

Summer / Autumn 2018



WHAT'S ON AT MIDDLETHORPE

Middlethorpe Hall Hotel, Restaurant & Spa

middlethorpe.com



The country house traditions of this distinguished property of the National Trust continue through another year in its long history, as its past served the present day. The architecture of 1699, of William III, is the setting for traditional hospitality, fine food and wine and cultural and social events.

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Please note that any special dietary request and payment in full should be made at the time of booking.



A SUMMER OF CELEBRATIONS!

The summer of 2018 will be a season to remember:

The festivities will start on 19th May when we will be joining the Nation in congratulating HRH Prince Harry of Wales and Ms Meghan Markle on their wedding.

July 2018 will mark the 250th anniversary of the foundation of the Ancient Society of York Florists (the oldest such society in the world), the perfect opportunity for us to celebrate also the life and achievements of Fanny Rollo Wilkinson, the first British female Landscape Gardener who lived here.

In September, we will commemorate the tenth anniversary of the donation of Middlethorpe Hall, together with its two companion hotels, to the National Trust. The motivation for this gift was to ensure

that the houses and their land are preserved forever, protected from inappropriate development, and maintained to their present high standards.

There will be a cornucopia of other enticing opportunities to visit and enjoy Middlethorpe Hall and Spa. My team and I very much hope that you will be able to join us at one or more such events.

We look forward to your return visits, to providing you with the very warm Yorkshire welcome and to continue to offer you the quality of service in the superb setting of this historic house.

A handwritten signature in black ink, appearing to read 'L. Chatard', written in a cursive style.

LIONEL A. CHATARD
DIRECTOR & GENERAL MANAGER

PS: With the data-protection law changes, I invite you to refer to the back page of this newsletter and/or to please contact Nicola Thresh our Sales & Marketing Manager on n.thresh@middlethorpe.com to confirm that we may keep you informed by post or email about the services, special offers and exclusive events we host.

Please rest assured that we will keep your details secure and we will never sell them or share them with third parties.

SUMMER LUNCHEON

Available from 21st May



£14.90

A light luncheon and a glass of wine to be enjoyed on Middlethorpe's south-facing terrace overlooking the formal gardens.

Conditions: Available Monday to Friday (excluding bank holidays and York race days), maximum 8 per table and not valid in conjunction with any other offer.

TRADITIONAL AFTERNOON TEA



Traditional Afternoon Tea at Middlethorpe Hall is a long-standing tradition enhanced by a local luxury connection with the old established family tea merchants "Taylors of Harrogate".

This perfect treat of dainty finger sandwiches, home-made scones with clotted cream and strawberry jam, a selection of home-made seasonal pastries and slices of assorted cakes is served every day at the following times:

Mondays & Tuesdays from 1:00 pm - 5:30 pm

Wednesday to Friday from 2:30 pm - 5:30 pm

Saturdays & Sundays from 3:00 pm - 5:30 pm

Traditional Afternoon Tea £25.00 per person

Champagne Afternoon Tea £35.50 per person

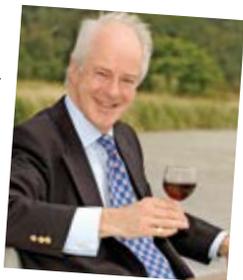
For reservations please call Reception on 01904 641241

Gift Vouchers Available

at middlethorpe.com
or call 01904 641241

FRIDAY 11TH MAY MIDDLETHORPE WINE CLUB – NEW WORLD VS OLD WORLD

Presented by Conal Gregory, International Wine Consultant and Master of Wine.



Conal is the former Chairman of The International Wine & Spirit Competition and for 15 years he was Panel Chairman of the International Wine Challenge; his books include *The Cognac Companion* and the *Caterer's Guide to Drinks*.

Conal will guide you through a comparison of wines of the same grape variety from Old and New World producers.

£25 per person

Stay for Dinner and experience how some of these wines fare when served with a special three-course menu designed by Head Chef Ashley Binder.

£59.50 per person

Dinner MUST be booked in advance.

Tasting at 6:45 pm

Dinner at 8:15 pm

Lounge suit

Special Event Rate £184.50 per person with overnight accommodation and Yorkshire Breakfast (based on two people sharing a double/twin room in the courtyard. A supplement for single occupancy will apply).

