senior role leads on the vision, strategy, and delivery of all F&B operations across the site, driving quality, profitability, and innovation.

Our food and beverage offer is central to the trusts mission, enhancing the visitor experience, driving income to support our charitable work, and creating opportunities for innovation in catering and events.

You will:

- Develop and deliver the long-term vision for catering at Delapré Abbey, aligning with our commercial and community goals.
- Lead the food and beverage strategy for the redevelopment of the Stables
- Expand our outdoor and parkland food and drink provision, developing pop-ups, seasonal offers, and mobile catering that maximise use of the Abbey's unique setting.
- Oversee the Abbey's existing catering outlets and events, ensuring consistent delivery of high-quality, profitable services.
- Build and nurture supplier, partner, and client relationships to create exciting, future-facing offers and expand commercial opportunities.
- Inspire and develop the F&B team, with a culture of creativity, customer focus, and continuous improvement.

Key Responsibilities

- Oversee the day-to-day management of all F&B operations, including the Orangery Café, Hibiscus Fine Dining, weddings, private hire, and corporate catering.
- Maintain consistently high standards of service, presentation, and product across all outlets.
- Manage budgets, forecasts, and financial performance, delivering profitability and value.
- Implement strong systems for stock, supply chain, and cost control.
- Ensure full compliance with food safety, health & safety, licensing, and environmental regulations.
- Recruit, train, and retain staff to build a resilient and skilled workforce.
- Create opportunities for staff development, apprenticeships, and volunteering in hospitality.
- Embed sustainability in all F&B operations, reducing waste, sourcing responsibly, and promoting healthy choices.
- Keep abreast of industry trends, visitor expectations, and innovation in heritage catering.



About You

You will be a commercially-minded hospitality professional with a passion for food, drink, and service. You will bring:

- Proven experience in managing multi-outlet hospitality operations.
- Strong financial management skills, with a track record of meeting or exceeding targets.
- A passion for developing talent and creating a supportive working environment.
- Excellent leadership, communication, and organisational skills.
- Creativity in menu development and service innovation.
- A strong understanding of health & safety, food hygiene, and licensing regulations.
- Experience in events catering is desirable.

Person Specification

Essential

- Proven track record of managing multi-outlet hospitality operations, including cafés, restaurants, and event catering.
- Strong commercial acumen with experience in budgeting, forecasting, and delivering against financial targets.
- Demonstrable leadership skills, with experience in building, motivating, and developing high-performing teams.
- Excellent customer service ethos with the ability to maintain high standards across varied service styles (casual dining, fine dining, and events).
- Strong understanding of food hygiene, health & safety, and licensing regulations.
- Creativity in menu planning and service innovation, with an awareness of current food trends.
- Experience of supplier management, with an emphasis on local sourcing and sustainability.
- Excellent organisational skills, able to prioritise effectively and manage competing demands.
- Proven ability to work collaboratively across departments to deliver shared objectives.

Desirable Skills and Experience

- Experience of working in a heritage, visitor attraction, or cultural venue setting.
- Knowledge of event catering and large-scale function delivery.
- Experience of marketing and promoting food and beverage offers in collaboration with marketing teams.
- Formal catering or hospitality qualifications (e.g., NVQ, City & Guilds, or equivalent)

Personal Attributes

- Passionate about food, drink, and hospitality, with a commitment to delivering exceptional visitor experiences.
- Positive, proactive, and solution-focused approach to challenges.
- Strong interpersonal and communication skills, with the ability to engage confidently at all levels.
- Resilient under pressure and able to adapt to changing circumstances.
- Commitment to continuous professional development.
- Flexible approach to working hours, including evenings, weekends, and Bank Holidays as required.





Terms & Conditions

SALARY

£35,500 – £38,000 per annum
(depending on experience)

CONTRACT

Permanent

HOURS

40 hours per week
(evening, weekend, and Bank Holiday working required)

HOLIDAYS

20 days plus bank holidays

PENSION

3% employer contribution

LOCATION

Delapré Abbey, Northampton

How to Apply

PLEASE SEND TO Amanda.Nicols-polinska@delapreabbey.org

1. Your CV.
2. A cover letter (no more than 2 pages) explaining why you are interested in the role and how your skills and experience match the person specification.

DEADLINE

9am, Monday 8th September 2025

INTERVIEWS

Week commencing 15th September 2025



Delapré Abbey, London Road,
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