

LUXURY family times

In this issue

Chef's recipes
Our favourite wines
Fowey Hall Rosettes
Great Prizes

Winter 2017

we need your help!

'The times they are a-changin' wrote Bob Dylan in 1964. Well, they sure are in our world. Nothing too dramatic but, over the next few years, a distinct wind of change will blow through our hotels and we need your help to shape up where we head.

But first an update. In September 2017 our previous investment partners were bought out by our new partners, an English hotel-owning family. The family's existing hotels are long established and very successful. They wished to invest in a long-term niche hotel group where substantial investment could be made over a period of many years.

This is great news for the five hotels we have carried into the new partnership* (The Elms was sold separately in the summer of 2017 and Thornbury Castle will also be sold, shortly). We will be growing every hotel, which will enable us to increase the choices of accommodation on offer and to add a broader range of facilities and activities, as well as additional places to eat and drink.

Many members of the LFH team have joined us in this new partnership and some are now shareholders too. We are all in this business for the long run and we are very much looking forward to developing and enhancing the business over the coming months and years. This is where we could do with your

thoughts! What would you like to see more (or less) of at our hotels? All thoughts very welcome – my email address is at the bottom of this letter.

We do of course have many exciting plans, but we are still capable of taking on board new ideas and are extremely keen to ensure that we prepare for the next decade, not just the next couple of years.

Lifting the curtain a little... you can expect to see a luxury safari tent at Fowey Hall next summer, followed by some really wonderful tree houses, and some new food experiences at Woolley – not just eating but learning and cooking yourself... more to follow.

Looking forward to hearing from you!

Nigel Chapman
Founder Luxury Family Hotels
nigel@luxuryfamilyhotels.co.uk

**Woolley Grange, Moonfleet Manor, Fowey Hall, The Ickworth and New Park Manor. The Polurrian Bay Hotel is separately owned, but remains an integral part of the LFH portfolio.*



MIDWEEK WINTER OFFER

Get cosy this winter and treat yourself to a midweek dinner-inclusive, two or three-night break from only £309.

Rates from £309 for a two-night stay, including breakfast and a two-course candlelit dinner for two adults each evening. Rates from £409 for a three-night stay, including breakfast and a two-course dinner for two adults each evening. As always, children stay for free (when sharing parents' room)!

For more details, please visit: luxuryfamilyhotels.co.uk or telephone 0844 482 2152.

Terms and conditions: This offer must be pre-paid in full at the time of booking and is non-refundable and non-transferable. Subject to availability until 23 March 2018, excluding school holidays. Supplements apply for larger room categories and children's meals will be charged as taken. £309 and £409 rate available at the Polurrian Bay Hotel only.

ROSETTES FOR FOWEY HALL

We're delighted to announce that Fowey Hall Hotel retained its 2 AA Rosettes in 2017!



Hotels achieving the coveted Rosettes must show innovation, great technical skill and consistency in combining and balancing ingredients at this level. Something Fowey Hall does in spades!



Fresh seafood is landed by Fowey's fishermen; bangers and mash are sourced from farms on our doorstep.

Our chefs create seasonal menus using the best local ingredients, complemented by Cornish-inspired flavours such as samphire from the beaches and herbs picked from our kitchen garden.

Our restaurants and menus are geared up for children, whether they favour boiled eggs and burgers, or wholesome, organic baby food accompanied by a fine selection of 'mocktails'. Our friendly staff encourage little diners to enjoy mealtimes while parents relax, and we serve high tea for children.



IN OUR NEXT ISSUE:

On safari in Fowey

Spectacular sunset villas
at Polurrian Bay

Our favourite wines



Intelligent wine drinking

There seems to be a lot in the press about **Artificial Intelligence** these days; from hoovers to fridges to talking computers that remind us to do everything bar reminding us to change our underwear.

But winemaking seems to be going in the other direction.

The 1980s saw a technical revolution in winemaking. Driven by the oenological colleges in Australia and California, we saw an explosion in the science and understanding of what happens when a bunch of grapes turns into wine and gadgetry in the winery proliferated. Wines, perhaps, became a little clinical, somehow over-polished and with the emphasis moving from terroir (place) to the chemistry laboratory.

In some ways, this was good for inexpensive, mass-produced wines, which became stable and reliable, which could not be said of wines in the sixties and this holds true today. Also winemakers and vigneronns tend not to have the disastrous vintages of old (1968 for example) even though late frosts, hail and the like can still affect quantities significantly (2016 in Burgundy, for example). But now we are seeing smaller and mid-sized

winemakers returning to a more touchy-feely style of winemaking, relying less on scientific intervention and more on intuition, looking to express the character of their places and fruit rather than developing a 'house' style.

