

**Spotlight**

**hha**

Hertfordshire  
Hoteliers  
Association

**Novotel  
Stevenage**



It's not many hotels that can boast a stately home at the bottom of the garden but that's one of the claims to fame of the Novotel Stevenage. The contemporary three-star property is on the edge of the Knebworth House estate, giving guests an unusually tranquil setting while still offering fast and easy access to Britain's motorway network via Junction 7 of the A1(M). A five-minute drive from central Stevenage, the full-service Novotel has 101 modern guest rooms, each with internet and satellite TV; the all-day Elements Restaurant offering international cuisine, and a bar in which to relax as well as seven fully-equipped meeting rooms for up to 150 people. Conferences, parties and weddings are regular events. It is a member of the Hertfordshire Hoteliers Association, and hotel general manager Eric-Enno Snel is the association's vice-chairman. Hailing from Emmen in Holland, he arrived at the Hotel in January 2004 as food and beverage manager,

taking the top post in July 2007. Given his former job, it is no surprise he is an enthusiastic backer of the HHA's current campaign to encourage more people to eat out in hotels. In the case of his property, he points out: "We are a member of the worldwide Accor group, which sets very high service standards including an excellent food and beverage offer. Our location means we are a destination hotel, so this aspect is particularly important and we make sure we live up to it." It is a measure of his restaurant's reputation that the HHA chose the Novotel Stevenage for its last Christmas gathering, with head chef Deiva Prassanna and his team producing a five-course special dinner. Day to day, the Elements menu, which changes seasonally, boasts a modern International approach with French influences and is designed so guests have a choice of where they can eat where they like, whether in the bar, the hotel restaurant or in their rooms. The



restaurant offers several seating areas, including some with TVs with headphones for guests who like to keep up with their favourite programmes while eating. Food features include Indian, Oriental and mezze sharing plates among the starters, a selection of sandwiches and 'favourites' such as fish and chips, Thai green chicken curry and roasted smoked haddock. Main courses can include chicken casserole, roasted duck breast, fillet of sea bass or pot-roasted beef. A speciality among the desserts is the Chocolate Elements plate designed for sharing and consisting of white chocolate truffle, dark chocolate brownie, chocolate fondant and Nutella ice cream. Other offerings include pecan and toffee tart, traditional bread and butter pudding and rhubarb crumble.



Top:  
The Elements  
Restaurant  
Middle:  
Rooms with Internet  
and satellite TV  
Above:  
Eric-Enno Snel  
Novotel Stevenage  
Knebworth Park  
SG1 2AX  
01438 346100  
[www.novotel.com/gb/hotel-0992](http://www.novotel.com/gb/hotel-0992)

**SPECIAL OFFER TO READERS**

Novotel Stevenage is offering **TWO MEALS FOR THE PRICE OF ONE** with this voucher until June 30th 2011 excluding Mother's Day but including Easter. The offer is valid for as many visits as you wish but remember to take the voucher with you each time. Photocopies are not allowed. Meals must be pre-booked by calling 01438 346 100. **HERTFORDSHIRE COUNTRYSIDE MAGAZINE**