

Teesdale's Terrific!

Fresh air, stunning scenery
and so much to do...



It's still a long time until Easter, so, as the winter days lengthen and Spring is in the air, February and March are ideal months for a short break or mini-holiday in the countryside. And if you're planning one, you'll no doubt have your "shopping list" for an ideal destination. Genuine fresh air, amazing scenery, superb visitor attractions and great local events should be on it, as should friendly locals and tasty regional produce. Well, we're pleased to say that Teesdale ticks all the boxes!



The impressive Bowes Museum in nearby Barnard Castle is known to some as "The Versailles of the North" and has some wonderful artwork on display this season. An internationally renowned painting to be displayed at The Bowes, "Manet – The Execution of Maximillian" (22nd March to 18th May) is expected to be popular, and comes to The Bowes as the first painting in the National Gallery's three-year "Masterpiece Tour". And continuing through to 11th May at The Bowes is "Henry Poole & Co,

Founder of Savile Row, The Art of Bespoke Tailoring", an exhibition which has really captured the imagination of its visitors and which celebrates the craft of bespoke tailoring by Henry Poole & Co, tailor to Emperor Napoleon III and Winston Churchill amongst others.

A trip to the Bowes Museum is best combined with some speciality shopping in Barnard Castle, our nearby market town, and the town is famous for its excellent independent shops, especially those selling arts, crafts and antiques. Local Farmers Markets are very popular, and take place on the first Saturday of every month in Barney, and on the last Sunday of each month the other side of Romaldkirk, in Middleton-in-Teesdale.

Year round, nearby Hamsterley Forest provides couples and families with plenty of "open air" and is a great base for everything from picnics to mountain-biking. And with the Tour de France coming near to Teesdale



this summer, we're expecting more guests to bring their bikes when they stay at the Rose & Crown over the coming months. Those on foot may also wish to explore Hamsterley Forest – or perhaps venture down to High Force on the Raby Estate, the tallest waterfall in England.

And not too far from Romaldkirk is our "newest old" local attraction, Auckland Castle, which, although standing proudly as the palace of the Prince Bishops of Durham for over 900 years, has only recently opened its doors to visitors. The Castle was the seat of power in the North East of England, and the Bishop the second most powerful man in the country after the King! From the beginning of April, you'll have the chance to visit and tour this lovely building and its grounds, now also home to many important works of art by Spanish master Francisco de Zurbaran.

Finally, don't forget that on a short break in Teesdale you can also enjoy the attractions of North Yorkshire, such as the atmospheric market towns of Richmond and Hawes, and at the same time Cumbria is not too far away, with Kirkby Stephen and Appleby within a short drive. As we said, there's so much to do on a short break at the Rose & Crown!

R&C POST

2014: edition one



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More details at www.rose-and-crown.co.uk



Welcome...

...to our new style twice yearly newsletter. This edition covers news, events and special offers up until June and then edition 2 will be printed to take us up until the end of the year.



There has been a lot of investment in the Rose & Crown over the past year as we look to take this fabulous coaching inn forward, building on its illustrious past.

Much of the work has been behind the scenes such as a new kitchen extension, new secondary glazing, repairs to the

cast iron guttering, a guest wifi system to cover all rooms and electrical upgrades. We have also re-decorated a few of the bedrooms, re-fitted a couple of bathrooms and converted Monk's Cottage to provide an additional superior double room, double suite and residents lounge area. Outside we have added some new planter boxes to the front and will be completing this area with some new outside furniture in the spring.

Probably the most noticeable change to our customers will be the bar and what was the brasserie. We have created a small opening in the wall between these two rooms and redecorated both areas in the same traditional coaching inn style with colourful wool fabrics, antique Windsor chairs and oak settles. This, in effect, means that we now have a bigger bar

area with two options on where to eat; the bar or the restaurant. During our two week January closure we also refurbished the resident's lounge and the entrance areas, including the restoration of the original oak parquet floor that we found under the carpet!

It is, therefore, with some excitement that we start 2014 and we hope that the improvements are well received by our customers. We look forward to welcoming both new and returning guests to this wonderful corner of rural northern England.

Yours faithfully,
Thomas & Cheryl Robinson

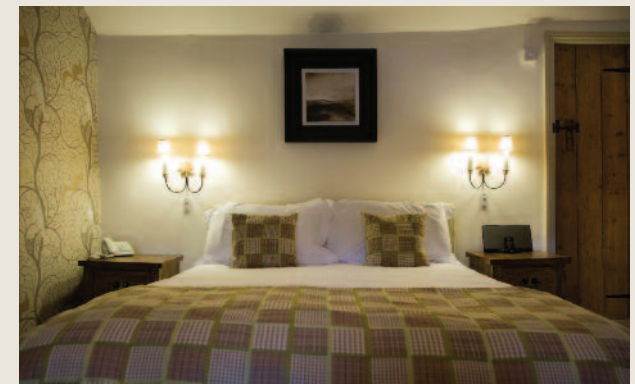


Monk's Cottage

Midway through last year we completed the renovation of this charming 17th century cottage that is nestled in the corner of the green, to the rear of the Rose & Crown.

