

THE DEVONSHIRE



NEWSLETTER

SPRING SUMMER 2009

What an exciting year

It has been another exciting year for Devonshire Hotels and Restaurants as we celebrate 10 years since we bought and totally transformed The Devonshire Fell. We have expanded our portfolio of hotels and inns and this year welcome back into the fold two more to the Devonshire Hotels group: The Cavendish Hotel at Baslow and The Devonshire Arms (yes, another!) at Pilsley, both on the Chatsworth Estate.

Devonshire Hotels continue to receive recognition for high standards with industry awards and good ratings in hotel guides whilst our four top chefs have been in the spotlight for their culinary expertise.

On the investment front there have been people busy with paintbrushes and our refurbishment plans have continued apace. We've completed the refurbishment of the Wharfedale bedrooms at The Devonshire Arms at Bolton Abbey – a perfect excuse for you to come and see what we've done!

With the strength of overseas currencies against the pound we're hoping more people will choose to holiday in this country and take advantage of the fantastic choice of places to visit and activities to do right here on our doorstep. Whether in Derbyshire or Yorkshire, we never take it for granted that we are surrounded by some of England's most beautiful countryside. On the back page you will find a selection of breaks to entice you to visit the hotels this summer.

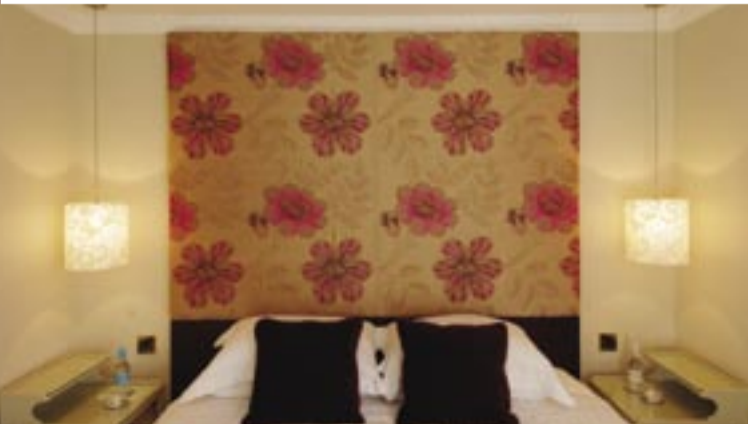
On behalf of everyone at Devonshire Hotels we wish you a warm welcome.

Stoker Devonshire *Ana de Devonshire*
The Duke and Duchess of Devonshire



Designed by The Duchess

An experience of comfort was paramount as we started to plan the transformation of the Wharfedale bedrooms at The Devonshire Arms, Bolton Abbey. The Duchess's personal touch is evident with her choice of dramatic fabrics whilst the new contemporary design marries well with original features, art and antiques.



Soak up the view

There's no need for words...



INSIDE...

News on our chefs - Michelin Star & AA Rosettes
The Devonshire Arms at Pilsley - Real Ale & Real Food
Seasoning Britain - the best of fresh British produce
The Bolton Abbey Bodger - artisan at work
The Duke cleans up - keeping the verges tidy
Summer at the Spa - pamper day saving

BACK...

Summer Breaks - great offers from all our hotels
And more...



A Michelin Star for The Burlington

“**Steve Smith** is casting a culinary spell.” wrote one critic. “Gone to heaven” wrote another. Steve arrived with the ambition to gain a Michelin star for the Burlington. When asked if he was a little daunted at the thought of so much pressure Steve’s calm response was, “No, of course not, this is what I do and I love it.” In the ten years before arriving at The Burlington every place he’s been at has gained a Michelin star. That also includes two “hats” (the equivalent of stars) at Australia’s renowned The Restaurant in Melbourne.

From the start Steve has been nurturing the growing number of local suppliers, planning the kitchen garden with the Head Gardener and increasing the menus so there are now three options – A la carte, Tasting menu and Prestige menu. If that isn’t enough he has been working with Leeds Met University to embrace modern cooking techniques within its catering degree. Whilst back at the hotel, on top of Michelin starred menus, delicious homemade biscuits and cakes, an expanded breakfast menu and even Christmas puddings for sale are all evidence of a new chef at the helm.



