

Winter / Spring 2017-18

WHAT'S ON AT MIDDLETHORPE

Middlethorpe Hall Hotel, Restaurant & Spa

middlethorpe.com



Welcome to a new edition of *What's on at Middlethorpe*.

In the best traditions of the house, we offer service of high quality, in style and in this superb historic setting. We remain committed to offering you all that you would expect to find in a country house with such a long and distinguished history.



INSIDE THIS ISSUE

- 04 TRADITIONAL AFTERNOON TEA AT MIDDLETHORPE HALL
- 05 THURSDAY 23RD NOVEMBER – FESTIVE WREATHS AND TABLE DECORATIONS
- 06 MONDAY 4TH DECEMBER – THE FLORAGANZA
- 06 SUNDAY 17TH DECEMBER – A SUNDAY IN DECEMBER
- 07 FRIDAY 12TH JANUARY – MIDDLETHORPE WINE CLUB – ITALY
- 08 FRIDAY 2ND FEBRUARY – GAME DINNER
- 08 FRIDAY 2ND MARCH – MIDDLETHORPE WINE CLUB – SOUTH AFRICA
- 09 WEDNESDAY 14TH MARCH – CHOICE INDULGENCE EVENING WITH JULIET POWELL
- 09 THURSDAY 5TH APRIL – ROYAL HORTICULTURAL SOCIETY – EARLY SPRING COLOUR
- 10 FRIDAY 13TH APRIL – HISTORY WARDROBE PRESENTS... DRESSED TO IMPRESS!
- 10 FRIDAY 20TH APRIL – BROWN BROTHERS' AUSTRALIAN WINE LUNCHEON
- 12 TAILOR-MAKE YOUR SPA EXPERIENCE
- 14 HEALTH, BEAUTY AND BUBBLY – CHAMPAGNE & SPA BREAK SPECIAL OFFER
- 15 MIDDLETHORPE HALL GIFT VOUCHER IDEAS
- 16 OUR SISTER HOTELS

Please note that any special dietary request and payment in full should be made at the time of booking.



LIONEL A. CHATARD
DIRECTOR & GENERAL MANAGER

A GARDEN FOR ALL SEASONS

Autumn is the 'season of mists and mellow fruitfulness', as the English poet John Keats reminds us. What could be more pleasant than a walk in the grounds of an elegant country house, followed perhaps by Champagne Afternoon Tea in front of a welcoming fire or dinner in a unique historical setting?

No matter what the season, there is always something exciting taking place in our award-winning gardens: an RHS garden tour lead by Head Gardener Andrew Leighton, volunteers replanting a border, repairing an historic bench or advising guests on the most suitable plant for a specific type of soil.

The gardens at Middlethorpe Hall not only produce beautiful flowers for displays around the house – as well as the magnificent wreath adorning the gates at Christmas – they also supply the kitchens with organic vegetables from the potager and fruits grown on espaliers in the walled gardens.

2018 will be the 250th anniversary of the creation of the ancient Society of Florists in York – the oldest horticultural society in the World – with which Middlethorpe has very strong connections, having been the home of Fanny 'Rollo' Wilkinson the pioneer female Landscape Gardener, and the City as a whole will be celebrating floristry in its many forms during a Summer festival.

Also, for the days when the weather is less kind and one prefers to stay indoors, Nicola Thresh our Sales and Marketing Manager has organised a whole series of exciting events for all to enjoy. Of note is the creation of the Middlethorpe Wine Club, when we will regularly welcome guest speakers to discover more about some of the fascinating wines available on our wine list.

I hope that you will come and join us, and we look forward to seeing you again and giving you the warm and friendly Yorkshire welcome, which we like to think, is one of Middlethorpe's hallmarks.

A stylized, handwritten signature in black ink, appearing to read 'L. Chatard'.

PS: Congratulations to Andrew Leighton, Stella Giwisser and the team on achieving another 'Gold' at the Yorkshire in Bloom 2017 Awards Ceremony.





THREE COURSES FOR THE PRICE OF TWO

£25.50

This very special and popular offer is available until 24th November and again from 3rd January.

£25.50 per person for a three-course luncheon from a menu designed by Head Chef Ashley Binder.

Conditions: Available Wednesday to Saturday excluding York race days, maximum 8 per table and not valid in conjunction with any other offer.



TRADITIONAL AFTERNOON TEA

Traditional Afternoon Tea at Middlethorpe Hall is a long-standing tradition enhanced by a local luxury connection with the old established family tea merchants "Taylors of Harrogate".