Please call Julia on 01904 661301

MENU

Lobster and Salmon Ravioli
carrot, fennel, chervil

Guinea Fowl
pancetta, leeks, truffle

Tarte au Citron
mascarpone, raspberry, mint

SATURDAY 19TH MAY THE ROYAL WEDDING

Join us on this momentous occasion to celebrate the marriage of HRH Prince Harry to Meghan Markle. Enjoy watching the ceremony at St George's Chapel and the Carriage Procession through Windsor and the Long Walk on a large screen television in the Drawing Room. This will be followed by a Royal Wedding Breakfast designed by Head Chef Ashley Binder.

Morning coffee and home-made biscuits at 11:00 am

Celebration drinks at 1:30 pm

Royal Wedding Breakfast at 2:00 pm

Wedding attire

£64.50 per person includes a three-course luncheon and wines.

Or £164.50 per person with overnight accommodation and Yorkshire Breakfast (based on two people sharing a double/twin room in the courtyard. A supplement for single occupancy will apply).

Please call Julia on 01904 661301



MENU

New Season Asparagus
crispy duck egg,
wild garlic hollandaise, truffle

Scottish Salmon
Jersey Royals, sea vegetables,
langoustine consommé

Key Lime Pie
white chocolate, pistachio, raspberry

FRIDAY 1ST JUNE

GIN TASTING WITH JULIAN KAYE

Get into the spirit and sample some interesting and unusual gins presented by expert Julian Kaye from the Wright Wine Company in Skipton.

£35 per person

Stay for Dinner and experience a gin inspired three-course menu designed by Head Chef Ashley Binder:

£59.50 per person

Dinner MUST be booked in advance.

Tasting at 6:45 pm

Dinner at 8:15 pm

Lounge suit

Special Event Rate £194.50 per person with overnight accommodation and Yorkshire Breakfast (based on two people sharing a double/twin room in the courtyard. A supplement for single occupancy will apply).

Please call Julia on 01904 661301



MENU

Prawn Dumpling

pork belly, Asian vegetables,
langoustine broth

Hogget

baby gem, peas, mint sauce jelly

Strawberry Tart

strawberry and elderflower sorbet,
clotted cream, basil

FRIDAY 22ND JUNE

WINE CLUB – SEIFRIED ESTATE, NEW ZEALAND

We are delighted to welcome Marie O’Riordan from the world famous Seifried Estate in Nelson. Marie will show some of the more unusual varieties which Seifried produce, such as Gruner Veltliner and Zweigelt as well as Sauvignon Blanc and Pinot Noir. Each of these delicious wines will be paired with canapés designed by Head Chef Ashley Binder:

£25 per person

Stay for Dinner and experience how some of these wines fare when served with a special three-course menu designed by Head Chef Ashley Binder:

£59.50 per person

Dinner MUST be booked in advance.

Tasting at 6:45 pm

Dinner at 8:15 pm

Lounge suit

Special Event Rate £184.50 per person with overnight accommodation and Yorkshire Breakfast (based on two people sharing a double/twin room in the courtyard. A supplement for single occupancy will apply).

Please call Julia on 01904 661301



MENU

Crab Ravioli

coconut, lemongrass, lime

Yorkshire Lamb

Moroccan cous cous, apricot,
courgette, buttermilk

Mandarin Délice

chocolate orange ice-cream

THURSDAY 5TH JULY

BLOOM! GARDEN TOUR AND FLOWER ARRANGING WORKSHOP USING GARDEN FLOWERS



Following a welcome cup of tea or coffee, Head Gardener Andrew Leighton will guide you through Middlethorpe's beautiful gardens focusing on the flowers suitable for cutting and arranging.

This will be followed by a flower arranging workshop with National Trust volunteers Margot Gill and Pam Emery, using Middlethorpe garden flowers.

A glass of Prosecco will be served before a three-course luncheon which includes two glasses of wine, tea or coffee and fudge.

A change of shoes is recommended.

