Calendar of Events

AUTUMN / WINTER 2014
August

Saturday, 23rd until Monday, 25th August
Flavours of Herefordshire Festival
Admission Free.

Castle Green (just behind Castle House)
A three day Festival located in the heart of Hereford city, showcasing all that Herefordshire has to offer. This year’s special guest is Mary Berry CBE who will be doing cookery demonstrations and book signings on Saturday 23rd.

For more information about the Festival visit flavoursofherefordshire.co.uk Ticket office: 01432 368430

Afternoon tea and jug of Pimm’s
Throughout the Bank Holiday Festival weekend, Castle House will be serving Herefordshire Flavours lunch and dinner menus in the restaurant, bistro and the garden. Our head chef Claire Nicholls only serves freshly cooked, predominantly locally-sourced food from trusted suppliers or grown on our Ballingham Hall farm.

Pop in for our special Flavours Afternoon Tea
A pot of Trumpers Tea, homemade scones and jam, a meringue with fresh cream and local strawberries
£5
available throughout the festival weekend

Alternatively, relax in the quiet of our peaceful garden and meet your friends here for a jug of ice-cold Pimm’s, some iced Trumpers Tea or a glass of Herefordshire wine!

We recommend booking during the Festival weekend. 01432 356321

September

Saturday, 6th to Sunday, 14th September
hArt Week

Established 12 years ago, hArt is a nine day open studio event for individual artists, craft makers and creative businesses to raise their profile and sell work. Follow the hArt trail across the natural beauty of Herefordshire and visit some of the county’s most talented artists in castles, manor houses, historic barns, farms and churches as well as beautiful gardens including ours! For detailed information visit brightstripe.co.uk

Pick up an hArt catalogue and if you have lunch, dinner or afternoon tea with us at Castle House, you will receive a special 10% discount. Offer available from Saturday 6th to Sunday 14th September 2014.
Sculpture in the Castle House garden from local artists Dido Windham and Nick Helme

Dido Windham – Having studied art to A level, Dido took up sculpture after her four children had grown up and left home. She joined the Hay Sculpture Group in 2005 and, with the encouragement of other group members, she had some of her pieces cast in bronze. Her body of work includes a life-sized horse’s head, dogs, toddlers and many smaller pieces for the mantelpiece. Commissions: shobdonfarm@btinternet.com

Nick Helme – Raised on a Herefordshire farm, Nick gained an early love of nature. After an Honours Degree in Botany and Zoology he went on to study ceramics at Hereford Art College. He has exhibited at the NEC Birmingham, the Corn Exchange Edinburgh, Harrogate Fair and Cork Street Gallery, London. Nick’s works and photographs appear in many private collections around the UK and abroad. nickhelme.co.uk

Thursday, 25th September

Artist Workshop

with botanical artist Helen Campbell RHS Silver Gilt Medal Winner

Back by popular demand is the talented botanical artist Helen Campbell who, since her last workshop with us, has been awarded a much-valued Royal Horticultural Society Silver Gilt Medal. Helen continues her work with Westons Cider to capture, and record for posterity, all the different varieties of blossoms, fruits and trees in its orchards.

In this class, Helen will show how to paint a winter plant or flower which could then be made into a greeting card or framed picture. helencampbellart.co.uk

Ticket: £35 includes coffee, all materials and two-course lunch
Time: 11am – 3pm

Friday, 26th September

Macmillan Coffee & Cake Morning

The World’s Biggest Coffee Morning has become the Macmillan charity’s biggest fundraising event when people across the UK hold a coffee morning and donations are made to Macmillan. In 2013, 154,000 people signed up, raising a record £20 million. We are asking people to come along to Castle House and to Bring a Cake to sell so we can raise even more money for the charity. coffee.macmillan.org.uk

Ticket: Entrance by donation minimum £5
Time: 11am
October

Thursday, 9th October
Fresh Fish and Seafood Evening
Using only the freshest fish and seafood straight from the market, Claire Nicholls and her team will work their usual magic on the menu for this very popular three-course dinner. However, please note that due to daily changing market prices, some dishes on tonight’s menu may include an extra supplement.

Three-course dinner: £35
Time: Bookings from 7pm until 8.30pm

Friday, 10th October
Jewellery Workshop
with Karen Van Hoff
Karen creates a diverse range of artwork including fine art jewellery and hand-painted embroidered textiles and travels the UK holding workshops and talks. Having started life as a milliner, she now knits and embroiders with fine wire, gems and pearls to create her unique pieces, which sell in shops and galleries from Shropshire to Hong Kong. In this class, Karen will teach simple techniques to create a beautiful piece of jewellery which would make an ideal Christmas or a birthday present.
karenvanhoff.co.uk
Ticket: £45 includes coffee on arrival, two-course lunch and all materials
Time: 10.30am – 3pm

