

Issue 1 | 2010

Spring

Brought to you by
J&G Inns Ltd

An Introduction From the Director

*Introducing The Lord Crewe Arms Hotel
Sumptuous Seasonal Recipes*

*Book A Relaxing Break & Save Money
With Fantastic Rates This Spring
Win A Meal For Two At The Lord Crewe
Arms Hotel*

*Poets Corner
The Flowers of Northumberland*

*Daffodil Delights
Things To Appreciate This Spring*

New to J&G Inns Ltd

**SAVE 20% ON BOOKINGS MADE 3 MONTHS IN
ADVANCE AT EACH OF THE J&G INNS PROPERTIES...**

*Please quote 'Spring Newsletter' when booking. Can not
be used in conjunction with any other offers. 20%
booking deposit required.*

In this issue >>>

**Introducing The Lord Crewe Arms
Things To Appreciate This Spring
Flowers of Northumberland at
Alnwick Gardens
Sail Into Spring With
Ullswater Steamers
Dates For Your Diary
Recipe Competition
Poets Corner
Seasonal Recipe Ideas**

A seasonal insight into J&G Inns Ltd *Spring Edition* >>>

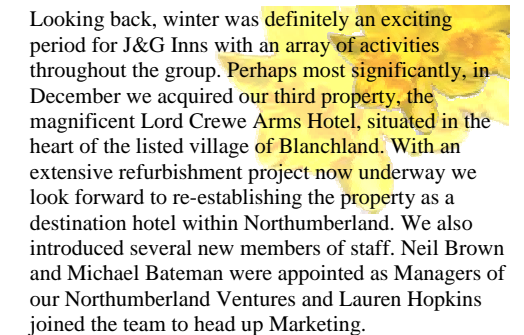
Hello!

Welcome to the first seasonal newsletter created especially for you as valued customers of J&G Inns Ltd!

I'm sure some of us felt that this winter would never end, but now, as the last traces of snow melt, Spring is shyly poking its head from beneath the frosted earth with the first snowdrops raising their delicate flowers as if sensing the season to come.

The start of each season gives me a real thrill. In autumn it is the breathtaking colour of the trees that line the roads on my weekly drive to the Brackenrigg Inn. In winter, it's the Warkworth community coming together for the switch on of the village's Christmas lights, or glimpsing the snow capped peaks of the Lakeland and Northumberland fells.

But now, as the nights begin to grow lighter and bright sunshine starts to fill the days I remember once again the reasoning behind why spring is my favourite season. It's the season of rebirth and regeneration. Driving through the Derwent Valley I see the sun reflected perfectly on the reservoir. I see farmers mending walls and fences damaged by winter storms, to contain the new lambs about to make their appearance. I see the ramblers walking the countryside, revelling in the fresh spring air. These are just some of the things that make Spring such an exciting time for us all.



Looking back, winter was definitely an exciting period for J&G Inns with an array of activities throughout the group. Perhaps most significantly, in December we acquired our third property, the magnificent Lord Crewe Arms Hotel, situated in the heart of the listed village of Blanchland. With an extensive refurbishment project now underway we look forward to re-establishing the property as a destination hotel within Northumberland. We also introduced several new members of staff. Neil Brown and Michael Bateman were appointed as Managers of our Northumberland Ventures and Lauren Hopkins joined the team to head up Marketing.

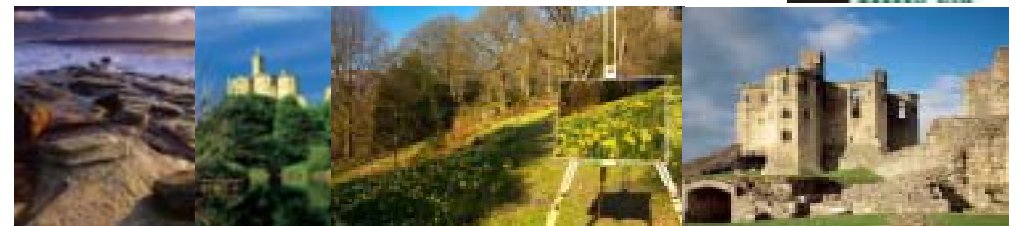
As we move swiftly into 2010 I look forward to what promises to be another exciting year at J&G Inns Ltd and developing each of our unique and individual properties so each visit by you, our valued customers, is better than the last.