Some makers are taking this to extremes. There is a lot of interest in the wine press currently about the Kvevri wines of Georgia, the remnants of the tradition of making wines in amphorae buried in the ground as the Romans and the Etruscans did, with no technical intervention. These wine styles (sometimes referred to as 'clay', 'natural' or 'orange' wines) are rarely filtered, so they are cloudy – whites have extended skin contact open to the atmosphere so they oxidise and darken in colour. These cloudy, dark wines that smell like Fino sherry are a shock to drinkers of modern white wines with their bright clarity and pure scents but the exponents of these ancient styles argue that our palates have been limited by technology and that the flavours that these traditions produce are part of an expanded palate that we have lost.

Of course, it is not an 'either or' situation. Some makers go some way down the line with air contact and no filtration but without extended skin contact, but certainly I see more extended



lees contact and stirring (the wine sitting on the lees of fermentation for an extended time to acquire other flavours) when I visit wineries. I think we have to be aware of what we are drinking.

A branded bottle of wine from a supermarket is essentially an industrial product that has been carefully shaped to taste as it does but a wine from an earnest small producer will be far closer to its agricultural origins, it will be more changeable, indeed, alive in the bottle – it might throw some harmless tartrate crystals in the bottle, but we should just accept this; it may be that it does not taste the same time and time again – biodynamic growers, for example, believe a wine made to their philosophy will change in the bottle depending on the movement of the firmament – there is a biodynamic calendar that lets you know which are root days (when the wine will be quiet and shy) and fruit days (when it will be expansive and generous).

But more than anything, we have to consider ourselves fortunate that wine offers all of these experiences – it is more diverse than ever – it can be comforting and familiar and, then again, challenging and demanding of the drinker.

It is a diversity we should celebrate wholeheartedly... preferably with another bottle.

Stan Parks

Jurassic Coast Trek 2017

MOONFLEET STAFF ACCEPT THE CHALLENGE



Last July, three of the staff from Moonfleet Manor – Laura Cove, Russell Simmonds and Rhiannon Pymn – took on the COASTAL PATH CHALLENGE to raise money for Julia's House.

Julia's House provides both practical and emotional support for families caring for a child with a life-limiting or life-threatening condition. The care extends from the hospice to regular care in their own homes and the local community.

Laura bravely tackled the 26 miles and Russell and Rhiannon opted for the 13 miles. They started in Corfe and ended in Studland Bay. The gallant walkers enjoyed stunning views throughout the walk as well as the challenging hills – both up and down! Laura, Russell and Rhiannon raised a brilliant £470. Well done.



IT'S ALL GO AT NEW PARK MANOR

Miss Honey, one of our beautiful bantam hens, became broody late this autumn. After some research we sourced some fertile eggs which she incubated and we now have two beautiful freshly hatched chicks. We are still deciding on names for them and would welcome any suggestions.



After the success of last year's MacMillan Coffee Morning we got our aprons on (with a little inspiration from *Bake Off*) and prepared to welcome local residents for unlimited tea and cake to raise funds for this fantastic cause. Thanks to the mums and tots we raised a fantastic £260.

JAMES PARKINSON FOWEY HALL

Cheat's Porchetta

This is a lovely pre-Christmas Sunday lunch dish. In fact, many Italians have this on Christmas day!



It's a cheat's version because all I do is take a tablespoon of crushed fennel seeds and a tablespoon of dried chilli flakes to my butcher and ask him to mix these dry ingredients with his garlic and herb sausage mix and stuff that into a rolled pork belly joint and tie it up. When you get it home unwrap it, pour a full kettle of

boiling water over the skin in a colander over the sink and then drizzle with vinegar and refrigerate overnight uncovered (this will ensure the crackling has crunch). The next morning, take the joint out of the fridge and allow to come up to room temperature for an hour while the oven comes up to its max temp. Season at the last minute and place in the oven and turn the temp down to 120 °C, cook for three to five hours, low and slow. Serve with your usual Sunday roast veg. Enjoy!





Get your family set for a lifetime of #scootingadventures with Micro Scooters. The team behind the iconic Mini and Maxi Micro Scooters now have a range of scooters specifically designed for adults. Which means time spent as a family has never been more fun! To experience the latest range of family Micro Scooters, visit The Ickworth in Suffolk where we have a selection of scooters available for guests to borrow on a complimentary basis – the perfect way to get out and explore the trails through the 1,800 acres of glorious National Trust parkland.

For your chance to win two children's and two adult Micro Scooters simply like Luxury Family Hotels' Facebook or Instagram pages by 31 Jan 2018 and comment on our competition post with suggestions as to where you and your family would like to go on your Micro Scooters #scootingadventures.



