



Hereford's only boutique hotel, with its two rosette restaurant, bar and bistro and waterside garden.

Calendar of Events

Autumn/Winter 2015



Make the most of the late summer in the Castle House garden with.....

...al fresco late Summer lunches, elegant afternoon teas and candlelit romantic dinners by the moat, with a Ballingham Bellini cocktail or glass of Champagne. We are currently exhibiting an impressive sculpture in the garden called *Drake Landing* by the Herefordian and world-renowned sculptor Walenty Pytel. It's a must-see monument to the Mallard, and appropriately positioned beside our intensely active moat. (With apologies to any anatidaephobia sufferers.)

Saturday, 12th to Sunday, 20th September

Herefordshire Art Week

A feast of art can be found in historic barns, churches, studios, gardens and some very unusual venues across the county. Meet some of the UK's finest artists and makers in the intimacy of their homes and studios. Visit brightstripe.co.uk/services/herefordshire-art-week/ for details or ask at Reception for an h.Art brochure.

h.Art

*Tuesday, 15th September
10.15am-3.30pm*

Return to The Laskett Gardens and Lunch at Castle House

Having had an enchanting morning last April visiting Sir Roy Strong's Laskett Gardens, everyone wanted to return to see the differences a new season would bring. Meet at The Laskett Gardens, just off the A49 near Much Birch, at 10.15am. Parking is available opposite the gardens. A detailed audio guide is also available and the shop will be open to purchase plants, signed books and exclusive mementos of these romantic gardens. We depart at 12.30 for a two-course lunch in the Castle House restaurant.

NB: The Laskett Gardens is a private property and welcomes visitors who come at their own risk.

Ticket: £35 includes private visit, audio tour guide and two-course lunch with coffee at Castle House

*Thursday, 17th September
11am-4.00pm*

Caricature and Cartoon Workshop

with Artist Kim Dalziel

To mark h.Art Week and by popular request, we welcome Kim Dalziel

back for another illustration workshop concentrating on caricatures and cartoons. Kim has worked for glossy magazines and national newspapers and been commissioned by a number of celebrities including Albert Roux OBE. For many years she was Harrods' in-house fashion illustrator. The workshop will suit all abilities as Kim will work one-to-one.

Ticket: £35 includes all materials, workshop, two-course lunch and coffee

Thursday, 8th October 7pm
Fresh Salcombe Crab and Lobster Evening

The Favis family is renowned in Salcombe (a favourite haunt for many Herefordians) for providing the freshest crab meat and lobster, all from sustainable British waters, around the UK and the world. Founder Keith Favis purchased his first fishing boat in 1972 and hasn't looked back. His sons Kevin and Nigel, Nigel's wife Pippa (we welcome Nigel and Pippa tonight) and grandchildren have all joined the business, and been cracking crab ever since.

Executive Head Chef Claire Nicholls and Favis' chef Tom Bunn have created a menu using Favis' freshest Salcombe Crab and Lobster and Tom will

demonstrate how to 'pick a crab' in one easy lesson.

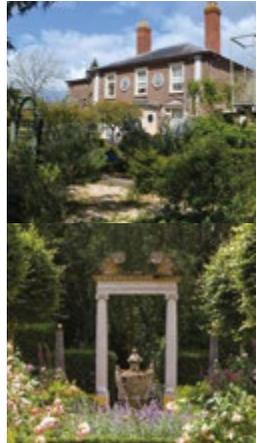
Ticket: £45 including canapés, a glass of Prosecco and three-course dinner

Friday, 30th October 12pm
Linda Bennett OBE in conversation with Francine Stock
in aid of The Haven



For this year's Haven Charity Lunch, we have pleasure in welcoming Linda Bennett OBE of the eponymous fashion house LK Bennett, which she founded in 1990. Initially renowned for its signature kitten heel shoes, worn by celebrities and stylish women across the world, LK Bennett rapidly grew to become the ultimate destination for ladies footwear. Ready-to-wear collections were introduced in 1998 establishing the company as a leading fashion house. Today, there are over 115 shops across the world and its clientele includes the Duchesses of Cambridge and Cornwall, Penelope Cruz, Joan Collins, Nigella Lawson and Kate Moss.

Francine Stock is a broadcaster, critic and writer who has fronted a range of arts and current affairs programmes for the BBC including *Newsnight*,





Francine Stock



Front Row and *The Film Programme*, which she has presented since 2004. A director of the Hay 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: £45 includes a glass of Prosecco sponsored by **Nothing But The Grape**, two-course lunch and donation*

Time: 12pm – 3.30pm

Thursday, 12th November 7pm
Wild Game Evening with Wild Wines

Selected by Nothing But The Grape's Rupert Birch

Tonight we welcome Paul Old from his organic vineyard, **Les Clos Perdus**.

After a 20 year career as a professional dancer, Paul went to study Wine Science at Charles Stuart University, Wagga Wagga in his native Australia. He then joined forces with ex-farmer Hugo Stewart in 2003 to form Les Clos Perdus. A small winery of 20 hectares, based in the village of Peyriac de Mer in the Corbières region of the South of France, Les Clos Perdus, (the Lost Vineyards) reflects the discovery and resuscitation of lost vineyards

scattered throughout the hillsides of the Languedoc and Roussillon. Their winemaking is done with great care, is hands-on and labour intensive, and each of the eight different grape varieties is vinified separately.