This perfect treat of dainty finger sandwiches, home-made scones with clotted cream and strawberry jam, a selection of home-made seasonal pastries and slices of assorted cakes is served every day at the following times:

Mondays & Tuesdays from 1:00 pm - 5:30 pm
Wednesday to Friday from 2:30 pm - 5:30 pm
Saturdays & Sundays from 3:00 pm - 5:30 pm

Traditional Afternoon Tea £25.00 per person
Champagne Afternoon Tea £35.50 per person

For reservations please call
Reception on 01904 641241



Gift Vouchers

are available online at
middlethorpe.com
or call 01904 641241



PRIVATE CHRISTMAS LUNCHEON OR DINNER FOR FAMILY AND FRIENDS

Three-course Christmas party luncheon £32 per person

Three-course Christmas party dinner £45 per person

These rates are for a minimum of 8 guests and include: private dining room hire, three-course set menu, tea or coffee, mince pies, table decoration and Christmas crackers.

Please call Julia on 01904 661301



THURSDAY 23RD NOVEMBER FESTIVE WREATHS AND TABLE DECORATIONS



A demonstration of how to decorate your home for Christmas with two of our National Trust garden volunteers Margot Gill and Pam Emery. This will be followed by a three-course luncheon and wines.

Morning coffee and home-made biscuits at 10:30 am

Presentation at 11:00 am

Drinks and luncheon at 12:30 pm

£54.50 per person includes a three-course luncheon and wines.

Or £134.50 per person with overnight accommodation and Yorkshire Breakfast (based on

MENU

Pumpkin Velouté
chestnut mascarpone,
curry granola

**48-hour Braised Shoulder
of Dales Lamb**
creamed potato,
roots and shoots

Passion Fruit
white chocolate,
coconut, lime

two people sharing a double/
twin room in the courtyard.

A supplement for single
occupancy will apply).

Please call Julia on 01904 661301

MONDAY 4TH DECEMBER THE FLORAGANZA

The boys are back in town for this long-standing and much-loved event!

Carl Wilde and his partner, John Price will once again demonstrate fabulous seasonal floral arrangements and will update us on their life in France with their usual hilarity!

Morning coffee and home-made biscuits at 10:30 am

Presentation at 11:00 am

Drinks and luncheon at 12:30 pm

£59.50 per person includes a three-course luncheon and wines.

Or £159.50 per person with overnight accommodation and Yorkshire Breakfast (based on two people sharing a double/twin room in the courtyard. A supplement for single occupancy will apply).

Please call Julia on 01904 661301



PLEASE
BOOK EARLY
FOR THIS VERY
POPULAR
EVENT.

MENU

Confit Duck Balontine

clementine, gingerbread,
liver mousse

Stone Bass

celeriac and fennel purée,
smoked potato, wilted greens

Middlethorpe Apple

date cake, cinnamon crumble,
apple caramel ice-cream

SUNDAY 17TH DECEMBER A SUNDAY IN DECEMBER

Back by popular demand mezzo soprano Hannah Witcomb and pianist Rob Williams will entertain us with some Christmas classics including:

**White Christmas, Silent Night,
O Holy Night and I'll Be Home
For Christmas.**

Welcome drinks at 3:00 pm

Performance in the Grill Room
at 3:30 pm

Buffet Afternoon Tea at 4:15 pm



£39.50 per person

Or £119.50 per person with overnight accommodation and Yorkshire Breakfast (based on two people sharing a double/twin room in the courtyard. A supplement for single occupancy will apply).

Please call Julia on 01904 661301



MIDDLETHORPE WINE CLUB – ITALY

FRIDAY 12TH JANUARY

We are very excited to announce the launch of Middlethorpe Wine Club. Every two months from January you will have the opportunity to sample some very fine wines by country, grape or region, each accompanied by a canapé carefully paired by Head Chef, Ashley Binder.

After each tasting, a three-course dinner (optional and must be pre-booked) will be served with some of the wines previously tasted.



If you enjoy or would like to know more about Italian wines, join us for this tasting when Chris Mooney from Fells will present seven wines from five of Italy's finest wineries.

Ladoucette Terrabianca Vermentino 2015

Pellegrino Kelbi Catarratto 2016

Barone Ricasoli Albia rose 2016

Tedeschi San Rocco Valpolicella Ripasso 2015

Renato Ratti Nebbiolo Langhe Ochetti 2015

Tedeschi Corasco IGT 2015

Pellegrino Passito Pantelleria 2015

£25 per person

Stay for Dinner and experience how these wines fare when served with a special three-course Italian menu designed to show them at their best.

£59.50 per person

Dinner MUST be booked in advance.

