

R&C POST

2014: edition two



THE
ROSE
&
CROWN
AT ROMALDKIRK

Fly Fishing
Great Value Special Offers
From The Kitchen
Canine News

To Book Tel: 01833 650213

More details at www.rose-and-crown.co.uk



Welcome...

As well as working in the hospitality business, Cheryl and I are keen travellers ourselves and enjoy road trips around both the UK and in continental Europe. Like most people we have our favourite spots that we visit again and again. Everyone has their own personal reasons for falling in love with a particular place but factors such as a great location, friendly people and good food and wine certainly play a part for most of us.

We are delighted that so many people visit the Rose & Crown on a regular basis and hope that we can provide them with a 'home from home' for many years to come.

I believe that Teesdale is a 'hidden gem' in the true sense of the phrase as it is relatively unknown outside of the area. Swaledale and Wensleydale that lie to the south are very popular rural destinations that have

recently enjoyed much high profile exposure in the national media including TV shows and this year's hosting of the opening stages of the Tour de France. On the other hand we have Teesdale which with the exception of an episode of 'About Britain' in 1973 (when, ironically, Romalldkirk was in Yorkshire!) has had relatively little exposure. I think it has just as much to offer as the neighbouring Yorkshire dales and the added benefit of being less crowded. After all, it is peace and seclusion that we seek in a countryside break as well as the fabulous scenery.



The river Tees from Cothelstone up to Cow Green has many highlights; Low Force, High Force (England's tallest waterfall), Widdybank Nature Reserve and Cauldron Snout to name but a few. Away from the river

you can enjoy some fabulous scenery from the comfort of your car (or bike) as there are some stunning roads and lanes that run through the dale. I am not going to start listing every attraction in Teesdale worth a visit because I would undoubtedly overlook some but it is fair to say that there is so much more than first meets the eye when you start to delve into its treasures. You can start to take things for granted when you have grown up and lived with them on your doorstep but I am fairly sure that had we come from a different part of the country and were fortunate enough to stumble across Teesdale we would, indeed, be visitors again and again to this wonderful corner of England.

Yours faithfully,
Thomas & Cheryl Robinson



Fly Fishing

The upper reaches of the river Tees provide some superb fishing for trout and grayling. We have teamed up with Olly Shepherd of Mount St. John Sporting to provide fully guided fly fishing trips in Teesdale. Olly is as enthusiastic a fisherman as you will find and as well as guiding he is also a fully qualified instructor for both adults and children. His service includes collecting you from the front door of the Rose & Crown in his Land Rover and the supply of all the required equipment including waders so that you can really get in to the river fishing experience.

This is very much for the complete novice as well as the experienced angler and provides a very relaxing, enjoyable experience amidst beautiful scenery. Try it once and you might be hooked (pardon the pun!).

Fishing the Upper Tees

By Olly Shepherd of Mount St John Sporting

Upper Teesdale is a remarkable place for fly fishing. It offers so much variation of water in such short distances apart. Starting near Middleton-In-Teesdale you move upstream to Low Bank where the character of the river is easy to read and wade. Soft riffles and glassy glides invite you to cast a line on these sections and rewards will come with fish up to 1 1/2 lb being a good size. Fishing spiders such as 'Waterhen Bloa', 'Snipe & Purple' and 'Hare's Lug' as a team will serve



Rates

(in addition to your accommodation package at the Rose & Crown)

Half Day

£130.00 – 1 person
£234.00 – 2 people (£117 pp)
£312.00 – 3 people (£104 pp)

Full Day

£240.00 – 1 person
£384.00 – 2 people (£192 pp)
£480.00 – 3 people (£160 pp)

Guided fly fishing can be added to any of our accommodation packages throughout the year (weather dependent during winter months).

Advance booking is recommended and can be done by contacting hotel reception on (01833) 650213 or by emailing hotel@rose-and-crown.co.uk

you well and un-weighted nymphs such as 'Hare's Ear' and 'Pheasant's Tail' are well worth fishing.

As you move higher up the dale and head up above High Force you come to Widdybank, an astonishing part of the world. Wading should be done with care but this dramatic and rocky flow works well fishing a pair of flies fished down and across. My favourites here are 'Waterhen Bloa' and Harry Vallack's locally famous fly 'Black Bug'. Fishing techniques like Tenkara which is new to our shores (but has been around in Japan for some 200 years) lend themselves to the character of the

Upper Tees. If the wind does get up though try using big bushy fries skated across the surface and hopefully results will come in the form of the most beautiful brown trout darkened by the peaty water.

Happy fishing!
Olly





Teesdale Walking Break

Autumn Shades Break

The Winter Snuggler Break

New Year's Eve at the R&C

Enjoy a short break in Teesdale combining great hospitality with exploring the beautiful surrounding countryside. There are some fabulous walks from gentle strolls through pastures and along river banks to challenging fells for the more adventurous. Despite the name of this break 'walking' is not compulsory! Perhaps you would prefer to cycle, drive the car or just relax in the bar thinking about where to walk...

