



# BATTLESTEADS

all the **latest** news and views

July/August 2010

# Bugle

# Welcome...

To the first issue of Battlesteads Bugle, designed to bring you all the latest news and views from our beautiful hotel. We'll be promoting offers and filling you in on what's happening within each area of the hotel.

As always, we welcome your feedback so please let us know what you think of this newsletter.

*Richard & Dee Slade*



## time for a

# *treat*

The first 100 guests booked into the restaurant during July and August who mention The Battlesteads Bugle will receive a pre-dinner glass of champagne on us.

## eco

## escapades

We thought the swallows weren't staying with us this year as we've not seen them since April. However, they appear to be doing what birds and bees do best – at last!! So, watch this space for news of our chicks. 😊



Richard's tours around the hotel and grounds have become a firm favourite for guests keen to enjoy a post-breakfast amble and see our green credentials in action. Ask at reception for more details.

## kitchen

## capers

Chef Eddie Shilton and the kitchen team are serving up some delicious treats this month, including:

- This year's first beetroot from the garden
- Wild Tyne salmon
- Herdwick lamb – renowned for its distinctive, slightly gamey, taste resulting from maturing slowly on heather and grasses in the lake district hills
- Smoked eel and wild trout from Bywell Smokery
- Summer broccoli



## snippets...

Battlesteads has been shortlisted for two prestigious awards:

**North East England Sustainable Tourism Award**

**Morning Advertiser Great British Pub Awards – Best Green Pub**

Fingers crossed for another couple of trophies to add to our collection!

look out for more exciting news in future issues...

# garden **log**

The garden here at Battlesteads is looking lovely. The lavender row is a burst of beautiful 'Hidcote' blue and is attracting lots of bumble bees. Meanwhile, the sunflowers have made an appearance; towering over the herbs beds and colourful dahlias bank.

Diners in our restaurant may be lucky enough to sample a fresh baby courgette, served complete with its flower stuffed with either mozzarella or ricotta, and lightly battered. They're simply exquisite and it looks like they might be a special request for the garden team each year now!

We've started harvesting the first of our early potato varieties ('Swift' and 'Pentland Javelin') so look out for them. And, last but not least, our herb garden is providing a feast of flavours for the kitchen, including coriander, flat leaved parsley, curled leaf parsley, thyme and summer savoury, oregano, marjoram, chives, fennel, dill, basil, calendula, many varieties of mint, rosemary, rock hyssop and sage!



## **meet the** team

This issue we're introducing Katie Meyrick, our office manager and green officer.

Katie has been with us for 18 months now and she keeps our reception systems and office processes in order. She also looks after our website. She enjoys the variety of experiences that each day at Battlesteads brings – whether that be meeting and greeting a wide range of customers or researching new green initiatives which she can then help to implement at the hotel.

In her spare time, Katie confesses to enjoy a big dose of retail therapy (shoes are a particular favourite) and rounding off a day of shopping with a visit to a local restaurant to discover some new taste sensations!

Katie's favourite dish on the Battlesteads menu this month is Confit Duck with pan haggerty, braised buttered cabbage from our garden and rich jus.

**Yum!**



*Katie*

## **super supplier**

*award*

Blaydon-based Beckleberry's is the first company to receive our 'Super Supplier Award'! We've purchased ice creams and sorbets from Beckleberry's since the beginning of the year and they've always given us amazing service. They do what they say they're going to do – they deliver on time and they always offer an alternative if an item is out of stock.

And we just love their range of unusual flavours. Turkish Delight ice cream and Northumbrian Chilli, Mango and Ginger sorbet are amongst our favourites!



## **winston's** **world**

**A final word from our four-legged friend....**

"While snoozing under the reception desk a few weeks ago, I was woken up by the excited tones of the boss and his wife. It seems they've won another award! The 'Green Hero' Award this time.

"Success is obviously in the air as I'm proud to tell you that I won best in show "puppy class" at the Simonburn Terrier and Hound Show!"

**Woof!**