Two AA Rosettes for Beeley



Alan Hill, Chef Patron at The Devonshire Arms at Beeley, is celebrating two AA rosettes. The award is granted only to ‘the best local restaurants, that offer higher standards and better consistency. Greater precision is apparent in the cooking, and there is obvious attention to the quality and selection of ingredients.’

But without a doubt the best testimony to Alan’s success is the number of repeat diners who sing his praises.

Gordon Ramsay Scholar

Daniel Birk joined The Devonshire Fell, Burnsall as head chef last October and days after discovered he had reached the grand final in the Gordon Ramsay Scholar competition. He spent a tough three days fighting it out at the BBC Good Food Show in Birmingham at the end of November, cooking, on the last day, in front of a live audience. He came second, pipped to first place by one of Ramsay’s own protégés... their loss is our gain!



The Roux Scholarship

Frederic Aumeunier, Sous Chef at the Burlington Restaurant was regional finalist in the Roux Scholarships in February. Chosen out of the many hundreds of applicants he reached the final twenty to attend a cook off where each chef prepares a dish with the new season’s lamb and then a dessert created out of ingredients presented on the day. Although he didn’t come first, on the day Michel Roux made special mention of Fred amongst the finalists.



Seasoning Britain

England’s bumper crops are arriving and the fruits of our gardeners’ labours have started to appear in the kitchen garden. In early summer asparagus is at its sweetest, Jersey Royals are at their tastiest and we’re looking forward to warmer weather, to relaxing outside with a long cool drink and food fresh from the land. Our Seasoning Britain promotions are running in The Devonshire Arms at Beeley and the Devonshire Brasserie and Bar, Bolton Abbey - for example, in June we are offering a bowl of early English strawberries with our compliments when you buy two glasses of house champagne.



Sunday Roast at The Cavendish Pavilion

Manager Vaughan French is pleased to announce a return to our popular Sunday Roast in the Restaurant. A two course Sunday lunch is just £12.95 or three courses for £15.95. Pre-book and arrive only half an hour beforehand and we will authorise a free parking pass for you (parking is free to hotel guests). Throughout the summer join in the family BBQ on Saturdays and Sundays (weather permitting). And when the daytime visitors go home the Cavendish Pavilion is transformed into a magical party venue – perfect for weddings, celebrations and dinner dances – the whole place just for you to spill outside and enjoy the beautiful setting on a summer’s evening.



Gulls’ Eggs

Each spring literally thousands of black headed gulls gather high on the moors above Bolton Abbey to lay their eggs. The Bolton Abbey Estate is one of only a handful of licensees in the UK that are allowed to collect these eggs. Gulls eggs from Bolton Abbey are used in the Burlington Restaurant and are sold as a delicacy to other top restaurants.



These noisy, quarrelsome gulls are often regarded as a pest, with their nests destroyed leading to a reduction in population but at Bolton Abbey their habitat is carefully conserved to ensure their long term survival. There is only a short “window” when the eggs may be collected and only when there is a single egg in the nest – this indicates its freshness. The gulls are well adapted to this harvest and continue to lay, also making up for the egg that has been collected.

Ladies who Lunch

Each month, normally the first or second Monday of the month, members of the Devonshire ladies luncheon club gather to enjoy a convivial two-course lunch followed by a short talk or demonstration. Already this year we’ve enjoyed talks on Sir Titus Salt, a Chef’s Demo, the Art of Patchwork, a champagne tasting and a literary luncheon with the authors of “Yorkshire Barns”. Forthcoming topics include:

- 8th June Felt Making and Textile Art
- 6th July The Yorkshire Dales Park Ranger Service
- 7th Sept Mara in Tanzania

For details contact call 01756 718155
or email events@devonshirehotels.co.uk



Charities

Each year we commit to a single charity. In Yorkshire we raised money for the Upper Wharfedale Fell Rescue Association and in Derbyshire for Just a Few Minutes Emergency Support. Our thanks to you, all our guests, who have helped us over the year to donate to each of these very worthy causes. **The Duchess of Devonshire** has chosen our charities for this year: **Manorlands**, a Sue Ryder Home in Yorkshire and, in Derbyshire, **Helen's Trust**, Marie Curie Cancer Care.



