Best Western Tiverton Hotel, Blundells Road, Tiverton. EX16 4DB www.bw-tivertonhotel.co.uk

LUNCHEON CLUB NEWS

The newsletter exclusive to our Luncheon Club Members

Summer '06

SUMMER SIZZLER SPECIAL



During the long hot summer months why not come along to the hotel and enjoy

FREE STRAWBERRIES L CREAM

All you need to do is purchase any main course meal, priced at £6.95, from the daily Table d'Hôte lunch menu.

This special offer is available in our airconditioned Gallery Restaurant at lunchtimes until Saturday 2nd September (excluding Sundays and Bank Holidays).

And what better way to complement your

lunch than with a glass of Stowell's White Zinfandel Californian Rosé wine.

As part of the Summer Sizzler Special, the Gallery Lounge Bar is offering this delightful wine at £1.90 per 125ml glass and £2.70 per 175ml glass.

To book your table in the Gallery Restaurant, contact the

Best Western Tiverton Hotel, Blundells Road, Tiverton, EX16 4DB.

Tel: 01884 256120 or e-mail: sales@tivertonhotel.co.uk

We look forward to welcoming you soon!



ROOM REFURRISHMENTS

As some of you may be aware, we recently began the next phase of our bedroom refurbishment programme.

A further 20 rooms have now been completed and the older style has been replaced and given a new lease of life with a lick of paint and new carpets and soft furnishings.

But the improvements do not end there as we are currently giving the ladies toilets in the lounge area, a much needed lift.

Despite the inconvenience of their temporary closure we are sure you will appreciate the changes that are being made.

To be removed
from our mailing
list, please tick the
box and return to
the hotel with your
address \Box

Name:

Address:



RRITAIN'S BEST BREAKS

The hotel is to be included on the Britain's Best Breaks travel programme in a feature spotlighting on the 'Heart of Devon'. The programme will be shown on Sky channel 139 on Thursday 10th August—don't miss it!!

TIVERTON ON-LINE

Have you visited our website recently? If you have, then you'll have already seen some of the great features including 'meet the staff' and recipe of the month as well as the all important pricing information. Keep a lookout in future for special offers soon to be featured on the site.

www.bw-tivertonhotel.co.uk

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Mid Devon Show

HID DEVON SHOW COMPETITION WINNER

Congratulations to Mrs R Bailey of Cullompton who was the lucky winner of our Mid Devon Show competition for a Sunday Carvery Lunch for 2 people in the Gallery Restaurant.

We hope Mrs Bailey and her guest enjoy their lunch and hope to see them soon

NEW STAFF

Over the last couple of months we have seen some of our staff leave for pastures new and whilst we wish them good luck on their future projects we have also welcomed a number of new staff who have recently joined our team.

Kristian, originally from Germany, has joined the kitchen brigade as 2nd Chef, Sheila has taken over in the accounts department as Joan's assistant, Vicky has started in the Gallery Restaurant as Weekend Supervisor and Charlie has become the newest addition to the reception team.

GOLF DAY

As in previous years the Best Western Tiverton Hotel will be holding its annual Golf Tournament (18-hole Stableford maximum handicap 24 with a 7/8ths handicap allowance) on Thursday 28th September 2006 at the James Braid designed course at Tiverton Golf Club. For those of you who do not know the club, it is set in mature parkland and enjoys an excellent reputation.

The day begins with a 9-hole practice round which is available from 9.30am with the competition commencing at 12.30pm, for which there will be both team and individual awards, and ends with Dinner at the hotel at 7.45pm.

The cost for the day is £54.50 per person and includes:

- Coffee and doughnuts on arrival
- 27-hole golf
- Light lunch
- Awards Dinner in the Topaz Suite

There are also discounted rates available for those of you who would require overnight accommodation.



If you would like to take part in the Golf Tournament or would like further information about the day then contact the Best Western Tiverton Hotel on 01884 256120 or e-mail:

admin@tivertonhotel.co.uk

CHEF'S SUMMER RECIPE

PAN-FRIED SEA RASS SET ON BROCCOLI AND SERVED WITH A SORREL SAUCE (Serves 4)

Ingredients:

4 Sea Bass Fillets (with the skin left on) 1 Head of Broccoli (cut into florets) 300 ml Fish Stock Olive Oil Salt and Pepper Handful of shredded Sorrel Leaves



Method:

- Score the sea bass at 1 cm intervals
- Heat a little olive oil in a large fry pan
- Season the fillets and place them in the frying pan, skin side down
- Fry on one side for 2-3 minutes until the skin is crisp and the fish is cooked two thirds of the way through
- Turn the fillets over and fry for a further 30 seconds
- Blanch the broccoli in boiling salted water for 2 minutes.
- Remove the broccoli from the water and drain well
- Drizzle the broccoli with a little olive oil and season with salt and pepper. Keep somewhere warm
- Transfer the fish to a warmed plate and gently cover with foil
- Pour the fish stock into the now empty frying pan and scrape
 up the sediment on the bottom of the pan with a wooden spoon
- Simmer gently for a few minutes
- Add half of the shredded sorrel leaves to the simmering stock
- Remove the stock pan from the heat

To serve:

- Divide the seasoned broccoli amongst warmed plates
- Place the sea bass on top of the broccoli
- Drizzle the sorrel sauce around the sea bass
- Garnish with the remaining shredded sorrel leaves

Enjoy!

MID DEVON SHOW

Once again the Mid Devon Show has been and gone in a flurry of activity and excitement! The glorious weather brought the people to the show in their droves and the hotel stand was very busy all day.

We were pleased to welcome so many of you to the stand and hope you enjoyed the strawberries and cream and rosé wine that was on offer as well as the much needed rest! We were also delighted to receive first prize in our category for our stand—a fantastic reward for all the hard work that went into making our day at the show a success.

VALUED OPINIONS

Here at the Best Western Tiverton Hotel, we value your opinions on all aspects of the business and in order to continue to meet and exceed customer expectations we would appreciate your feedback.

So if you've recently visited the Gallery Restaurant or even attended a conference at the hotel then let us know what you thought of your time here (we like to know the bad comments as well as the good ones!!). You can do this by e-mailing sales@tivertonhotel.co.uk or even by leaving a message with a member of staff at reception.