From all of us here at J&G Inns Ltd we look forward to welcoming you soon ...

Many Thanks

All the team

*(Introduction by Garry Smith,
Managing Director J&G Inns*





The Lord Crewe Arms

hotel & restaurant

The Hotel >>>

Situated in the heart of the picturesque village of Blanchland this Grade II listed hotel, boasts a fantastic, authentic medieval atmosphere. Surrounded by woodland trails, open moors and miles of unspoilt country-side the Lord Crewe Arms Hotel has a tradition of welcoming travellers from far and wide. Whether you visit for business or pleasure our warm hospitality and stylish comfort will have you returning time and time again. It's our local charm, idyllic and extremely picturesque location that makes the hotel a delightful place in which to stay and use as a base to explore this fantastic part of the country.



Crypt Bar

The Bar >>>

Full of character with a flagged stone floor and stone vaulted ceiling our charming bar offers a selection of main meals and snacks, in addition to an array of well chosen fine wines and real ales.



Entrance

The Bedrooms >>>

Sensitively decorated to retain their old world charm and individual character each of our en-suite bedrooms offers excellent levels of space and comfort. Tea and coffee making facilities, colour TV and Wi-Fi allow guests to appreciate the natural beauty of the area whilst enjoying the comforts of 21st century living.



The Restaurant >>>

The Lord Crewe Arms restaurant, opening Mothering Sunday, serves traditional, British cuisine in a rich, stylish environment.

The dining room dates from the 18th century and offers spectacular views of the Durham High Fells. The large open fireplaces contribute to the ambience of the room, providing the perfect venue for every occasion. Experience the friendly welcome from our staff, the restaurant's unique interior and food, prepared by our dedicated team of chefs. Whether you come for lunch, an evening meal, one of the hotel's events or a special occasion, you are assured of a great atmosphere, great service and a dining experience to remember.

Key Facts >>>

Name: The Lord Crewe Arms

Location: Blanchland

Manager: Neil Brown

T: 01434 675 251

E: info@lordcrewehotel.com

W: www.lordcrewehotel.com

Rooms: 21

Check-in: 3 pm

Check-out: 11 am

Obligatory ghost: Dorothy Foster

Best for: Events, weddings, dining out, walking, cycling (C2C route), sailing, fishing, shooting, & more...

Attractions: Hexham

Racecourse, Derwent Reservoir,

Durham city, cathedral &

Cricket Club, Hadrian's Wall,

Newcastle shopping centre...



Garden Pathway



Restaurant Views



Poets Corner >>>

*Heather land and bent land,
Black land and white,
God bring me to Northumberland
The land of my delight.*

*Land of singing waters
And wind from off the sea,
God bring me to Northumberland
The land where I would be.*

*Heather land and bent land
And valleys rich with corn,
God bring me to Northumberland
The land where I was born.*

Wilfred Gibson



Special Offers >>>

Charming, enchanting, captivating and memorable..

The recently acquired Lord Crewe Arms Hotel lies quietly in Blanchland waiting to be discovered. Experience this hidden gem for yourself with fantastic rates on all our double rooms starting from **only £45 pp B&B** (standard rate).

Stay 2 nights B&B & save 50% on second night.
*Offer ends 31st March.

Stay 3 nights Dinner B&B and receive a complimentary 3 course dinner
*Offer available until 31st May. Excl. Holidays.

Romantic Weekend Breaks

Our country escape offers the perfect getaway. Crackling fires, fine wines and a rich & authentic atmosphere invites guests to take a little time out from daily life and create a little room for romance...

Stay 2 nights & receive a complimentary bottle of Brut Cava on ice on arrival.

Easter Holidays >>>

Children Sleep FREE

**when sharing a room with an adult*



**Catherine Cookson
Period Drama set in Blanchland**

Recipe ideas >>> In the Kitchen with... Chef de Patron Shaun Dixon

Roasted Rump of Lakeland Fell Bred Lamb

With Lavender Cream Cheese, Mini Jacket Potatoes and Char-grilled Asparagus.

