

Spotlight

hha

Hertfordshire
Hoteliers
Association

**St. Michael's
Manor Hotel**



St. Michael's Manor Hotel in St. Albans has several claims to fame but one of the most persuasive is that it offers what it calls 'the most scenic dining experience in Hertfordshire'. Guests in the light and airy new orangery, known as the Lake Restaurant tend to agree as they take in the hotel's five acres of manicured grounds sweeping down to Verulamium Park and the River Ver, minutes from the historic St. Albans Abbey and the city centre. The restaurant was branded separately from the hotel two years ago and given its own name, reinforcing the message that non-residents were as welcome as those staying in the hotel to enjoy this 'meal with a view'. Now a member of the Hertfordshire Hoteliers Association, St Michael's Manor Hotel is well qualified to join in the current HHA campaign to persuade more people to try hotel restaurants, with their fully trained and motivated staff and access to the best food and drink, as alternative venues when eating out. General Manager, Richard Marrett, in post since March 2011, is fully behind the promotion as it ties in with his own views on St. Michael's being a strong part of the local community. History is

certainly on its side. A house has stood on the site in Fishpool Street since around 1530, laid on medieval foundations, and there is evidence that predates this, from Roman times. Parts of an original floor can still be seen in the cellars. The main section of the 1585 building still exists and stayed in the Gape family until bought almost 50 years ago by the current owners, the Newling Ward family. They have run it as an independent hotel ever since, sympathetically restoring, renovating and improving the house and gardens. The new-look Lake Restaurant is the result of part of the latest refurbishment, completed earlier in 2011, which saw £½ million invested in the hotel's renovation. Under the young head chef Dan Park it offers a brasserie-style Lake Menu, changed weekly, as well as a full a la carte menu and lounge, terrace and bar meals. Sunday lunch is priced at £25.50 for two courses, or £30.50, for three and there is also an increasingly popular afternoon tea service available daily. The Lake Menu offers superb value with two courses at £17 and three courses at £21. Typical starters include soup of the day; melon, bresaola and stilton salad, or beef carpaccio with



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SPECIAL OFFER TO READERS

St Michael's Manor is offering readers half a bottle of wine per person when dining from their a la carte menu on Mondays to Fridays inclusive throughout January, February and March, except St Valentine's Day. The offer is valid for as many visits as you wish but you must take this voucher with you each time. Originals only – photocopies are not allowed. Bookings must be made in advance by calling 01727 864444

rocket, parmesan and balsamic dressing. Among popular main courses are roast guinea fowl with pearl barley risotto and honey roast parsnips; sea bream with roast pepperonata and Lyonnais potatoes and an open lasagne of spinach, goat's cheese and pine nuts with sweet garlic veloute. Desserts can include Bramley apple crumble or dark chocolate and orange tart with chocolate sauce.

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