



You said



'A lovely stay - thank you to all. Loved the nesting sparrows in the vine outside our window!'

'Arrived home in Australia this morning. We stayed in many hotels in the UK... The R&C was one of the best.'

'Each member of your team exhibited a delightful balance of unfeigned friendliness and helpfulness.'

'It is so nice to go to a traditional country pub and not these horrid gastro pubs with their bland and boring interiors.'

'Most guests we talked to had stayed with you before, some of them many times, and I think that says it all.'

'Fantastic breakfast & dinners... 'London standard'... and set in incredibly beautiful countryside.'

Pink roasted duck, chestnut & thyme risotto, Seville oranges

We featured this recipe in a new cookery book by North East chefs. When I saw the Grumpy Old Man mug in a kitchen shop it reminded me of what the kitchen brigade already knew!

Gressingham duck is a gamey variety and is delicious when cooked pink. Sevilles have a short season, but ordinary oranges with some lemon will also work.

First make the risotto. Melt a knob of butter and 2 tbs oil in a pan and sweat one chopped onion and sliced leek until cooked without colour. Add 200g risotto rice and stir well for 3 minutes. Have ready 500 ml chicken stock and add by the ladle in stages as the rice absorbs the stock. Stop cooking when the rice is just soft to the bite. Add 50g of chopped chestnuts, stir in 100g grated parmesan, another knob of butter and some chopped fresh thyme. Season and cover until needed.

Next make the sauce. Sweat off 2 chopped shallots in a little butter until soft without colour. Add 125ml red wine and the same of Port and reduce by half. Add the juice of 2 Seville oranges and 2tbs redcurrant jelly and reduce by half again. Add 200ml chicken stock and reduce again. Season and reserve.

Now the duck. Heat a frying pan, add the 2 fat duck breasts skin side down and seal for 4 mins until coloured. Transfer onto a baking sheet, skin side up to a hot oven (210c) and cook for 10 mins. Remove and season the skin well with salt and relax for 15 mins in a warm place.

Are you ready to eat? Spoon some risotto onto four plates. Re-heat the duck quickly in the oven and slice thinly onto the risotto and pour the sauce over and around the meat.

Christopher Day

To book tel: 01833 650213 or visit www.rose-and-crown.co.uk
The Rose & Crown at Romaldkirk, Barnard Castle, County Durham DL12 9EB



Appetiser

a flavour of what's going on in 2012 at the Rose & Crown at Romaldkirk

Great escapes
Unmissable deals
in January
February & March

Fantastic
wine
weekends

Amazing
offers
throughout
the year

To book
tel: 01833 650213
or visit
www.rose-and-crown.co.uk



welcome...



Is it us, or do the years fly by faster as we get older? No sooner do we welcome in the New Year than a few blinks later we are writing the next 'Appetiser'.

As we catch our breath and glance back on 2011, we can reflect on what has been a good busy year. In these tough economic times, our mantra remains the same - delicious food, very comfortable accommodation and smiling attentive service. We are so lucky to have such an enthusiastic and talented team, led by our Manager Matt Scott.

So what better place to choose for some well earned 'R&R', than the wonderful R&C. We do hope that we shall see you in 2012.



Chris and Alison Davy

snippets...



For the 10th successive year, the R&C has been awarded 2 Red Stars by the Automobile Association signalling the very best in its class... And for the 20th consecutive year, 2 Rosettes for the quality of its Restaurant.

Congratulations to Deputy Manager Sara Nichol and her partner on the birth of a beautiful baby girl called Grace. We hope Sara will return in early 2012.

Top marks to Manager Matt Scott on gaining a 1st class Honours degree in Business Management (Hospitality).



Raise a glass to owner Alison Davy who gained a 'Pass with Merit' in her Advanced Certificate with the Wine and Spirit Education Trust, and her nomination for 'Student of the Year'!

And finally Chris Davy has been appointed as Chairman of the British Hospitality Association, the main trade association for the hospitality industry.



early season temptations...

Our early season breaks are hugely popular and we've even held them at 2011 prices - GREAT value! PLUS free upgrades if you book by 23rd January 2012.

So come on... banish those winter blues in the wonderful Teesdale countryside, with a delicious dinner and a good night's sleep each evening.

January 'Midweekers' & 'Weekenders' with FREE 3rd night & UPGRADE*

For January only... book any 2 nights from Monday to Sunday at a massively discounted rate of £69.00 per person per night DBB and get a 3rd night FREE (just breakfast and dinner/supper to pay) AND a FREE upgrade! Save 42% on normal tariff.

Please quote Sp Offer 1

February & March 'Midweekers' with FREE 3rd night & UPGRADE*

For February and March... book 2 nights DBB from Monday to Thursday at the special discounted rate of £89.00*** per person per night AND get a 3rd night FREE (just breakfast and dinner/supper to pay). Save 30% on normal tariff. PLUS... book by 23rd January and receive a FREE upgrade!

Please quote Sp Offer 2

February, March & April 'Weekenders' with FREE 3rd night**

For February, March and April (excluding Valentines/Easter)... book 2 nights DBB from Friday to Sunday. Discounted rates from £99.00 per person per night including afternoon tea on arrival AND get a 3rd night FREE (just breakfast and dinner/supper to pay). Save 15% on normal tariff.

Please quote Sp Offer 3



11*** Please see page 5 for terms and conditions that apply to these packages.*

from the Guides...

'An archetypal country pub with traditional bar/brasserie... and an oak panelled dining room with a repertoire of modern British cooking.'
The Good Food Guide 2012

'What makes this place so special is the staff, who are without exception friendly and attentive.'
The Good Hotel Guide 2012

'Firmly rooted in quite a special league, this handsome 18th C coaching inn is run with keen attention to detail resulting in a charming environment, fabulous service, superbly cooked food and a first class place to stay.'
The Good Pub Guide 2012





on offer throughout the year....