Game is always in great supply in Herefordshire and tonight's menu, created by our Executive Head Chef Claire Nicholls and her team, is a good reflection of what may be sourced. The wine for each course has been expertly matched by Rupert Birch and is available from his organic wine company **Nothing But The Grape**.

Ticket: £50 includes canapés, wines and four-course dinner



Thursday, 19th November 11am-4pm
Jewellery for Christmas Workshop with Karen Van Hoff

A talented designer across a number of artistic disciplines, Karen Van Hoff knits and embroiders the most exquisite jewellery using fine silver wire, semi-precious stones and freshwater pearls. Necklaces, tiaras, bracelets or brooches, her unique creations sell in shops from Herefordshire to Hong Kong. In this workshop, Karen will teach simple techniques and help you

to make a beautiful piece of jewellery which would be an ideal Christmas gift.

Ticket: £50 includes coffee on arrival, a two-course lunch and all materials

Tuesday, 15th December 5pm-7pm

Christmas Shopping Evening

This is an opportunity to finish off your Christmas gift shopping from a variety of interesting stalls and taste wines that have been selected by Edward Symonds of Saxtys with Christmas in mind, all at a special price for just this evening. Edward will also have some very interesting, limited edition gift packs! Enjoy mulled wine and a mince pie while you shop, pre-order your supper and we will call you when it is ready. We recommend booking early to avoid disappointment.

*Two-course Shopper's Supper £22
5.30pm until 7pm*

Wednesday, 16th December 6.30pm

Supper and Ex Cathedra Gaudete! concert at Hereford Cathedral

Conductor Jeffrey Skidmore OBE

The glorious polyphony and rhythmic verve of Padilla's *Missa ego flos campi* is complemented by stunning, seasonal

music from Renaissance Spain and Latin America in the first half of this intimate concert. It returns to its roots in the second half with a selection of Christmas music and readings from the 13th to 18th centuries. Concert starts promptly at 7.30pm

Two-course supper and concert £40

*Stay overnight in a Castle House suite.
Supper, concert tickets, bed & breakfast:
£230 for two people sharing a room*

**Wednesday, 16th and Thursday, 17th
December 10.30pm-3.30pm**

Festive Wreath and Garland Workshop with Debbie Coplans of The Hibiscus Room

One of our most popular and fun workshops, Debbie Coplans will demonstrate how to make a beautiful festive wreath for a table or door and/or a garland for a mantelpiece or to decorate your bannisters.

Ticket: £50 including all materials, two-course festive lunch and coffees

Saturday, 26th December from 11am

Boxing Day Meet

Our marquee bar will be open for coffee, tea and drinks.





Elegant Festive Parties at Castle House throughout December

It's a time for goodwill and merriment! Get together with friends or work colleagues for a great celebration, with a glass of Prosecco on arrival followed by a three-course festive lunch or dinner and all the trimmings. Included is crisp white table cloths and napkins, tapered candles, luxury crackers, delicious, freshly-cooked festive food, a good selection of wines, Ily coffee and mince pies.



Ask us about Exclusive Use of our Restaurant or the Bellingham Bistro and our great rates for January parties, if you're too busy to celebrate before Christmas.



We strongly advise early booking to avoid disappointment. To book, please call us on 01432 356321 and we will be happy to talk you through your requirements for a party, lunch or dinner. Please note that once you have confirmed the pre-order for your party with us, we will require payment in full.



Bed & Breakfast Packages at Number 25

Seeing friends in the area over Christmas? We have eight superb rooms and suites at Number 25 Castle Street, just a moment's walk from the hotel. Designed for guests looking for family accommodation, or those wanting a bit of independence, these rooms make an ideal home-from-home over the festivities.

Standard Doubles: £150 Junior Suites: £195

Townhouse Suites: £210 (including family room with sofa bed)

Prices include full English breakfast and VAT.

Thursday, 31st December 7pm 'till late

New Year's Eve Dinner, Bed and Breakfast

Gather for a Champagne reception before a spectacular seven-course dinner. Fireworks at midnight by the old castle moat, and the following morning, full English breakfast served until 10am

£180 per person for one night based on two people sharing (except single rooms) and including VAT

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

The Bellingham Bar and Bistro's Winter Warmer Lunches

We shall be offering a two-course Winter Warmer Lunch with a glass of house wine for £22 in the Bellingham Bar and Bistro throughout January and February.





1



2



3



4



5



6



7



8



9

1. Cheltenham Night: Marcus Townend, Sam Turner, Aidan Coleman, Michael Scudamore, Peter Scudamore MBE 2. Castle House/Hereford & Ludlow College Cook-off Competition - Claire Nicholls, winner Vicky Preece & George Watkins 3. Cook off runner-up Emily Pearce, Prue Leith OBE, Chef Lecturer Stuart Leggett, winner Vicky Preece & Claire Nicholls 4. Prue Leith signing Relish - My Life on a Plate 5. George Watkins & Sir Roy Strong at our group visit to The Laskett Gardens 6. Kim Dalziel's workshop 7. Laurence Trackman's Chocolate workshop 8. We sponsored Helen Macdonald at Hay 9. The Box Band

Please note that booking is essential for all our events.
If you would like to hear about future events, please complete a registration form from Reception, email us at info@castlehse.co.uk or call **01432 356321**

www.castlehse.co.uk

Castle House, Castle Street, Hereford HR1 2NW



Follow/Like us...

