



Luncheon Club News

The newsletter exclusive to our
Luncheon Club Members

SPRING 2005

The Tiverton Hotel
Blundells Road
Tiverton
Devon
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01884 256120
www.bw-tivertonhotel.co

Included in this issue

Forthcoming Events

New Prices

Fishing Breaks

Chef's Spring Recipe

Competition Winner

Refurbishment

Disabled Car Parking

FORTHCOMING EVENTS

With Christmas a distant memory we are now looking forward to Spring and the following events:

VALENTINE DINNER DANCE

Saturday 12th February 2005

4-course Dinner and Dancing in the Gallery Restaurant

£35.00 per person

(including complimentary overnight accommodation—room only)

MOTHERING SUNDAY

Sunday 6th March 2005

3-course Carvery Lunch in the Gallery Restaurant

Gift for every Mother

Bouquet for Eldest Mother

£15.00 per person

£8.50 children 3—12 years

Under 3 years free of charge

Extended Restaurant opening hours from 12 noon until 3.30pm

EASTER SUNDAY

Sunday 27th March 2005

3-course Carvery Lunch in the Gallery Restaurant

Easter Egg for every child

£15.00 per adult

£12.50 Luncheon Club Members

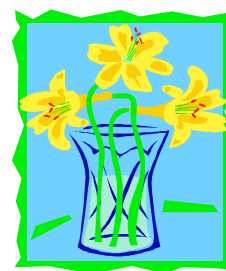
£8.50 children 3—12 years

Under 3 years free of charge

12 noon until 2.30pm

To book any of the above, contact the Sales Office at the Tiverton Hotel.

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



COMPETITION WINNER

We are delighted to announce that Mr and Mrs Jarvis of Tiverton won our Christmas Competition and were presented with a bottle of fine Champagne by Rhys Roberts, General Manager. Congratulations!!

To be taken off our mailing list please tick here ☐ and return to the hotel with your name and address.

NEW PRICES

From Monday 31st January we will be operating a new price structure within the hotel and one of the areas affected will be Sunday Lunch. The new price will move to £11.95 per person but Luncheon Club Members will still enjoy a substantial discount and will be able to have Sunday lunch at the special rate of £9.50 per person. The mid-week lunch price will also be increased and a 2-course lunch for members will be £7.50

per person and 3-course will be £8.00 per person.

We are sorry to have to increase our prices but the business faces substantial cost increases especially in the utilities, insurance and local rates areas. We have absorbed what we can and hope you understand. We do endeavour to offer quality and value for money wherever possible.

REFURBISHMENT

Every newsletter I seem to announce to you the completion of another refurbishment project and this newsletter is no exception. Since last writing to you we have now completed the following projects:

Crystal Suite

Our improvement programme in the Crystal Suite is now finished with Air Conditioning having been installed in the room back in December.

Topaz Suite

The Topaz Suite has now been redecorated and the soft furnishings, wall coverings and lighting scheme have been brought up to the standard of the Crystal Suite.

Car Park

In-line with recent legislation we have now widened the current disabled parking spaces and added a further 3 spaces.

King Size Beds

A number of our rooms have recently been upgraded with the addition of king size double beds. This has gone down really well with our guests—especially the honeymooners!

Future Projects

Future projects that are currently being looked at and quoted for include:

- Enhanced exterior lighting scheme
- Widened access to the public toilets
- Up-grading of 10 rooms to 'Executive' status
- Improved security lighting

It never ends!



CHEF'S SPRING RECIPE

Rack of Spring Lamb on a bed of Chive Mashed Potatoes — serves 2

- | | | |
|-------------------------|---|---|
| 1 8-bone Rack of Lamb | • | Preheat oven to 180°C |
| ½ lb Potatoes | • | Boil the potatoes in salted Water |
| ½ an Onion | • | Place rack of lamb in oven for 15-20 minutes depending on how well cooked you like your lamb |
| 250ml glass of Red Wine | • | Drain the cooked potatoes, mash well and add butter and season to taste. Add dash of double cream for luxury and throw in the chopped chives. |
| Freshly chopped Chives | • | Divide mashed potato onto 2 plates |
| Knob of Salted Butter | • | Remove rack of lamb from oven, split into 2 and place on the bed of potato |
| Dash of Double Cream | • | Pour over the sauce (see below) and add a sprig of thyme for the finishing touch |
| Herbs | • | Sit back and enjoy! |
| Seasoning | | |

Sprig of Thyme

For the Sauce

- Finely dice the onion, sweat in a heated pan with a little oil, add some herbs and red wine and then simmer for 8-10 minutes or until it is reduced by half it's original volume



FISHING BREAKS

We have recently concluded negotiations and acquired a beat on the world famous River Exe. Therefore we can now offer our guests a wonderful fly-fishing experience with the chance to catch Salmon and Trout. For further information call the Sales Office on 01884 256120 or e-mail sales@tivertonhotel.co.uk