Available for any two nights (three when including a Saturday)

- Accommodation in a double or twin room
- Full English breakfast
- Four-course a la carte dinner in the restaurant or bar
- Loan of OS Maps
- A packed lunch

£99 per person per night based on two sharing (£40 per night single supplement)



What a beautiful time of the year in the Durham dales.... wonderful golden shades sprinkled across the countryside and as the nights draw in the fires are lit for a warm welcome inside.

Available for any two nights during October & November to include:

- Accommodation in a double or twin room
- Complimentary room upgrade (subject to availability)
- Tea and homemade scones & preserves on arrival
- Four-course a la carte dinner
- Full English breakfast
- Optional 3rd night FREE in November*

£89 per person per night based on two sharing for a two night minimum stay (£40 per night single supplement)

*To qualify for the 3rd night free you just have to buy dinner (main course minimum) that night and breakfast the following morning at £12.50 pp.

A warm welcome awaits at the R&C this winter with a roaring fire in the bar, cosy bedrooms and delicious seasonal food

Available for two or more nights during December, January & February to include:

- Accommodation in a double/twin room
- Complimentary upgrade to a superior room (subject to availability)
- Full English breakfast
- A four-course a la carte dinner
- Optional 3rd night FREE*

All for just £79 pppn based on two sharing

(£40 per night single supplement)

*To qualify for the 3rd night free just buy dinner (main course minimum) that night and breakfast the following morning at £12.50 pp.

We are filling up fast for our two and three night New Year packages so if you would like to see in 2015 at the Rose & Crown don't delay!

- A special six-course dinner on New Year's Eve with Champagne at midnight to the sounds of the bagpipes
- A four-course a la carte dinner on the other evenings
- Full English breakfast each morning
- There will also be some fun during the days with a village treasure hunt and a wine tasting session with our wine merchant
- Guests staying on the three night package also receive a complimentary New Year's Day lunch

The two night package is priced from £350 per person and the three night package from £450 per person (based on two sharing a twin or double room)

NON-RESIDENTIAL New Year's Eve dinner – we have a few tables in the bar at £50 pp.



Seasons LOYALTY SCHEME

Stay on any 3 of our seasonal offers (Spring Awakening, Golden June, Autumn Shades & Winter Snuggler) within a 12 month period and we will treat you to a complimentary night at the R&C inclusive of full English breakfast that can be taken Sunday to Thursday during December, January & February*

This free night can be taken on its own or combined with a longer stay and there is no requirement to take dinner with us (but we hope that you would!). Just ask at reception if you would like to join this scheme.

*The small print! – This is only applicable to stays from 01/04/14 and guests must register for the scheme with reception upon their first qualifying visit. Each of the 3 stays on our seasonal packages must be by the same individuals to qualify for the free night. The free night is only available to the same individuals and cannot be transferred to anyone else. The free night cannot be taken between 23rd December – 2nd January or 12th February – 15th February. The free night is offered in a standard room but a discretionary upgrade may be offered subject to availability. The free night must be taken in the designated period within 12 months of the 3rd qualifying seasonal stay.

Team News

Congratulations to Ellie Rutter, Duty Manager at the R&C, for recently graduating with a BA Honours in Business Management (Hospitality). We are also pleased to announce that Rebecca Kidd who lives in Romalldkirk and has been working on a part-time basis for the last 18



Ellie Rutter (left) and Rebecca Kidd (right)

months has now started a full-time position as trainee Duty Manager. We also welcome Matt Robinson who has joined the kitchen team.



Canine News!

Greetings to all of our canine visitors! My name is Perdy and I am the Head of Canine Relations. I am a 42 year old (that is 6 in human years) yellow Lab and see that standards for our visiting dogs are up to scratch. Since taking on this role I have implemented an in-room welcome letter for dogs plus, more importantly, a complimentary bag of 'Welly-bix' treats that are home-made here in the village. I regularly test these for quality control and they are available to purchase in greater quantities if you can twist your owner's arm!

Dogs are welcome in our bar as long as they are clean and have their owner on a lead!



Outside there is a nice village green for playing fetch and enjoying some serious sniffing. There are also great dog walks around the village including one of my favourites, the old railway line. This is particularly good for us dogs as leads are not required unless you are barking mad and run totally out of control. Swimming can also be enjoyed nearby in the river and we have a hosing down area and towels on request should you return dirty which, let's face it, is the whole purpose of a walk for us dogs.

I will hopefully see you around and I can often be seen sat out front waiting for someone to throw my ball and making sure that no riff-raff turn up!



The Rose & Crown is a proud member of this fantastic collection of like-minded independent inns around the country. The common ethos shared by the sixteen current members is a passion for traditional hospitality, great service, fine food and wine.

The inns are all members by invitation only once they have been ascertained to offer the required high standards. If you enjoy this type of property be sure to check if there is a member establishment in the part of the country that you are visiting to be assured of a Great British warm welcome!

If you would like to sign up to the Great Inns of Britain quarterly e-news just visit www.greatinns.co.uk to enter your email address. Alternatively ask a member of staff for a copy of the current brochure.