Morning coffee and homemade biscuits at 10:30 am

Ends 3:30 pm

£44.50 members of the Royal Horticultural Society

£47.60 non-members

Please call Julia on 01904 661301



MENU

Watercress Velouté

confit salmon, Jersey Royals,
chive flowers

Lamb Rump

black olive, tomato, ricotta, basil,
nasturtium flowers

Elderflower and Gooseberry Eton Mess

elderflower cheesecake, gooseberry
sorbet, elderflower meringue

FRIDAY 6TH JULY

BLOOM! POTAGER KITCHEN GARDEN AND COOKERY DEMONSTRATION



Head Gardener Andrew Leighton will show you around the Walled Garden and Potager kitchen garden within Middlethorpe's walled garden, answering questions about the vegetables grown there.

This will be followed by a cookery demonstration.

A glass of Prosecco will be served before a three-course luncheon which includes two glasses of wine, tea or coffee and fudge.

A change of shoes is recommended.

Morning coffee and homemade biscuits at 10:30 am

Ends 3:30 pm

£44.50 members of the Royal Horticultural Society

£47.60 non-members

Please call Julia on 01904 661301



MENU

Heritage Carrot

Yellison goats' cheese, garden herbs

Middlethorpe Honey Glazed Pork Belly

summer squash, sage, smoked bacon
and apricot stuffing, sage flowers

Black Forest

petit gâteaux, cherry sorbet

SUNDAY 8TH JULY
BLOOM! LECTURE BY
ELIZABETH CRAWFORD
ON FANNY ROLLO WILKINSON



A 19th Century Professional Landscape Gardener and resident of Middlethorpe Hall.

Following a welcome cup of tea or coffee, historical researcher Elizabeth Crawford will lecture on the subject of Fanny Rollo Wilkinson, a 19th Century professional landscape gardener and one time resident at Middlethorpe Hall, York.

A glass of Prosecco and Afternoon Tea will be served in the Drawing Room following the lecture.

There will then be an opportunity to explore Middlethorpe's beautiful gardens and parkland at your leisure (not guided).

A change of shoes is recommended.

Lecture at 3:00 pm

Ends 6:00 pm

£39.60 members of the Royal Horticultural Society

£49.50 non-members

Please call Julia on 01904 661301



Fanny Rollo Wilkinson,

WEDNESDAY 18TH JULY
HISTORY WARDROBE PRESENTS...
WE LOVE LAURA!
DID YOU WEAR LAURA ASHLEY?

Laura Ashley is a much-loved feature of many British high streets. Her most famous fashions are the wonderfully nostalgic gowns of the 1970s, inspired by fashions from the 18th and 19th centuries. In 'We Love Laura', costume historian Lucy Adlington traces these vintage inspirations, comparing antique originals with Laura Ashley clothes from the 1960s to now. A beautiful selection of fabrics and fashions will highlight Laura Ashley's entrepreneurial spirit and enduring appeal... and why We Love Laura.

Sparkling wine reception at 1:00 pm

Presentation at 1:30 pm

Buffet afternoon tea at 3:00 pm

£39.50 per person

Or £129.50 per person with overnight accommodation and



Yorkshire Breakfast (based on two people sharing a double/twin room in the courtyard. A supplement for single occupancy will apply).

Please call Julia on 01904 661301

WEDNESDAY 1ST AUGUST YORKSHIRE DAY LUNCHEON WITH JAZZ ON THE TERRACE*

From coastal waters off East Yorkshire to the Dales of North Yorkshire, Head Chef and Yorkshireman Ashley Binder has designed a truly Yorkshire menu for you to celebrate this very special day in Middlethorpe style.

Pre-luncheon drinks at 12:30 pm

Luncheon served at 1:00 pm

£59.50 per person includes a three-course luncheon and wines.

Or £149.50 per person with overnight accommodation and Yorkshire Breakfast (based on two people sharing a double/twin room in the courtyard. A supplement for single occupancy will apply).

Please call Julia on 01904 661301

Don't forget
your white
rose.



* Weather
permitting



MENU

Confit Sea-trout

Middlethorpe garden beetroots,
Pickering watercress, horseradish foam

Yorkshire Beef and Blue

Waterford Farm aged fillet of beef,
Yorkshire blue, hen of the woods,
roast onion (proper gravy!!!)

Yorkshire Curd Tart

lemon curd, Taylors of Harrogate tea,
Brymor dotted cream

FRIDAY 7TH SEPTEMBER

MIDDLETHORPE WINE CLUB – BLIND TASTING - CHAMPAGNE VS SPARKLING

This evening's event involves blind tasting eight wines, four of which will be Champagne (including a vintage year) and four will be sparkling wines from around the world.