Tasting at 7:00 pm Dinner at 8:00 pm

Lounge suit

Special Event Rate £189.50 per person with overnight accommodation and Yorkshire Breakfast (based on two people sharing a double/twin room in the courtyard. A supplement for single occupancy will apply).

Please call Julia 01904 661301

MENU

Lobster and Prawn Macaroni

bisque foam, lime,
coriander

Roasted Guinea Fowl

young leeks, pancetta,
black truffle

Blood Orange Panna Cotta

dark chocolate,
chocolate orange gelato

FRIDAY 2ND FEBRUARY GAME DINNER



Savour this delicious seasonal menu designed by Head Chef Ashley Binder, paired with wines selected for the occasion by Alexandre Bal from Yapp Brothers.

Pre-dinner drinks at 7:00 pm

Lounge suit

£89.50 per person

Special Event Rate £189.50 per person with overnight accommodation and Yorkshire Breakfast (based on two people sharing a double/twin room in the courtyard. A supplement for single occupancy will apply).

Please call Julia on 01904 661301

MENU

Yorkshire Game Terrine

spiced pear purée,
game tea

Roast Loin of Venison

smoked beetroot,
blue cheese, watercress

Yorkshire Forced Rhubarb

yuzu, white chocolate,
pain d'épices

FRIDAY 2ND MARCH MIDDLETHORPE WINE CLUB – SOUTH AFRICA



Our guest speaker Christine Austin is a wine writer, broadcaster, wine judge for several international wine competitions and has a passion for the wines of South Africa. She has a technical background and spent five years as a buyer for a major supermarket before moving to wine writing.

Christine has selected some fantastic wines discovered on a recent visit to South Africa.

£25 per person

Stay for Dinner and experience how these wines fare when served with a special three-course menu designed by Head Chef Ashley Binder.

£59.50 per person

Dinner MUST be booked in advance.

Tasting at 7:00 pm

Dinner at 8:00 pm

Lounge suit

Special Event Rate £189.50 per person with overnight accommodation and Yorkshire Breakfast (based on two people sharing a double/twin room in the courtyard. A supplement for single occupancy will apply).

Please call Julia on 01904 661301

MENU

Wild Garlic Velouté

truffled duck egg, alliums,
leek shoots

Fillet of Waterford Farm Beef

oxtail cannelloni, grilled asparagus,
bone marrow

Peanut Butter Parfait

banana cake, bannoffe mousse

WEDNESDAY 14TH MARCH CHOICE INDULGENCE EVENING WITH JULIET POWELL



Juliet Powell will be organising her fifth Choice Indulgence Evening and we are delighted that she has chosen Middlethorpe Hall to host this event.

After a drinks reception in the Drawing Room, guests will be directed to the Barlow Room for a series of fifteen to twenty minute therapeutic treatments, ranging from

massage to reiki to reflexology and wonderful relaxation session. Also beauty product treats including make-up. (One treatment is guaranteed, two or three is likely if booking early)

Reception drinks in the Drawing Room at 7:00 pm

Ends 9:30 pm

£15 per person or £22 for two when booking before 1st March
(£17.50 per person or £26 for two after 1st March)

Tickets: <https://choiceeventsmiddlethorpe.eventbrite.co.uk>

My Website: choicetherapyyork.com

Facebook: www.facebook.com/choicetherapy

THURSDAY 5TH APRIL ROYAL HORTICULTURAL SOCIETY – EARLY SPRING COLOUR



Join Head Gardener Andrew Leighton for a walk around Middlethorpe Hall's beautiful gardens.

Andrew will discuss points of interest and planting for a spectacular spring show.

This will be followed by a three-course luncheon, wines and tea or coffee.

A change of shoes is recommended.

Morning coffee and home-made biscuits at 10:30 am

Ends 3:00 pm

£35.50 members of the Royal Horticultural Society

£44.50 non-members

Please call Julia on 01904 661301



MENU

Leek and Potato Soup

smoked haddock,
poached quail egg

Roast Breast of Chicken

dauphinoise potato,
wild garlic, burnt onion

Chocolate and Coffee

chocolate mousse,
coffee ice-cream,
mocha macaron

FRIDAY 13TH APRIL

HISTORY WARDROBE PRESENTS... DRESSED TO IMPRESS!

1930s sophistication... Swinging sixties... Outrageous eighties.

Join the two Lucys as they showcase sensational special occasion outfits

Ball gowns and work suits, first date frocks and frillies for the wedding night...

A fun day not to be missed!

Morning coffee and home-made biscuits at 10:30 am

Presentation at 11:00 am

Drinks and luncheon at 12:30 pm

£59.50 per person includes a three-course luncheon and wines.