We are delighted to have recently launched the rather wonderful **Siesta Highchair** from **Peg Perego** into our restaurants at New Park Manor and Woolley Grange. Already a big hit with parents, this highchair is stylish, multifunctional and ultra-compact. Suitable from birth, the Siesta includes special features to adapt to your child as they grow. These include a five-position reclining backrest, nine height positions, a three-position footrest, a padded anatomic seat and a five-point safety harness.

For your chance to win your very own Siesta Highchair in a choice of five different colours, please like our Luxury Family Hotels' Facebook or Instagram pages by 31 Jan 2018 and comment on our competition post and let us know which of the eight colours you would choose and why. Details can be found via www.pegperego.co.uk



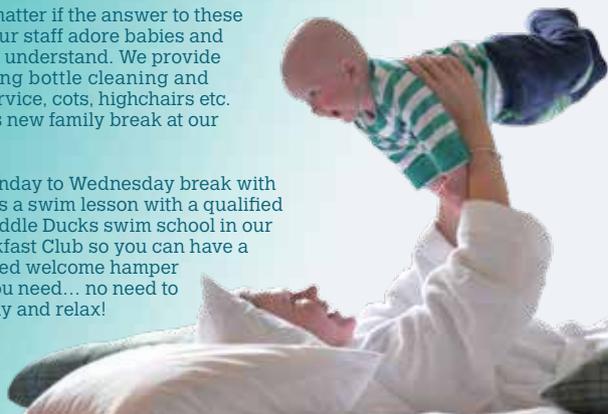
BABY'S FIRST STAY AWAY

We understand that coming away with a baby for the first time can be daunting. Will baby scream in the restaurant? Will you remember to bring everything the baby needs?

At Woolley Grange it doesn't matter if the answer to these questions is yes or no! All of our staff adore babies and our other family guests totally understand. We provide everything you need, including bottle cleaning and sterilising, a baby listening service, cots, highchairs etc. So, please relax and enjoy this new family break at our ever so family-friendly hotel.

Join us for a rather special Monday to Wednesday break with your baby. This break includes a swim lesson with a qualified baby swim instructor from Puddle Ducks swim school in our warm indoor pool, Baby Breakfast Club so you can have a lie-in if you wish, a personalised welcome hamper and all the baby equipment you need... no need to load up the car, just come away and relax!

Please visit: woolleygrangehotel.co.uk



Please could you help by drawing some more leaves, then colour the picture?



What a muddle.

Can you help?

e	f	l	a
l			

f	o	b	e	r	i	n
b						

h	l	i	c	l
c				

o	t	s	o	b
b				

r	t	s	f	o
f				

u	l	t	s	e	r
r					



... who'd kiss him, though?

Guess this place

If you can correctly name this place you could be the lucky winner picked from all correct entries.

Please send entries to:

anne@luxuryfamilyhotels.co.uk

The prize – Sunday lunch for two at one of our hotels.

(Well done to all who correctly answered The Minack last time. Special congratulations to Alex Knight, the lucky winner.)



PHOTOGRAPHY COMPETITION



It's a hard life! So many adventures, so much fun. Who'd be a child on holiday? This winning picture was taken by Sarah Fletcher at The Ickworth Hotel.

If you have a picture you would like to enter in our **Guest Snaps Competition**, please send your entry (min size 500kb) to anne@luxuryfamilyhotels.co.uk

A case of wine from the LFH wine list goes to the winner!



Introducing Luxury Family people

TIM BROCKLEBANK, Operations Director

It's great to be back with Luxury Family Hotels more than ten years on, and a joy to see just how many of the original Luxury Family team are still on board. I think it speaks volumes about the family spirit within the group.

Much of my job these days is travelling around the hotels to support the general managers and to look at what we can all do better – occasionally I am welcomed by a G&T!

My career began in the good old USA with the Ritz Carlton Company after receiving a hotel management degree at Cornell-ESSEC Business School in France. I returned to the UK in 1992 to join Le Manoir aux Quat'Saisons as Hotel Manager, and from 1994 to 1996 managed the front of house team at the Franklin Hotel, Knightsbridge.

In 1997, my wife and I relocated to the beautiful county of Cornwall to set up a hotel and restaurant partnership, opening a restaurant in Padstow, and subsequently teaming up with Nicholas Dickinson and Nigel Chapman at Luxury Family Hotels, until its sale to Von Essen in 2005.

Ready for another project, in 2007 my wife Hazel and I then purchased a 25-bedroom hotel on the Cornish Roseland, The Rosevine. The hotel was completely refurbished and re-launched as an all-suite hotel, and for the next ten years we worked very, very hard (as you do), and traded successfully until the company was sold in the summer of 2016.

A wise hotelier once said 'feedback is a gift', so I look forward to receiving your feedback to help with the evolution of Luxury Family Hotels.



Use your smart phone to scan the QR Code and go straight to the Luxury Family Hotels website.