Ingredients (Serves 2)

2 Rumps/Chumps Lakeland fell bred Lamb
(available from most high street butchers - ask for them to score the skin)
2 tsp Dried Lavender
10 New Potatoes
8 Sprigs of Chives
150 g Soft Cream Cheese
150 ml Double Cream
1 Bunch of Asparagus
1 tsp Veg Oil or Butter
1 tbs Olive Oil

Step 1:

Lightly whip the cream forming a soft peak. Add the cream cheese, lavender, chopped chives and season with salt and pepper. Fold until all mixed through, place in a piping bag and leave to infuse over night.

Step 2:

Place two pans of cold, salted water on the stove until boiling then turn down to simmer. Add the new potatoes to one of the pans and par boil.

Step 3:

Warm a small frying pan on the stove; add 1 tsp of vegetable oil and heat for 15 seconds. Season the lamb and place skin side down in the frying pan. Colour on both sides until nicely brown then place on an oven tray and cook for about 17 mins (180°C) until pink; leave to rest.

Step 4:

Drain the new potatoes and place in a roasting dish with some olive oil and season with salt and pepper. Roast until golden color with the juices from the lamb

Step 5:

Take the asparagus and peel to a point about 1/3 from the bottom and blanch for 1 min in the simmering salted water. Drain & roll in olive oil salt and pepper, then place onto a hot char grill until golden on two sides.

Step 6:

Once the potatoes have coloured take a knife and make a cross in the tops and pipe the cream cheese filling in to them. Pipe a little of the filling into the middle of the plate and place the asparagus on top. Thinly slice the lamb and arrange on top of the asparagus and place the potatoes around the plate.

Serve hot.... *Delicious!*



Recommended Wines >>>

Serve with...

Managers Selection
Pascal Delmor (Grapevine)



Chateau Vieux Negrit Montagne Saint Emilion

The ideal companion to local fell bred lamb. Garnet colour with ripe fruits and a hint of vanilla, a supple and medium bodied red with an elegant finish.



Got a recipe idea? >>>

The Lord Crewe Arms Hotel is offering the exclusive chance to win a luxurious, mouth-watering meal for two at their newly refurbished restaurant in addition to the *unique* opportunity to have their sensational summer recipe served as a dish on the new menu at the hotel.

An enthusiast of fresh, local produce, Executive Chef Ian Press is urging readers to enter their favourite dishes using seasonal, summer produce that can be sourced locally. In speaking of the competition he explained "I am extremely excited about seeing peoples unique takes on traditional ideas and personal creativity in the kitchen; that's what I love about cooking."

The competition is open to everyone including budding young chefs who like experimenting with new ideas, fanatical foodies, grandparents with recipes from yonder year or those that simply just want to have go. The winning dish could be a starter, main course or dessert — a family favourite recipe, your own spin on a local dish or a well-cooked traditional dish using local and seasonal ingredients.

Along with the recipe and brief description of the dish, competition entrants are asked to provide details of how they would garnish the dish and what they would serve it with.

To be in with a chance of winning this unique prize please either post your recipe, including your name, phone number and address, to:

The Lord Crewe Arms Hotel
Blanchland
North Pennines.
DH8 9SP.

Alternatively send the same information via email: info@lordcrewehotel.com

Terms and Conditions:

1. Closing date for entries is 31st March 2010
2. There is one prize in total consisting of a meal for two to the value of £100.
3. The promotion is open to those aged 18 and over.
5. Only one entry is allowed per person.
7. The prize is non-exchangeable, non-transferable, and are not redeemable for cash or other prizes.
8. The winner will be notified by phone or email on 11th April 2010 The winner is required to accept the prize within 24 hours of notification. In the event of non-acceptance, J&G Inns Ltd will re-draw and select a new winner (the same acceptance period will apply for the new winner).
9. No purchase necessary.
10. Winners may be required to take part in promotional activity.

Dining at The Lord Crewe Arms



Things to appreciate this Spring >>>

1) *The Sun*

Even its mere presence should be embraced this Spring as we welcome the longer days with lighter mornings and evenings and brighter days.

2) *Spring Flowers*

At Alnwick Gardens acres of fascinating plants, water sculptures, the infamous Poison Garden and one of the world's largest wooden tree houses are all to be explored. Why not experience the gardens for yourself with fantastic rates in our all inclusive package from Warkworth House Hotel (p.6). In Ullswater, Wordsworth's infamous daffodils are beginning to bloom adding lovely splashes of colour to the water's edge. With excellent rates for B&B throughout March why not see what Wordsworth wrote so passionately about for yourself.