Or £159.50 per person with overnight accommodation and Yorkshire Breakfast (based on two people sharing a double/twin room in the courtyard. A supplement for single occupancy will apply).

Please call Julia 01904 661301



MENU

Watercress Velouté

cured sea trout, Jersey Royals, chive emulsion

Slow-Cooked Belly of Pork

cider fondant, savoy cabbage, pancetta, Pommery mustard

Middlethorpe Treacle Tart

lemon curd ice-cream, clotted cream

FRIDAY 20TH APRIL

BROWN BROTHERS' AUSTRALIAN WINE LUNCHEON



As a key member of Australia's First Family of Wine, the third and fourth generations keep tradition alive with over 60 different wines available for tasting. At this luncheon we will taste four from their impressive portfolio.

Reception drinks at 12:30 pm

£54.50 per person includes a three-course luncheon and wines.

Or £154.50 per person with overnight accommodation and Yorkshire Breakfast (based on two people sharing a double/twin room in the courtyard. A supplement for single occupancy will apply).

Please call Julia 01904 661301

- Estate Range Brut NV
- 18EN Sauvignon Blanc 2015
- 18EN Shiraz
- Explorer Late Harvest Orange Muscat & Flora 2016

MENU

Confit Salmon

dressed Whitby crab, compressed cucumber, horseradish

Spring Lamb

peas, roast baby gem, sweetbreads

Chocolate Orange

chocolate marquisse, chocolate orange ice-cream, pâte de fruit

NEOM GIFTS

Beautifully packaged Christmas gifts of scented candles and room mist by Neom Organics at Middlethorpe Spa.



DECLÉOR GIFTS

Give a beautiful gift from Decléor. Choose from Firming, Smoothing, Soothing, Radiance and Hydrating gift sets.



Please call 01904 661317 for more details.

TAILOR-MAKE YOUR SPA EXPERIENCE

Take the stress out of deciding which package and treatment to choose from, by letting our therapist help you tailor-make a Spa Day or Half-Day to your specific needs.



A FULL-DAY EXPERIENCE:

Enjoy complete relaxation at Middlethorpe Spa and feel the stress melt away while you enjoy your full-day experience.

Our full Spa days include a hot beverage or soft drink on arrival, the use of the Spa facilities (gymnasium, swimming pool, sauna, steam room and spa bath), the undivided attention of our trained therapists during your luxury treatments, a light two-course luncheon in the club room and access to the historic gardens of Middlethorpe Hall. Robes and slippers will be provided for the length of your stay.

During your full-day experience, you can choose to include 1½ hours (£119), 2 hours (£149), 2½ hours (£179), or 3 hours (£209) of treatment rituals or a combination of them from the adjoining list.

A HALF-DAY EXPERIENCE:

When time is short and you need some Spa time to help escape the pressures of everyday life, our half-days offer something to suit everyone.

The half-day experiences are an ideal introduction to the pleasures of relaxation and pampering. They include a soft drink or hot beverage, and use of the Spa facilities for a couple of hours.

During your half-day experience, you can choose to include 1 hour (£79) or 1½ hours (£109) of treatment rituals or a combination of them from the adjoining list.

Once you have chosen how long you would like to relax, our qualified Spa team will be delighted to guide and assist you to pick one or a combination of treatment rituals from the list on the right. Please telephone on 01904 661317.

Please decide if you would prefer a Full or Half-Day Spa Experience, and then pick one or a selection of treatments from the list below.

1½ hour treatment ritual:

- Decléor Orange Blossom Garden Ritual Treatment
- Decléor Aromatherapy Body Massage including Scalp
- Neom Organic Treatments (Sleep, De-stress, Energise or Happiness)

1 hour treatment ritual:

Facials:

- Decléor Power-Packed Vitamin Surge Facial
- Decléor Intensive Energising Face Treatment (for him)

Full Body Massage:

- Decléor Aromatherapy Body Massage
- Decléor Deep Tissue Muscle Energising Massage
- Decléor Aromatherapy Warm Stone Massage
- Decléor Intensive Energising Body Treatment (for him)
- Neom Organic Treatments (Sleep, De-stress, Energise or Happiness)

Manicure/Pedicure:

- Jessica Luxury Manicure
- Jessica Luxury Pedicure

½ hour add-on treatment ritual:

- Decléor Cleansing and Purifying Back Treatment
- Decléor Aromatherapy Discovery Facial
- Decléor Tranquillity Scalp Massage
- Neom Organic Back, Neck and Shoulder Massage
- Nail Shape and Varnish
- 'Le Remedi' Hand Treatment

A VERY
SPECIAL
BREAK

HEALTH, BEAUTY AND BUBBLY

Champagne & Spa Break

From only £209 per person per night based on two people sharing a superior double/twin room located in the C18th Courtyard (£249 per night for a single room).