Sleepy Sundays

If you can't manage a full weekend away but need that short break... maybe to celebrate a birthday... or just to say thank you, then book yourself a 'Sleepy Sunday'. Tea on arrival with your pre-ordered Sunday paper, a complimentary glass of fizz followed by a delicious four course dinner, a great night's sleep and a late lazy breakfast. Prices start from £85.00*** per person.

Quote Sp Offer 4



Lazy Mondays

If like us you have to work through the weekend, then why not escape for a night away at the start of the week. 'Lazy Mondays' are exactly that - tea on arrival with your daily paper, a glass of fizz followed by a delicious four course dinner, a great night's sleep and a late lazy breakfast. Prices start from £85.00*** per person.

Quote Sp Offer 5

Teesdale Walking Break

Teesdale is one of England's best kept secrets... high fells, lush valleys, wild flowers, birdsong and sleepy Dales' villages. So put on the boots, tuck away a packed lunch in your rucksack, consult the map and off you go. We provide a light lunch, loan of OS maps and complimentary walking guide with the best routes. Oh... and of course a delicious four course dinner each evening with our renowned good food and hospitality. Prices start from £99.00*** per person per night.



Quote Sp Offer 6

Book well in advance by 23rd January for a FREE ROOM UPGRADE on all the above offers!

Plus check our website for other offers on special weekends and Bank Holidays.

late season finale...

November & December 'Midweekers' & 'Weekenders' with FREE 3rd night & UPGRADE*

Book any 2 nights from Monday to Sunday at a massively discounted rate of £89.00*** per person per night DBB in November and £79.00*** per person in December and get a 3rd night FREE (just breakfast and dinner/supper to pay) AND a FREE upgrade! Save from 35% on normal tariff. **Please quote Sp Offer 7**

New Year 2012-2013 30th December - 1st January

Join us for the festivities... three nights of complete relaxation with a very special six course dinner on Hogmanay and fizz at midnight. From £425.00 per person for 3 nights DBB.

Terms & Conditions for all packages:

*Free 3rd night available from 1st January to 31st March

**Free 3rd night available from 1st January to 30th April (excluding Valentines & Easter)

*** Superior and suite supplements apply

All package rates are subject to terms and conditions which include all rates quoted being for two persons sharing a room; special offers may be excluded on certain dates; all dates are subject to availability; package rates are not applicable to sporting parties; rates may alter and should be confirmed at time of booking.



lets get social...

2011 saw the introduction of a new website with the R&C 'dipping its toes' into the frantic world of Facebook, Twitter and even the occasional blog!

We have to admit that it has now become part of our everyday life. So please join us as a friend so that we won't all feel terribly lonely... you can easily link to us from www.rose-and-crown.co.uk

You can even register on an RSS Feed so that we can e-mail you at very short notice with late deals of specific interest.

Join us online so you don't miss out...



wine & food weekends

Last year we re-introduced our very popular wine weekends which sold out with much acclaim.

This year we are offering two weekends, one early and one later in the year. Bonus points if you book both at once - we'll give you a 5% discount on the inclusive prices.



New World versus the Old...

Friday 9th & Saturday 10th March 2012

We are delighted to welcome James Long, Managing Director of Corney and Barrow (East Anglia) Ltd to tutor guests on some of the main grape varieties and the fantastic wines they produce in both the Old and the New World. James and Chris Davy both belong to the same City Livery Company and have known each other for many years. James is hugely knowledgeable with the ability to share this in a relaxed and most entertaining manner. He is always extremely popular with the R&C staff when training days take place.



The Rhone

Friday 9th & Saturday 10th November 2012

Karen Hardwick, Director of The Wine Academy hosted our sell out wine weekend in early 2011. Then in autumn 2011 Chris and Alison Davy joined a study group led by Karen on a fantastic 5 day wine tour in the Rhone valley. As a result Chris and Alison have asked Karen to tutor guests on these fabulous wines, which will be teamed up with the very best of game cookery.



Programme & Prices

Friday

Arrival with pre-dinner reception followed by dinner with wines.

Saturday

Breakfast followed by a tutored tasting until lunchtime, with the afternoon free for walking, shopping or snoozing! Pre-dinner reception followed by a special five course dinner with wines.

Sunday

Departure after breakfast.

Why not make a long weekend of it with a FREE 3rd night? (just breakfast and supper/dinner to pay for).

Prices per person

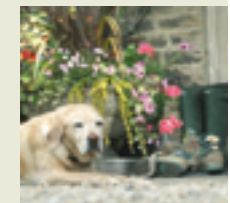
Standard room	£299.00
Superior room	£349.00
Suite	£379.00

All prices are based on two people sharing a room and include accommodation, all meals (excluding Saturday lunch), all wines, tutored tasting and VAT. Full terms and conditions on application.

favourite things...

For a stroll...

Walk up Fell Lane, turn right at the old railway station (London to Romalldkirk direct until Dr Beeching found out!) and walk along the old railway line... listen out for the curlews.



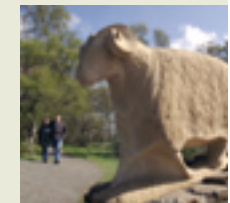
Boots definitely needed...

Walk to Cotherstone, cross the River Tees and follow its majestic return back to Romalldkirk... catch sight of a dipper or a yellow wagtail.



To tug at our heart strings...

Park at Bowlees further up the Dale, walk up and over and return along the Pennine Way from High Force to Low Force... spot the Teesdale violet.



And if it rains...

Marvel at Durham cathedral, shop till you drop in Corbridge or just get lost in the wonderful Bowes Museum... fascinating!

