

**Spotlight**

**hha**

Hertfordshire  
Hoteliers  
Association

**Shendish  
Manor**



It's been just over 20 months since Shendish Manor Hotel & Golf Course in Apsley came under new ownership, and despite the credit crunch general manager James Barker says the property has been going from strength to strength. Shendish Manor is one of the Hertfordshire Hoteliers Association's country-house properties, featuring what Mr. Barker describes as traditional elegance and the additional benefits of state-of-the-art conference facilities and a noted golf course. "It all makes us one of the most sought-after venues in Hertfordshire," he says. Appropriate to the HHA's current campaign to highlight its member hotels as great places for eating out, the manor is promising exciting times on the food and drink front after appointing a new team in the kitchen under the command of executive head chef Peter Knight. Dedicated to using only the freshest ingredients, locally sourced where possible,

chef Knight is known for his passion for food, as shown in an imaginative and inspired approach to his culinary creations. He and his team have a wealth of experience between them and all have worked in Michelin and Rosette award-winning restaurants. It has been a case of 'out with the old and in with the new' with the introduction of complete new menus for the Orangery restaurant's lunch and dinner services, delegate lunches, light lounge food and an innovative banqueting offer for special events and weddings. Typical lunch and dinner starters can include cauliflower soup with toasted almonds and truffle foam, or a scallop and smoked salmon ceviché with a petit herb salad. Popular main course choices feature oven-roasted duck breast with thyme rosti, grilled yellow plums and a juniper jus, or line-caught stonebass with garlic fondant potato, buttered baby vegetables and sauce Americano. For dessert, guests can feast on the



likes of white chocolate fondant with macerated raspberry and raspberry sorbet; Shendish apple mousse wrapped in a tuile biscuit served with blackcurrant ice cream, or pina colada panna cotta with popping candy and fruit compote. Mr. Barker says: "I am proud to be associated with one of the finest independent hotels in Hertfordshire. We have excellent facilities here and the appointment of Peter Knight and his team demonstrates our passion and determination to provide a first-class dining experience that guests will want to repeat and tell their friends about."

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[www.shendish-manor.com](http://www.shendish-manor.com)

**HERTFORDSHIRE COUNTRYSIDE MAGAZINE**

**SPECIAL OFFER TO READERS**

Shendish Manor's Orangery Restaurant and Bar has its own terrace and looks out on to the grounds of the estate and the formal Dutch Gardens. Readers can take advantage of a complimentary starter or dessert with every main course purchased in the Orangery Restaurant. The offer is valid until October 31st 2011

You must bring this voucher with you. Photocopies of the voucher will not be accepted. The offer is subject to availability and cannot be used in conjunction with any other offer

**Pre-booking is essential on 01442 232220**