This very special break is available Sunday to Thursday, subject to availability. We recommend that treatment times (and any possible additional treatments) are booked when the hotel reservation is made to avoid disappointment.

Your break includes:

- A bottle of House Rosé Champagne to welcome you on arrival;
- Three-course candlelit dinner in our award-winning restaurant (£45 allowance per person towards dinner food);
- Overnight accommodation in a superior room;
- Early morning tea served to the room;
- Full Yorkshire breakfast;
- Complimentary parking;
- Use of Middlethorpe Spa facilities;
- 10% further discount at the York Designer Outlet and the services of a personal stylist while you are there (subject to availability – to be reserved in advance);
- The choice of either:

A Decl or Aroma-expert Facial including Scalp Treatment (85 mins).

A Decl or Orange Blossom Garden Ritual Treatment (exclusive) (85 mins)

To book call on 01904 641241



MIDDLETHORPE HALL GIFT VOUCHERS...

A perfect gift for the lovers of the finer things in life, presented in a stylish wallet which, if required, can be sent directly to the recipient.



Ideas include:

Afternoon Tea Gift Vouchers

- Afternoon Tea for One £25
- Afternoon Tea for Two £50
- Champagne Afternoon Tea for Two £71

Wine & Dine Gift Experiences

- Weekday Luncheon Treat for Two £64
- Traditional Sunday Luncheon for Two £72
- Weekday Luncheon Escape for Two including a Bottle of House Wine £92
- Romantic Six-course Gourmet Dinner for Two £150, including Matching Wines £220

Luxury Health & Beauty Vouchers

- Luxury Health & Beauty Half Day for One from £79
- Luxury Health & Beauty Full Day for One from £119

Special Events Gift Voucher

- A gift voucher for any of the events featured in this booklet
- Prices as indicated

A Monetary Gift Voucher from £25

- To be spent at Middlethorpe Hall in any way the recipient wishes

Bespoke Gift Vouchers

Design your own unique gift and let us know what you wish to include

Purchasing vouchers is easy to arrange: simply purchase online at www.middlethorpe.com, or just pick up the phone and leave the rest to us.
Tel: 01904 641241.



Follow Middlethorpe Hall on Facebook for news of Spa special offers and discounts.

OUR COMPANION HOTELS

BODYSGALLEN HALL & SPA

Standing in over 200 acres of its own parkland to the south of Llandudno with spectacular views of Snowdonia and Conwy Castle. Believed to have 13th century origins, Bodysgallen Hall provides all that is best in country house hospitality. Beautiful gardens include a rare 17th century parterre of box hedges filled with sweet-scented herbs, a rockery with a cascade, a walled rose garden, and several follies. The Hotel's restaurant, located in the Main Hall, serves imaginative food prepared with fresh local produce and complemented by fine wine, has been awarded three rosettes by the AA.

bodysgallen.com
Telephone 01492 584466



HARTWELL HOUSE & SPA

Hartwell House, located in the Vale of Aylesbury and just forty miles north west of London, is one of Buckinghamshire's most celebrated country houses. Built in the early seventeenth century for the Hampden family, the house has both Jacobean and Georgian features with outstanding decorative plasterwork and panelling. Its elegant reception and dining rooms create the ambience of a great country house. The forty-six bedrooms, including those in the adjacent Hartwell Court, are individually furnished with fine prints, pictures and antiques. Hartwell Court, formerly a coach house and located adjacent to the main house, has been restored and extended to provide excellent conference and meeting facilities in the Hartwell Rooms, with Hartwell Spa offering an indoor swimming pool and an extensive range of exercise possibilities and beauty treatments.

hartwell-house.com
Telephone 01296 747444



For further information, or to make a booking please contact:

Main Switchboard
Tel: +44 (0)1904 641241
Fax: +44 (0)1904 620176

Bedroom & Dining Enquiries & Reservations
Tel: +44 (0)1904 641241
E-mail: info@middlethorpe.com

Spa Reservations
Tel: +44 (0)1904 661317
E-mail: spa@middlethorpe.com

Meetings, Weddings and Private Dining Enquiries & Bookings
Tel: +44 (0)1904 661301
E-mail: j.betteridge@middlethorpe.com



MIDDLETHORPE HALL HOTEL,
RESTAURANT & SPA
Bishopthorpe Road, York YO23 2GB
middlethorpe.com

