



GAZEBO GAZETTE

FROM
HOLDSWORTH HOUSE
HOTEL & RESTAURANT

www.holdsworthhouse.co.uk

SUMMER/WINTER

2007

Alfresco Suppers

Whether you're eating inside or out this menu is sure to make you feel sunny

During July and August enjoy a complimentary glass of Provence Rose wine

Monday to Friday 5.30pm - 6.30pm
Two courses £13.95
Three courses £16.95



Sample Menu

- Roast Mediterranean Soup
- Poached Chicken and Leek
- Terrine with Crisp Toast
- Pan-fried Cod with Sauté Queen Scallops,
- Wilted Baby Spinach
- Pan-fried Black Bream, Smooth Curd,
- Julienne of Sugar Snap Peas and Tomato Crumb
- Grilled Pork and Chive Sausage,
- Creamed Potato, Fine Beans and Caramelized Onion Jus
- Asparagus and Portabello Mushroom
- Linguine with Truffle Dressing
- Selection of Farmhouse Cheeses
- Glazed Lemon Crème Brûlée
- Chocolate and Raspberry Torte with Turkish Delight Ice-cream

Go to www.holdsworthhouse.co.uk for all special offers



A Day in the Kitchen

Kim Watson, our competition winner, was so enthusiastic when she spent the day in the kitchen that Head Chef, Jamie Cann, was ready to offer her a job as a trainee commis. Although she admitted to being a novice cook she displayed a passion for food and loved the fact that everything was prepared from scratch using the best of local produce. Her early evening supper menu was a great hit not only with husband Peter but other regular diners.



Whirlwind Weddings can save you money

Not everyone has the luxury of time to spend planning their wedding and it's not only celebrities who have whirlwind romances. We can help you to organise your wedding at the last minute and have some amazing rates on a few select dates. Go to our website for full details.

Dates for the Diary

- **July and August**
Summer Sensation from just £180 per room per night to include Champagne, chocolates, strawberries and cream and candlelit dinner
- **Wednesday 1st August**
Yorkshire Day. We shall be serving the best of local food throughout the day, go to website for menus
- **Sunday 4th November**
Wedding Preview 11am - 4pm
- **Saturday 1st December**
Christmas starts here!

Call for a copy of our Christmas brochure or look at the website



The Cheese Man

Our kitchen team try their best to source quality Yorkshire produce for the restaurant menus and for the past six years Michael Lee has been supplying the Holdsworth kitchen with specialist cheeses from local and foreign producers. Now one of the county's leading specialists in fine foods, he sells over 300 varieties of cheese the majority of which are sourced directly from the makers. Amongst the most popular British cheeses are Swaledale Blue and Cornish Yarg .





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Beauty Therapy

A dedicated massage room is being created to respond to our guests' large demand for massage and beauty treatments. We work with several freelance therapists who specialise in one or two types of treatment. This gives you the assurance that they are experts in their field.

All treatments must be reserved in advance so please call 01422 240024 or email info@holdsworthhouse.co.uk for more information.



Is Della the new Stella!

Della Skinner pictured with a model wearing her creation which has won her a place in the final of this year's Yorkshire Fashion Idol. A recent graduate in Fashion and Textile Design, Della has worked at the hotel part-time since the age of 16 and we love her design for a Hoodie decorated with everything she likes about the county.



For the past seven years our amazing gardener, John Wainwright, has single handedly nurtured the beautiful grounds and gardens at Holdsworth and still found time to play golf! Recently John, on the far left with his team-mates, helped to raise over £3,000 for the Multiple Sclerosis Society.

Recipe - Summer Herb Soup

Ingredients

- 1 tsp butter
- 2 cloves garlic, chopped
- 1 onion, diced
- 2 sprigs fresh rosemary
- 250g courgettes, thinly sliced
- 250g peas (fresh or frozen)
- 750ml hot chicken or vegetable stock
- 20g Garden fresh mint, roughly chopped
- 500g tub Greek yoghurt

Instructions

Melt the butter in a large saucepan then add the garlic, onion and rosemary sprigs. Fry for 5 minutes until the onion is translucent. Stir in the courgette slices and cook for a further 5 minutes, until the courgette is starting to soften but not colour.

Add the peas and then pour in the stock. Bring to the boil, cover and simmer for 10 minutes until the courgette is tender. Turn off the heat, leave to cool then remove and discard the rosemary.

Stir the mint and Greek yoghurt into the cooled soup then, using a hand-held blender or food processor, blend until completely smooth. Season to taste, then chill until ready to serve.

To give the chilled soup a frothy finish, whizz with a hand blender just before serving. You could also add an ice cube or two to each bowlful. This soup is equally good served warm (but leave out the Greek yoghurt).



Time to start thinking about Christmas

- Christmas Luncheon Menu £19.75
- Festive Afternoon Tea £15.50
- Christmas Day Lunch £82.75
- Boxing Day Lunch £39.75
- New Years Eve
- Black Tie Gala Dinner £99.75

Guests' Comments

"The food was top-notch, cooked and served to perfection....A thoroughly memorable stay and one which we are eager to repeat and to pass on to select friends (we don't want too many people to know about this hidden gem)

Lt Col John Kenwright, June 2007

Excellent grub and bed! *J Hanna 16.06.07*

Fantastic team, makes staying here like a home away from home (with better food!) *Andy*

In the last few years I have stayed in hotels most weeks. This is without doubt the best food I have eaten anywhere! *Steph Volferth*

Afternoon Tea at Holdsworth

Anna, the 7th Duchess of Bedford is often credited with the invention of afternoon tea in the early 1840's. She would get hungry waiting for the traditional late dinner and ordered a small meal of bread, butter, and other niceties, such as cakes, tarts and biscuits, to be brought secretly to her boudoir. Others followed the Duchess' lead and soon all of fashionable London was sipping tea and eating sandwiches and cakes in the afternoon.

Now afternoon tea is fashionable again, what better way to spend the afternoon than with a delicious cosy tea in front of the fire or a shady table in the garden. It's fun, a bit frivolous and a great way to get together with family and friends for a chat or celebration.

Tea with warm scones, clotted cream and preserves£6.75
Full afternoon tea with sandwiches, cakes and scone£12.25