It is full of character with plenty of low beams, big stone fireplaces and snooky little windows.

The cottage can be accessed from the car park and the front opens onto the green looking across to the impressive Saxon church.



Inside on the ground floor you will find two very comfortable lounges complete with an honesty bar and a useful boot room where guests can clean and store their muddy walking boots. These facilities are for the benefit of all hotel residents regardless of which part of the hotel you are staying in. Upstairs in the cottage we have a superior double room with walk-in dressing room and a double suite that has a sofa bed in the sitting room suitable for children.



New Menu

As of this year we have one a la carte dinner menu for both the bar and the restaurant.

This will offer an extensive selection of seasonal dishes as well as some classic favourites. Diners will be able to choose to have one, two or three courses depending upon their appetite and our DB&B rates will continue to include a four-course dinner; an amuse bouche, starter, main course and dessert.

This change is part of our commitment to offer high standards of cuisine that demonstrates flair and great flavours whilst reflecting the fantastic local produce of the region. In other words, really good food!

Lunches will continue to be served daily in the bar (or outside when the weather permits) where a good choice of sandwiches, lighter bites and hot meals will be served. On Sundays you can also enjoy lunch in the oak panelled restaurant and we will offer a choice of traditional roasts. This delightful room is also available for private lunch parties of 10-20 people, Monday to Saturday by prior arrangement.

Lunch is served: 12pm until 2.30pm
Dinner is served: 6.30pm until 9.00pm

Prior reservation is always advised, especially for dinner and Sunday lunch.



Local is Best!

Our kitchen brigade enjoy good relationships with local suppliers and even though it may not always be the cheapest option we believe it is the best. Local means fresh and with the suppliers we use it also means great quality. Here are a few of ours...

Joe Simpson is a farmer and butcher based in Cockfield which is just 10 miles away. He has been supplying our other hotel, Headlam Hall, for 30 years and his beef is regarded by many as the best you can get. His sausages are rather good too!

Cotherstone Cheese is made just a few miles away by Jean Cross and has grown in reputation over recent years. We get through a lot!

Leaside Cheesemakers are a new business based in Teesdale run by husband and wife, Brian & Esme Dedman. Their 'Teesdale Blue' has already won the Prince of Wales Award for outstanding quality in dairy products.

Hodgson Fish is based in Hartlepool and is as local as we can get for seafood! They operate their own fleet of boats in the cold waters of the North Sea and deliver daily to ensure freshness.

We also get fresh trout from the nearby reservoirs dropped off by local fishermen on their way home!

R & D Gregory is not only our local dairy based in Cotherstone, it is also owned by our Hotel Manager's grandfather!

R B Woodall – forget Parma ham, this delicious air-dried ham is made just over the Pennines in Cumbria by this long established family business.





New Appointments & Staff News

We are delighted to have some new team members at the Rose & Crown as well as having retained the services of some long standing employees.



Sarah Gregory (right) was appointed Hotel Manager in April last year having previously worked at our other hotel, Headlam Hall. Sarah is originally from the neighbouring village of Cotherstone so has a great local knowledge to go with her naturally friendly and helpful manner.

Henrietta Crosland (left) also joined the Rose & Crown in April 2012 as our new Head Chef. Henny (as she is known) grew up just 20 miles down the river Tees in Hurworth but has spent the majority of her career working overseas in the Alps, Mediterranean and Caribbean. She now feels ready to take on Teesdale!

Juliette Shann has been at the Rose & Crown for over 7 years but changed roles last year from Duty Manager to Head Housekeeper. Juliette also got married in 2013 so congratulations on that.

Eleanor Rutter and **Sarah Coxon** have recently joined as Duty Managers and **Sarah Thwaites** and **Kelly Winter** have joined the kitchen team as Chefs.

The Spring Awakening Break

See the countryside come back to life in this beautiful dale which is renowned for its stunning wildlife and flora.

Available for two or more nights from 1st March until 31st May 2014 to include:

- Accommodation in a double/twin room
- Complimentary upgrade to a superior room (subject to availability)
- Full English breakfast
- Four-course à la carte dinner

£89 per person per night based on two sharing
(£40 per night single supplement)

PLUS in March and April get a 3rd night FREE*

*To qualify for the free 3rd night you just have to buy dinner (main course minimum) and breakfast for that night

The Golden June Break

Long lazy days and the aroma of freshly cut grass in the air... perfect for sitting outside the R&C on summer evenings watching the world go by!

Available Sunday to Friday night

- Accommodation in a superior double or twin room
- Full English breakfast
- Four-course à la carte dinner
- A complimentary bottle of rose wine!

£99 per person per night based on two sharing for a two night minimum stay
(£40 per night single supplement)



New Year's Eve at the R&C

BOOK EARLY

Enjoy a fantastic two or three night break with us to see in 2015.

The package includes DB&B with a special six-course meal on New Year's Eve itself plus Champagne at midnight to the sounds of the bag-pipes.

There will also be some fun during the days with a village 'treasure-hunt' and a wine tasting session. Guests staying on the three night package also receive a complimentary New Year's Day lunch.

The two night package is priced from **£350 per person** and the three night package from **£450 per person**
(based on two sharing a twin or double room)