3) *Roast Spring Lamb*

Our Chefs are working hard to carefully craft beautiful menus showcasing the delights of Spring produce. Early spring lamb - a delicate, pale and tender meat creating the perfect accompaniment to a Spring Sunday Lunch. See our recipe ideas for some kitchen inspiration.

4) *Mother's Day*

5) *Easter Breaks*

Shrug off those winter blues and enjoy a few sunny days away with an Easter Break.

6) *Getting Active in the Outdoors*

7) *Swallows.*

Walkers, nature lovers and birdwatchers will feel more than at home in Warkworth. Coquet Island, one of Britain's best islands for viewing nesting seabirds from May to July including puffins and terns is also situated just one mile off the Northumberland Coast from Amble.

8) *Cricket*

The traditionally British sport starts again this Spring with the traditional fixture of the MCC vs the County Champions at Lords on April 3rd. This year the reigning county champions are Durham and offer great entertainment for a spontaneous weekend away with old friends.

Warkworth House Hotel >>>

Winter has been a very busy period at Warkworth House Hotel. Michael Bateman has now joined the team, having beaten off some stiff competition to secure the position of General Manager. With an impressive resume that incorporates several senior positions within the service and hospitality industry, including Manager at The Samling, a luxury Lake District Hotel and part of the established von Essen Hotel Group, Michael has established a successful track record in his chosen career. Michael grew up in Alnwick, spending the first twenty-one years of his life there. As a pupil attending The Duchess Community High School he studied Public Services where he developed a wealth of



transferrable skills before entering into the hospitality and service industry 6 years ago. The move back to his home county has clearly had a positive effect on Michael, who has a passion for the area. Asked about the forthcoming challenges, he explains "I have worked in many hotels, all over the country, but nothing has excited me more than my new role at Warkworth House Hotel. I think everyone has a sense of pride instilled within them about where they come from and the opportunity to reflect this in my work is fantastic. I look forward to working with all the team at the Hotel and developing ideas for the future."

March Special Offers >>>

Midweek Special

Dinner B&B only £44.50 pp

*Sunday - Thursday excl. Holidays. Based on 2 people sharing a standard double room. Prices may change from 31st March 2010.

Flowers of Northumberland

Enjoy the Flowers of Northumberland this spring with a delightful 2 night break at Warkworth House Hotel & complimentary tickets to the beautiful Alnwick Gardens.

Sunday - Thursday £55 pp per night

Weekends - £60 pp per night

*Includes full, Dinner B&B with complimentary tickets to the magnificent Alnwick Gardens and teas and coffee on arrival. Offer Prices may change from 31st March.



Easter Holidays >>>

Children Sleep FREE

**when sharing a room with an adult*

For more information or to make a booking:

T: 01665 711 276

E: welcome@warkworthhousehotel.co.uk

W: www.warkworthhousehotel.co.uk

 **arkworth House**
Hotel & Restaurant

Brackenrigg Inn >>>

The English Lakes are renowned for their scenery, glorious at all times of year but spectacular in the spring and autumn. Rhododendrons thrive on the rocky outcrops and in the shade of ancient trees. Clematis montana and wisteria festoon the stone cottages. But most famously, Spring witnesses an outburst of daffodils on the banks of Ullswater. It would be these magnificent surroundings that would later inspire Wordsworth to write his famous ode after witnessing a profusion of daffodils at Gowbarrow Park.



Brian Sherwen Ullswater

Daffodil Delights

"...the happiest combination of beauty and grandeur, which any of the lakes affords."

William Wordsworth

Step out into the sunshine this Spring with an invigorating break at the Brackenrigg Inn. With an unrivalled setting that boasts spectacular views of elegant Ullswater this cosy Ullswater retreat is a hidden gem in the heart of the Lake District.



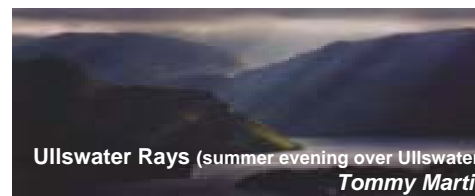
Ullswater Steamers

Cruiser >>>

Ullswater 'Steamers' create the perfect opportunity to combine your visit to Ullswater with some of the most famous and spectacular walks in the Lake District. With miles of bridleways linked by 'Steamer' routes there are so many opportunities for exploring the area or simply relax and enjoy the glory of nature through Spring.