Private Lunch Parties

If you have a special occasion to celebrate or perhaps an important business lunch that requires privacy then our Oak Paneled Restaurant is available from Monday to Saturday for between 8 and 20 people (up to 14 on one table).

Pre-order from our a la carte lunch menu or arrange a specific meal with our Head Chef to suit your requirements. Please note that this is by prior arrangement only and there is no additional room charge.

From The Kitchen

Here is a dessert for you to try making at home that features on our menu. It is a bit of fun with a twist on Del Boy's favourite cocktail, a Pina Colada and tastes rather good too!



Ingredients

1 pineapple
1 mango
Fresh passion fruit
Coconut ice-cream
Rum

For the meringue....
1 egg white
100g caster sugar

For the passion fruit curd....
1/2 sheet gelatin
50g passion fruit purée
120g sugar
2eggs
1 vanilla pod
140g soft butter

Process

Cut the pineapple into 2cm squared chunks and place in the rum with 50g of sugar, cover with tin foil and cook at 180*c for 10mins.

Cut the mango in to the same sized pieces

Meringue;
Make meringue by whisking the egg whites untill stiff and adding the sugar in 3 stages.

Pipe into small blobs and bake in the oven at 100*c for 3hrs or until they are firm.

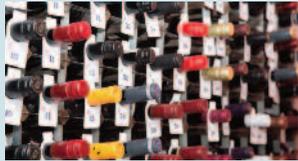
Passion fruit curd;
Put passion fruit, eggs and vanilla into a double boiler and bring to ribbon stage. Take off the heat and add the gelatine and add the soft butter block by block and cool in an ice bath

Before service sprinkle the pineapple with sugar and caramelize with a blow touch. Arrange on the plate as shown in the picture with some fresh passion fruit

Recipe by R&C Chef,
Kelly Winter

Through The Grape Vine

By Iain Andrews of Bon Coeur Fine Wines.



When it comes to most things in life, we are all very much 'creatures of habit' and fairly predictable, dare I say it, even comfortable when it comes to choosing our own favourite things in life, be it clothes, food, holidays and obviously our choice of wine.

A recent article in the wine trade had the strap headline 'Wines are Like Cars!' What he was actually saying was, we all have our favourites, the one we drive every day and feel comfortable with (economical estate!) and the one we dream of owning (swish sports car!) subject of course to a gargantuan lottery win!

The mind boggling array of cars on offer today is the result of over 100 years of progress and the same is true of our wines but it took not hundreds, but thousands of years before you and I, the ordinary wine-drinker, could even choose between red or white!

It's a constant irritant of my good lady wife that I always, and without fail, will choose a fillet steak when we eat out, medium rare I hasten to add, and my much aligned dear father in law will always select a decent French red, ideally Burgundy

even if he's having Dover Sole. It's our choice and we both take a great deal of convincing to change otherwise.

That being said, we the consumer are becoming much more knowledgeable about our food and wine, and are constantly bombarded via the media with a whole plethora of programmes all involving great food and fab wine be it Masterchef, Saturday Morning Kitchen etc. and we are slowly beginning to experiment more with our choice and selection.

We're imbibing less wine than we used to as a nation, but more significantly, we are spending that little bit more each year on better quality wines, new varieties and experimenting that little bit further as food and wine matching becomes such an important part of the whole dining out experience.

Sampling a whole load of wine when we're putting together the wine lists for both Headlam Hall, and the Rose & Crown might seem like the perfect job (it is!) but at every level we're challenged to accommodate new and interesting wines giving you, the consumer and client, a great wine that is well priced. This then needs to be combined with excellent service and ultimately a fantastic food and wine experience.

Kind regards
Iain

Out & About

Believe it or not we do have the odd wet day in Teesdale so here are a few suggestions on how to still have an enjoyable time....



1. The 'Barny' Day Out – the lovely old market town of Barnard Castle has much to offer including numerous antique shops to explore and the magnificent Bowes Museum. There are plenty of coffee shops to rest your feet and a farmers market on the first Saturday of every month.

2. High Force – although outdoors it is only a short walk with a brolley from the car park and a bit of rainfall makes this an even more spectacular sight as the water thunders down the 70 foot drop. Don't get too close to the edge though!

3. Richmond Station Cinema – this delightful small cinema is housed in the old Georgian railway station of Richmond and as well as a place to watch films there is also a restaurant on what was the platform and regular art exhibitions.

4. Headlam Spa – located at our other hotel this is an ideal place to re-charge the batteries. Guests staying a minimum 3 nights at the R&C can enjoy a complimentary day pass to use the extensive facilities. Alternatively why not book a day spa which includes a selection of spa treatments, two-course lunch in the spa brasserie and use of the facilities for the day. There is also a 9 hole golf course on site with a covered driving range.

5. Auckland Castle – this 900 year old building is of huge historical importance as the palace of the Prince Bishops of Durham. It has recently had significant investment to make this a world class tourist attraction.



To Book Tel: 01833 650213 or visit www.rose-and-crown.co.uk
Email: hotel@rose-and-crown.co.uk

The Rose & Crown at Romaldkirk, Barnard Castle, County Durham DL12 9EB

