

Spotlight

hha

Hertfordshire
Hoteliers
Association

**Down Hall
Country Hotel**



A new approach to dining is winning new friends for one of Hertfordshire's grandest hotels, Down Hall at Hatfield Heath. Dating back to 1322, the historic mansion house is a landmark property with the added bonus of being set in 110 acres of wooded and landscaped grounds. Recently-arrived general manager Chris Falcus has set about building on Down Hall's reputation with a new emphasis on dining, adding an informal *al fresco* Terrace Restaurant for summer and refining the famed Grill Room in partnership with executive chef Mark Allen Jones. As a member of the Hertfordshire Hoteliers Association, this puts Down Hall squarely behind the group's campaign to highlight hotel restaurants, with their skilled chefs and strict standards, as ideal places to go for eating out. Says Mr Falcus: "We are keen on promoting ourselves to our local market, so our food and beverage operation is something we want to highlight. The new Terrace

Restaurant is an example. We did our research and there's really nothing like it for quite some distance for people who like being able to eat outdoors, listen to the fountain, look out over the countryside and enjoy the setting." The main Terrace menu offers sirloin steak, squid, lamb cutlets, chicken, salmon or tiger prawns, each served with a choice of potato and vegetable, plus a selection of lighter bites served as starters or mains including pastas, risottos and salads. Chocolate brownies or rhubarb and strawberry summer pudding are features of the dessert line-up. In the Grill Room, one option is a daily market menu at £23.50 for two courses or £30 for three which could include venison terrine as a starter, roast salmon among the mains and grape strudel for dessert. There is also a selection of seasonal *à la carte* specialities, with typical starters of double-baked goat's cheese soufflé, seared scallops or marinated pigeon breast. Mains could include trio of



pork, wild seabass or rib-eye steak, while desserts range from plum clafoutis to carousel of pear. Many of the salad and vegetable items come from Down Hall's own kitchen garden, which guests are welcome to visit as part of an exploration of the extensive grounds. These are an important part of Down Hall's appeal as a venue for conferences, team-building escapes or weddings, and there is a range of offers and breaks throughout the year offering special value for visitors staying in one of the hotel's 99 luxury bedrooms.



Down Hall Country
House Hotel
Matching Road
Hatfield Heath CM22
7AS
01279 731 441
www.downhall.co.uk

HERTFORDSHIRE COUNTRYSIDE MAGAZINE

SPECIAL OFFER TO READERS

Down Hall is offering readers two lunches for the price of one in the new Terrace Restaurant or the Grill Room for as many times you wish to visit until September 30th 2011

Cut out this coupon and bring it with you on each visit. It has to be the original - photocopies are not allowed.

Pre-booking is essential on 01279 731441