Duke Leads Annual Litter Collection

On Friday 20th March the **Duke of Devonshire** donned a fluorescent jacket and led a team of staff from the **Bolton Abbey Estate** and **The Devonshire Arms** in the annual mass litter pick. Over 18 miles of roadside verges covering the approach roads and riverbanks to the Estate are, each year, cleared of unwanted rubbish in a drive to boost the overall appearance of this important tourist destination at the same time benefiting wildlife and the environment. Bill Bryson's "Stop the Drop" campaign has raised the profile of how much of a threat litter is to the countryside yet the offenders persist and take away food chains continue to be the main source of litter. But it's not just empty food and drink packaging that is collected, this year 17 tyres, several items of ladies underwear and a TV with integrated video were amongst the items collected.



Additions to the Devonshire Portfolio

The "local" at Pilsley, another **Devonshire Arms**, known for its real ale and real food, has come under the umbrella of the Devonshire Hotels group. Pilsley is a pretty, unspoilt village with magnificent views over the Derwent Valley, just a mile from Chatsworth and home to the popular Chatsworth Farm Shop. The picture-postcard inn offers locals and visitors well kept cask ales, including two by Peak Ales brewed just a mile away, classic pub food and a very warm welcome.

A recent review quoted: "Delightfully cosy and traditional" - "Cheery smiles behind the bar"
Tel: 01246 583258.



The Cavendish at Baslow has long been a popular hotel for visitors to Chatsworth and after 33 years under the tenancy owned by Eric Marsh it has now reverted to the Estate. However it will still be under the stewardship of Eric and his team so for regular guests the change is seamless. **Tel: 01246 582311.**

Jasmine Studios

Conceived as an event venue and photographic space providing a bespoke resource with catering and professional services that are second to none, Jasmine Studios, in London, offers five interlinking "rooms" flooded with natural daylight whilst a large courtyard is an added facility that's perfect for al fresco parties and wedding receptions. An RIBA award winning space, Jasmine offers five blank canvasses on which to imagine your event...
www.jasminestudios.com



Summer Spa Day Saving

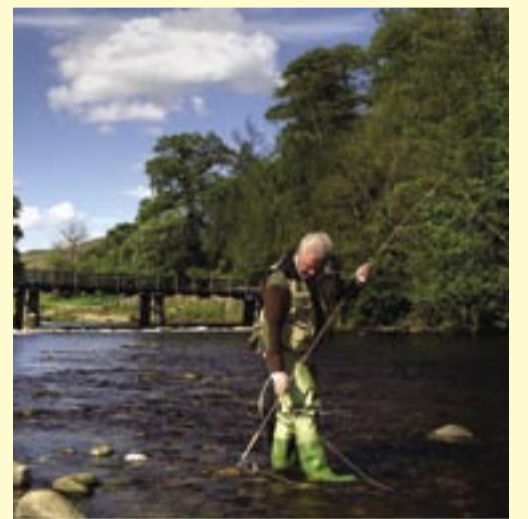
Snap up a bargain with our special summer pamper days for **just £49** which includes full use of the spa facilities, 90mins pamper treatments with full body exfoliation, mini-pedicure, Elemis taster facial and a light lunch with fruit smoothie plus full use of the spa facilities including luxury towelling robes for the day. Early booking essential!

Call **01756 718142** or check **www.devonshirespa.co.uk**



Sport at the Spa

Now that it's summer with longer days and warmer temperatures enjoy the Spa's outdoor leisure facilities – tennis, fishing, golf, walking, cycling...



