



**General manager Nabil Lababedi of the Best Western Homestead Court Hotel in WGC is the first to admit his property is something of a hidden gem, but says once people discover it they like what they see.**

A member of the Hertfordshire Hoteliers Association, the 74-bedroom, full-service Homestead Court is conveniently close to the town centre, but has the air of a country house thanks to its setting in a quiet cul de sac among large gardens. Licensed for civil ceremonies, the hotel is a popular wedding venue and has just introduced a new brochure to showcase its latest range of special packages.

The hotel's reputation means it also maintains a healthy meeting and conference clientele – WGC is known for its robust business community fostered by the presence of several large companies – as well as strong appeal for the leisure market with a healthy number of family attractions on the doorstep. A tie-up with nearby Gosling



Sports Park giving guests access to fitness and beauty treatments is another plus.

Mr Lababedi says keeping the constant flow of all these guests happy puts a special focus on the quality of Homestead Court's facilities and especially its food offer, the domain of head chef Peter Walker. His response is a range of dishes designed to offer something for everyone, both guests and non-guests taking advantage of the HHA's campaign to encourage more

people to think of hotel restaurants as places to go when they want to eat out.

Top starters on the menu feature, among others, baked avocado with mushrooms flavoured with Stilton and finished with cream, or a duck and fig terrine. The choice of main dishes includes sauté rump of lamb on garlic mash served with redcurrant and rosemary jus or oven-baked trout fillet with almonds, prawns and mixed peppers. There is also a selection of curries.

Among light bites, a skewer of prawns and chorizo is a popular alternative, while the salad choice includes strips of chicken and wild mushroom cooked with honey, soy

and ginger and again featuring chorizo in the form of a crispy topping.

For dessert, guests can opt, among other choices, for a chocolate and caramel box with raspberry coulis or warm apple flan with creme Anglaise.

Another feature of eating out at Homestead Court are Tuesday evening summer barbecues introduced last year and open to the public as well as hotel guests.

**Homestead Court Hotel**  
**Homestead Lane**  
**Welwyn Garden City AL7 4LX**  
**01707 385515**  
**www.bwhomesteadcourt.co.uk**



The Homestead Court Hotel is offering readers a free bottle of house wine to every two people booking a meal in the hotel restaurant between now and August 31, 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 01707 385515.

**FREE bottle  
of wine**



## 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.

## 2 for 1 on lunches

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 30 2011. Cut out the 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.

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