The results of a blind tasting are usually interesting and that's what makes it fun, even the most experienced sommeliers are occasionally caught out.

£35 per person

Stay for Dinner and experience how some of these wines fare when served with a special three-course menu designed by Head Chef Ashley Binder.

£59.50 per person

Dinner MUST be booked in advance.

Tasting at 6:45 pm

Dinner at 8:15 pm

Lounge suit

Special Event Rate £194.50 per person with overnight accommodation and Yorkshire Breakfast (based on two people sharing a double/twin room in the courtyard. A supplement for single occupancy will apply).

Please call Julia on 01904 661301



MENU

Lemon Sole

Yorkshire caviar; capers, parsley

Salt-aged Yorkshire Duck

sauerkraut, Morteau sausage,
wild garlic

Gariguette Strawberry

tonka bean, shortbread, basil

FRIDAY 21ST SEPTEMBER CHAMPAGNE ANNIVERSARY DINNER



2018 is an important year for Historic House Hotels as it is ten years on 24th September since Middlethorpe Hall and the companion hotels became the property of the National Trust by donation.

Savour a glass of Veuve Clicquot Rosé, Ruinart Blanc de Blancs, Moët & Chandon and vintage Dom Perignon in celebration of this very special occasion with Dayane Campani from Moët Hennessy who will tell us about these very famous wines. The evening will be rounded off with a glass of Glenmorangie.

Reception drinks at 7:00 pm

Black Tie

£129.90 per person includes a four-course dinner and wines.

Or £229.90 per person with overnight accommodation and Yorkshire Breakfast (based on two people sharing a double/twin room in the courtyard. A supplement for single occupancy will apply).

Please call Julia on 01904 661301



MENU

Butternut Squash

herb gnocchi, sage pesto,
parmesan

Scallop

cauliflower, caviar, sea herbs

Aged Fillet of Beef

celeriac, cèpe, bone marrow

Middlethorpe Apple

baked apple mille-feuilles,
vanilla ice-cream

FRIDAY 19TH OCTOBER SIX-COURSE TASTING DINNER IN ASSOCIATION WITH YAPP BROTHERS

An exciting opportunity to taste wines from Northern Rhône, Beaujolais, Bierzo Spain, Morocco and Southern Rhône, most of which are produced by the Grailot family.

Alain Grailot is one of the most widely respected wine-makers in the Rhône valley, whose wines grace the list of France's finest restaurants. The Grailot philosophy is as simple as it is successful – to produce appealing, sensibly-priced wines that people will want to drink.

Our Head Chef Ashley Binder has created six delicious tasting dishes to accompany these very special wines, which together make for a wonderful epicurean evening.

Reception drinks at 7:00 pm

Black tie

£109.90 per person per person

Special Event Rate £209.90 per person with overnight accommodation and Yorkshire Breakfast (based on two people



sharing a double/twin room in the courtyard. A supplement for single occupancy will apply).

Please call Julia on 01904 661301

MENU

Crab Cannelloni

white peach, avocado, sorrel

Confit Duck

black fig, duck liver, port, pain d'épices

Scallop

tomato, olive, basil

Pork

barbequed sweetcorn, smoked potato,
Ibérico croquettes

Plum

spiced consommé, fromage blanc

Carrot Cake

candied walnuts, cream cheese, fennel

EXPERIENCE THE POWERS OF AROMATH





ERAPY AND MINDFUL BEAUTY

We are delighted to have partnered with Aromatherapy Associates, London to bring you this wonderful range of treatments and products.

Pure, Natural and Effective

Taking the purest natural ingredients, Aromatherapy Associates have taken the blends that enhance the oil's inherent properties, turning them into rich, beautifully scented products that deliver fantastic results.

Treatments Tailor-Made for You

Relax with us and benefit from one of our aromatherapy treatments, or just take time to browse, ask for expert advice and sample our world-renowned essential oil blends. Each one is lovingly prepared from nature's finest plants and flowers to quite simply, yet effectively, transform your wellbeing.

“Our mission is to allow everyone to take a moment of peace and experience the powers of aromatherapy and Mindful Beauty.

Aromatherapy Associates gives you time for yourself while finding a thoughtful and meaningful gift for yourself or for a loved one while living in the moment.”