The Bolton Abbey Bodger

When you've called at **The Cavendish Pavilion** for coffee or lunch, enjoy a leisurely walk in **Strid Wood** and see the Bodger at work. Bodgers were once a common sight around the country; they were highly skilled itinerant wood-turners, who worked in the woods, cutting timber and converting it into many types of everyday items such as bowls and chairs by turning it on a pole lathe, an ancient and simple tool that uses the spring of a bent sapling to help run it. Their equipment was so easy to move and set up that it was simpler to go to the timber and work it there than to transport the timber to a workshop. The completed chair legs were then sold to furniture factories to be married with other chair parts made in the workshop. No nails or screws were used by bodgers who worked with the green unseasoned wood, which is more pliable and manageable.

In **Strid Wood**, as well as working his lathe, the Bodger is thinning areas by felling trees marked by the foresters which encourages the remaining trees to develop fully. Thinning opens up the woodland canopy, which allows more sunlight to reach the rich and diverse ground flora ensuring its long term survival and development. Walkers in Strid Wood can watch the Bodger at work and purchase his artefacts.



ROMANTIC BREAKS

Make your stay extra special. If you are celebrating an anniversary, perhaps you're about to pop the question or just saying "thank you", please tell us and we can tailor make your break to include champagne, flowers, chocolates, a special menu, a gift voucher... call Reservations and together we will make your Romantic Break very special indeed.



The Magic of Markenfield

Less than half an hour's drive from Bolton Abbey, a spectacular mediaeval house, built mainly in 1310, and completely surrounded by its moat, Markenfield played host to a small group of guests staying at The Devonshire Arms for our "historic houses" package in February. In complete contrast to the more opulent splendours of nearby Newby Hall and Harewood House which our party also visited, it's a well used and much loved family home that's only open a few days each year. Last year Markenfield won the Historic Houses Finest Restoration Award and was described as "Yorkshire's best kept secret". This year Markenfield is open from 14th to 27th June, or by private arrangement, when visitors can see the delightful chapel, inner courtyard, great hall and four poster bedroom and enjoy the moated walkway.

Our next Historic Houses break is on 10th-13th November including private tours, entertaining talks and convivial company. 01756 718111



THE DEVONSHIRE FELL CELEBRATING TEN YEARS

Stay at The Devonshire Fell where, as part of our tenth anniversary celebrations, you can benefit from special offers. The Devonshire Fell is surrounded by beautiful countryside and some of Yorkshire's most famous monastic ruins, historic houses and picturesque Dales villages are on the doorstep.

2009 – A YEAR TO CELEBRATE!

2009 may be a special year for you – an anniversary, birthday, wedding, retirement? Book your celebration at The Devonshire Fell for lunch or dinner for 25 or more guests and, as part of our anniversary celebrations, we will offer you a Sparkling Kir reception with our compliments plus free room hire. Valid until 31st October 2009 subject to availability.

To find out more call Jen Sutton on 01756 718155

TENTH ANNIVERSARY CHAMPAGNE BREAK

Celebrate with us at The Devonshire Fell! Just let us know what special occasion you are celebrating and we will offer you a bottle of champagne with our compliments when you stay any two nights from Sunday to Thursday.

From £155 per room per night dinner, bed & breakfast. Valid until 30th September 2009

SUNDAY NIGHT SPECIAL

A ridiculously low rate of just £10 for a Sunday night (as it's our tenth anniversary!) for two people sharing a Garden or Village View double room and full English breakfast providing you spend a minimum of £75 per couple on dinner and drinks. What amazing value!

£10 per room per night for bed and breakfast. Valid until 21st March 2010

THE DEVONSHIRE ARMS COUNTRY HOUSE HOTEL AND SPA

Escape to the Yorkshire Dales for some serious R and R. Enjoy strolling alongside the river Wharfe at Bolton Abbey and exploring the romantic ruins of Bolton Priory or relax and enjoy a luxury pamper treatment in The Devonshire Health Spa.

SHORT LUXURY BREAK

Two nights' dinner bed and breakfast, dining one evening in the Michelin starred Burlington Restaurant and one evening in The Devonshire Brasserie and Bar.