Friday, 24th October
Kate Humble in conversation with Francine Stock
in aid of The Haven
Following last year’s lunch with Jemma Redgrave, we welcome back Francine Stock who will be in conversation with the irrepressible Kate Humble. Kate is known by millions for her many adventurous TV shows including Nature Watch, Lambing Live and the Secret Life of the Sun. She and her husband, Ludo Graham, moved to Monmouthshire in 2007, bought an old stone farmhouse with four acres and started Humble by Nature. katehumble.com thehaven.org.uk
Francine Stock is a broadcaster, critic and writer who has fronted a range of arts and current affairs programmes for the BBC including
Newsnight, Front Row and The Film Programme, which she has presented since 2004. A director of the Hay Arts and Literary Festival, her published work includes two novels, short stories, film criticism and, in 2011, In Glorious Technicolor: A Century of Film and How it Has Shaped Us. She tweets @FrancineFilm.

Ticket: £35 includes Prosecco followed by two-course lunch and donation
Time: 12pm – 3.30pm

November

Wednesday, 5th November
Chilli Chilli Bang! Bang!
It’s Guy Fawkes night but, instead of our usual fireworks over the moat, head chef Claire Nicholls and the well-known chef Rayeesa have together created a spicy and sizzling menu. Using some of Rayeesa’s delicious range of authentic Indian sauces, it is sure to create a few sparks, starting with a glass of our very own Ballingham Bullshot. Rayeesa’s Indian Kitchen sauces will be available to purchase on the night.
rayeesasindiankitchen.com
Ticket: £35 includes canapés and three-course dinner and Trumper’s Chai Tea.
Time: 7pm

Thursday, 20th November
Claire Nicholls’ Game Evening with wines selected by Nothing But The Grape
Rupert Birch spent 20 years in investment banking, followed by 10 years building up his own organic vineyard in the South of France. From tilling the soil to making the wines and to selling them to all the local Michelin starred restaurants, there is little he has not learned about growing, making and selling wines.
As Rupert explains: “NBTG organic wines all stand on their own and are delicious for entertaining, dinner parties or simply just for drinking.”
nothingbutthegrape.com
Ticket: £50 includes canapés, all the wines and four-course dinner
Time: 7pm
**December**

**Tuesday, 9th December**

**Castle House Christmas Shopping Evening**

Time: 5pm until 7pm

A chance to finish off your Christmas gift shopping with a selection of interesting stalls selling clothes, accessories, toys and jewellery. Meet illustrator and cartoonist Kim Dalziel and taste carefully selected festive wines on sale at a special price from wine merchant John Villar, and lots more.

Enjoy a glass of mulled wine and a mince pie while you shop, pre-order your supper and we will call you when it is ready.

Special two-course Shopper’s Supper: £22 (served from 5.30pm until 7pm)

*We recommend booking early to avoid disappointment.*

**Thursday, 11th and Friday, 12th December**

**Festive Wreath & Luxury Cracker Workshops**

with Debbie Coplans of The Hibiscus Room

In this workshop, Debbie will show and help you to make a beautiful festive wreath for a table or front door, as well as a luxury cracker for someone special. Bring your own gift to place in the cracker. Alternatively we will have some luxury gift ideas on hand to buy.

Ticket: £50 including all materials, two-course festive lunch and coffee (excluding cracker gift)

Time: 10.30am – 3pm

**Friday, 26th December**

**Boxing Day Meet**

from 11am

Our marquee bar will be open for coffees, teas and drinks and something a little stronger if need be!
Party!Party!Party!
in style at Castle House

Throughout December we will be offering our traditional lunch and dinner party menus with all the trimmings! Our two-rosette restaurant and bistro are perfect for a really elegant, enjoyable and spoiling celebration.

Expect crisp white table cloths and napkins, candles, luxury crackers with some good jokes (oh yes they are!), delicious, freshly-cooked festive food, a good selection of wines, Illy coffee and mince pies.

Castle House Party Menu

A glass of Prosecco, three-course lunch or dinner including Illy coffee and mince pies: £32 per person.

We strongly advise early booking to avoid disappointment. Please note that once you have confirmed your party pre-order with us, we will require payment in full.

For all bookings, please call us on 01432 356321 and we will be happy to talk you through your requirements for an individual party, lunch or dinner.

Our Monnow Marquee will be available throughout December for Private Parties and Dinners for up to 30 people.

Wednesday, 31st December

New Year’s Eve at Castle House

Celebrate the New Year in our elegant surroundings

Countdown to 2015 with a Champagne reception, seven-course tasting dinner followed by fireworks beside the old moat.

New Year’s Eve Dinner, Bed and Breakfast £180 per person

Leave your car in our car-park and stay the night in one of our luxurious rooms. In the morning come down for a full English breakfast (with or without aspirin). This offer is based on two people sharing a room – except single rooms – and includes VAT.

Seven-course New Year’s Dinner: Non residents £100 per person

Time: 7pm

Throughout January we shall be offering

Two-course Winter Warmer Lunches in the bistro with a glass of house wine for £20
Some fun events from 2014...