

Tudor Lodge Hotel – Owner profile: Gurvinder Sethi

Gurvinder completed the Hotel Management Course from the renowned Pusa Institute in New Delhi. Upon completing this course, he worked as a chef at several five-star hotels.

Gurvinder arrived in the UK as a qualified Chef in 2006 with a wealth of experience. The same year, he quickly established himself in the food industry by winning a Gold Award in Manchester. Once he gained recognition, Gurvinder opened his first restaurant, Flavors of India, in Paddington. This was followed by Flavors of India, Hounslow in 2009.

He continued expanding his restaurant profile by opening two fine-dining restaurants, Turmeric Kitchen in Park Grand Kensington and Chilworth Hotel, Paddington, in 2016.

The company profile extends to Hospitality. In 2012, Gurvinder signed a Food & Beverage Contract with Park Grand Hotel, Heathrow. In 2022, he acquired the Tudor Lodge Hotel.

With an ever-expanding portfolio, Gurvinder has 80 staff members working across six restaurants and hotels. With the expansion and upgrade of the Tudor Hotel, he envisions an increased need to hire additional personnel. With a potential collaboration / partnering with the local Council, he believes the hotel could provide job opportunities at different levels for the local community. He also strongly believes in equal opportunities by employing people with a social disadvantage or physical disability as part of the hotel staff team. Thus, it creates an all-inclusive working culture and generates essential employment in the locality and the Council in the long run.

However, the Council's support is essential to achieving Gurvinder's goal of promoting the Tudor Lodge Hotel for the benefit of the local community. Their support and guidance would help him achieve what he has envisioned for the hotel and the community easier.