SPECIAL OFFER

Book a Complementary 15-minute Wellness Consultation and receive a trial size **gift AND £5** off any Aromatherapy Associates treatment booked at the time.

PRIZE DRAW

Whist visiting Middlethorpe Spa don't miss the opportunity to enter the prize draw to **win £100** worth of Aromatherapy Associates products.

Please call the Spa on 01904 661317 or visit middlethorpe.com/the-spa for more information about these exciting new treatments and products.

TAILOR-MAKE YOUR SPA EXPERIENCE

Take the stress out of deciding which package and treatment to choose from, by letting our therapist help you tailor-make a Spa Day or Half-Day to your specific needs.



A FULL-DAY EXPERIENCE:

Enjoy complete relaxation at Middlethorpe Spa and feel the stress melt away while you enjoy your full-day experience.

Our full Spa days include a hot beverage or soft drink on arrival, the use of the Spa facilities (gymnasium, swimming pool, sauna, steam room and spa bath), the undivided attention of our trained therapists during your luxury treatments, a light two-course luncheon in the club room and access to the historic gardens of Middlethorpe Hall. Robes and slippers will be provided for the length of your stay.

During your full-day experience, you can choose to include 1½ hours (£119), 2 hours (£149), 2½ hours (£179), or 3 hours (£209) of treatment rituals or a combination of them from the adjoining list.

A HALF-DAY EXPERIENCE:

When time is short and you need some Spa time to help escape the pressures of everyday life, our half-days offer something to suit everyone.

The half-day experiences are an ideal introduction to the pleasures of relaxation and pampering. They include a soft drink or hot beverage, and use of the Spa facilities for a couple of hours.

During your half-day experience, you can choose to include 1 hour (£79) or 1½ hours (£109) of treatment rituals or a combination of them from the adjoining list.

Once you have chosen how long you would like to relax, our qualified Spa team will be delighted to guide and assist you to pick one or a combination of treatment rituals from the list on the right. Please telephone on 01904 661317.

Please decide if you would prefer a Full or Half-Day Spa Experience, and then pick one or a selection of treatments from the list below.

1½ hour treatment ritual:

- Decléor Orange Blossom Garden Ritual Treatment
- Decléor Aromatherapy Body Massage including Scalp
- Aromatherapy Associates Body & Face Massage treatment (Light Relax, Revive Morning, De-Stress Muscles or Rose Renewing)

1 hour treatment ritual:

Facials:

- Decléor Power-Packed Vitamin Surge Facial
- Decléor Intensive Energising Face Treatment (for him)

Full Body Massage:

- Decléor Aromatherapy Body Massage
- Decléor Deep Tissue Muscle Energising Massage
- Decléor Aromatherapy Warm Stone Massage
- Decléor Intensive Energising Body Treatment (for him)
- Aromatherapy Associates Full Body Massage (Light Relax, Revive Morning, De-Stress Muscles or Rose Renewing)

Manicure/Pedicure:

- Jessica Luxury Manicure
- Jessica Luxury Pedicure

½ hour add-on treatment ritual:

- Decléor Cleansing and Purifying Back Treatment
- Decléor Aromatherapy Discovery Facial
- Decléor Tranquillity Scalp Massage
- Aromatherapy Associates Back, shoulder massage
- Aromatherapy Associates Scalp massage
- Aromatherapy Associates Foot ritual
- Nail Shape and Varnish
- 'Le Remedi' Hand Treatment

A VERY
SPECIAL
BREAK

HEALTH, BEAUTY AND BUBBLY

Champagne & Spa Break

From only £239 per person per night based on two people sharing a superior double/twin room located in the C18th Courtyard (£264 per night for a single room).

This very special break is available Sunday to Thursday, subject to availability. We recommend that treatment times (and any possible additional treatments) are booked when the hotel reservation is made to avoid disappointment.

Your break includes:

- A bottle of House Rosé Champagne to welcome you on arrival;
- Three-course candlelit dinner in our award-winning restaurant (£45 allowance per person towards dinner food);
- Overnight accommodation in a superior room;
- Early morning tea served to the room;
- Full Yorkshire breakfast;
- Complimentary parking;
- Use of Middlethorpe Spa facilities;
- 10% further discount at the York Designer Outlet and the services of a personal stylist while you are there (subject to availability – to be reserved in advance);
- The choice of either:

A Decl or Aroma-expert Facial including Scalp Treatment (85 mins).