Prices from £60 pp & Includes Dinner B&B in addition to a complementary pass on Ullswater Steamers. Prices may change from 31st March 2010.

*Offer available Sunday - Thursday. Weekend Supplement applies.



Ullswater Rays (summer evening over Ullswater)
Tommy Martin

March Special Offer >>>

B&B for only £35 pp

*Offer ends 31st May excl. Easter & bank holidays. Prices may change from 31st March.

Stay 2 nights and receive a deliciously free 3rd night
*offer ends 25th March

Easter Holidays >>>

Children Sleep FREE

**when sharing a room with an adult*

Special Events >>>

This year sees the introduction of our very first Brackenrigg Beer Festival.

June 19th is the date to set aside, not only will we be showcasing our own draft of real ale, we'll also be offering live music entertainment and much more.

Look out for information on special rates for advanced bookings.



For more information or to make a booking:

T: 01768 486 206

E: enquiries@brackenrigginn.co.uk

W: www.brackenrigginn.co.uk

New to J&G Inns in 2010 >>>



Michael Bateman
Manager
Warkworth House Hotel

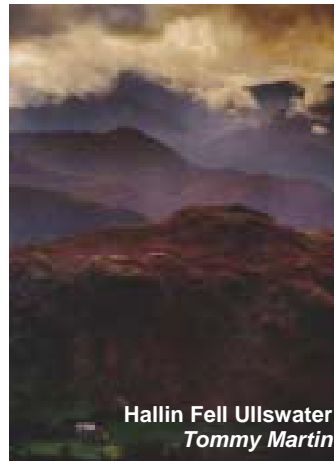


Neil Brown
Manager
The Lord Crewe Arms Hotel



Lauren Hopkins
Marketing
J&G Inns Ltd

Marcin Kaminski
Bar Supervisor
Brackenrigg Inn



Hallin Fell Ullswater
Tommy Martin

Other News >>>

Congratulations to John Welch Junior (*Financial Controller*) who successfully completed Financial operations assessments. The tough exam incorporated modules on business tax, regulations, ethics of financial reporting and financial reporting and accounting. John undertakes the financial planning and control across all three properties within the J&G Inns Group.

Got something you'd like to share? It might be a poem, a picture, a thought for the day, a wonderful walk, or simply a suggestion of something you'd like to see at one of our properties. Whatever it is, send it in to info@jandginns.co.uk and if we include it in the Summer issue, you could be in with a chance of winning a £10 gift voucher towards your next stay at J&G Inns Ltd.

Competition Winners >>>

Congratulations to Mr & Mrs Robson from Staffordshire who won a complimentary weekend break at the Brackenrigg Inn including full dinner, bed & breakfast.

Dates for your diary >>>

Saturday 13th March Illumination of Hadrian's Wall
<http://www.illuminatinghadrianswall.com/site/>

Sunday 14th March Mother's Day

Wednesday 17th March St Patricks Day Celebrations at The Lord Crewe Arms: Live Irish Music & Lamb Stew Supper

Friday 23rd April Wine & Cheese tasting @ The Lord Crewe

Friday 14th May Wine & Cheese tasting @ Warkworth House

Monday 31st May Northumberland County Show

Saturday 19th June Brackenrigg Best Beer Festival

Sunday/ Monday 26th/27th June Alnmouth Arts Festival

In the Next Issue >>>

Lord Crewe Launch Party
Brackenrigg Beer Festival
J&G's approach to quality with John Welch, *Managing Director*.
Customer Feedback Survey Results
Recipe Ideas
Things To Appreciate This Summer
Dates for Your Diary
Special Summer Offers
Poets Corner
Competitions *and much more....*



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Blanchland
North Pennines
DH8 9SP
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W: www.lordcrewehotel.com

J&G Inns Special

3 night breaks only £295

*Includes 2 adults DB&B. Children sleep free when sharing a room with an adult.

Experience the seasons first hand and choose from the Northumberland Coast, North Pennines or the Lake District.

Available until 31st May 2010. 20% deposit required upon booking.



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