A Decl or Orange Blossom Garden Ritual Treatment (exclusive) (85 mins)

To book call on 01904 641241



MIDDLETHORPE HALL GIFT VOUCHERS...

A perfect gift for the lovers of the finer things in life, presented in a stylish wallet which, if required, can be sent directly to the recipient.

Ideas include:

Afternoon Tea Gift Vouchers

- Afternoon Tea for One £25
- Afternoon Tea for Two £50
- Champagne Afternoon Tea for Two £71

Wine & Dine Gift Experiences

- Weekday Luncheon Treat for Two £64
- Traditional Sunday Luncheon for Two £72
- Weekday Luncheon Escape for Two including a Bottle of House Wine £92
- Romantic Six-course Gourmet Dinner for Two £150, including Matching Wines £220

Luxury Health & Beauty Vouchers

- Luxury Health & Beauty Half Day for One from £79
- Luxury Health & Beauty Full Day for One from £119

Purchasing vouchers is easy to arrange: simply purchase online at www.middlethorpe.com, or just pick up the phone and leave the rest to us.
Tel: 01904 641241.



Follow Middlethorpe Hall on Facebook for news of Spa special offers and discounts.

Special Events Gift Voucher

- A gift voucher for any of the events featured in this booklet
- Prices as indicated

A Monetary Gift Voucher from £25

- To be spent at Middlethorpe Hall in any way the recipient wishes

Bespoke Gift Vouchers

Design your own unique gift and let us know what you wish to include



WE WOULD LIKE TO KEEP IN TOUCH WITH YOU



Data Protection – If you wish, your data may be used to inform you by post or email about the services, special offers, discounts and events of the three Historic House Hotels. We will keep your details secure and never sell them or share them with third parties.

Please kindly complete the form below in block capitals and return it to Nicola Thresh our Sales & Marketing Manager, so that we may keep you informed.

I would like to be informed by: By post: By email:

Title:

Surname:

Forename:

Address:

Postcode:

Email:

Signature:

Date:

Return form to: Nicola Thresh, Sales & Marketing Manager,
Middlethorpe Hall & Spa, Bishopthorpe Road, York, YO23 2GB
Email: n.thresh@middlethorpe.com



OUR COMPANION HOTELS

BODYSGALLEN HALL & SPA

Standing in over 200 acres of its own parkland to the south of Llandudno with spectacular views of Snowdonia and Conwy Castle. Believed to have 13th century origins, Bodysgallen Hall provides all that is best in country house hospitality. Beautiful gardens include a rare 17th century parterre of box hedges filled with sweet-scented herbs, a rockery with a cascade, a walled rose garden, and several follies. The Hotel's restaurant, located in the Main Hall, serves imaginative food prepared with fresh local produce and complemented by fine wine, has been awarded three rosettes by the AA.

bodysgallen.com
Telephone 01492 584466



HARTWELL HOUSE & SPA

Hartwell House, located in the Vale of Aylesbury and just forty miles north west of London, is one of Buckinghamshire's most celebrated country houses. Built in the early seventeenth century for the Hampden family, the house has both Jacobean and Georgian features with outstanding decorative plasterwork and panelling. Its elegant reception and dining rooms create the ambience of a great country house. The forty-six bedrooms, including those in the adjacent Hartwell Court, are individually furnished with fine prints, pictures and antiques. Hartwell Court, formerly a coach house and located adjacent to the main house, has been restored and extended to provide excellent conference and meeting facilities in the Hartwell Rooms, with Hartwell Spa offering an indoor swimming pool and an extensive range of exercise possibilities and beauty treatments.

hartwell-house.com
Telephone 01296 747444



For further information, or to make a booking please contact:

Main Switchboard
Tel: +44 (0)1904 641241
Fax: +44 (0)1904 620176

Bedroom & Dining Enquiries & Reservations
Tel: +44 (0)1904 641241
E-mail: info@middlethorpe.com

Spa Reservations
Tel: +44 (0)1904 661317
E-mail: spa@middlethorpe.com

Meetings, Weddings and Private Dining Enquiries & Bookings
Tel: +44 (0)1904 661301
E-mail: j.betteridge@middlethorpe.com



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