From £295 per double room per night midweek dbb
From £310 per double room per night weekends dbb
Valid until 31st March 2010

FISHING BREAK

For complete beginners to the more experienced, our river bailiff is available for private tuition to get you started and we can supply rods, waders, nets and vital refreshments!

From £325 per double room per night midweek dbb
From £355 per double room per night weekends dbb
Valid until 30th September 2009

Includes your choice of dining in the Burlington or Brasserie, 2 hours' tuition and permit.

CELEBRATION BREAK

Enjoy a celebration bottle of champagne in your room, box of handmade chocolates and dine on the exciting 10 course Prestige Menu in the Michelin starred Burlington Restaurant.

From £295 per double room per night, Sunday and Tuesday to Thursday nights dbb.
Valid until 31st March 2010

CONTACT US...

Room Reservations: 01756 718111

Private Events: 01756 718155

res@devonshirehotels.co.uk

The Devonshire Arms
Country House Hotel and Spa
Bolton Abbey, Yorkshire Dales
01756 710441 www.thedevonshirearms.co.uk

The Devonshire Brasserie and Bar
Bolton Abbey, Yorkshire Dales
01756 710710

The Devonshire Fell
Burnsall, Yorkshire Dales
01756 729000 www.devonshirefell.co.uk

The Devonshire Arms
Beeley, Derbyshire Peak District
01629 733259 www.devonshirebeeley.co.uk

The Cavendish Pavilion
Bolton Abbey, Yorkshire Dales
01756 710245 www.cavendishpavilion.co.uk

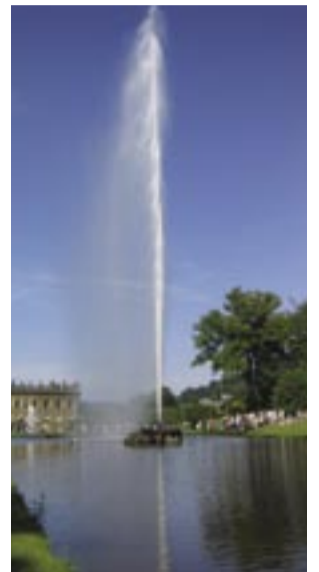
The Devonshire Health Spa
Bolton Abbey, Yorkshire Dales
01756 718142 www.devonshirespa.co.uk

Chatsworth the Master Plan

A major project of essential restoration and development is bringing together hundreds of people, all working to safeguard Chatsworth's heritage and continue its history.

The work involves restoring exterior stonework and historic interiors, creating new spaces for more displays, completely upgrading the services in the house and making it easier for every visitor to explore Chatsworth, with more accessibility planned.

For returning visitors to Chatsworth they will see new displays and typical of this is the 6th Duke's Sculpture Gallery, which depicts the 6th Duke's love of marble and exotic stones including works by the best sculptures of his day, in particular Antonio Canova. After months of painstaking research and the movement of tons of marble, the gallery has been returned to the way it looked in 1857, the year before that Duke died.



THE DEVONSHIRE ARMS AT BEELEY

Cosy inn, fabulous food, charming village – just the place to stay when visiting Chatsworth House and exploring the glorious Peak District National Park. You can choose to stay in the original inn or in Brookside, just across the garden.

THE DUCHESS AT CHATSWORTH

Stay in our hotel at the Devonshire Arms at Beeley on the Duchess Break which includes tickets to Chatsworth House and Garden, to see the wonderful Duchess exhibition with its Oscar award winning costumes and famous paintings including Gainsborough's iconic portrait of Georgiana, Duchess of Devonshire, and receive a DVD of the film with our compliments.

From £195 per double room per night dbb.
Valid until 31st August 2009

FISHING THE DERWENT

Four miles of double banked fly fishing for brown and rainbow trout, a packed Ploughman's lunch, tickets to visit Chatsworth and a £20 voucher to spend in the Chatsworth shops. Includes dinner, overnight in a double room and full English breakfast. Message from Alan Hill: "Bring us your catch and we'll prepare and cook it for your dinner!"

From £135 per person sharing a double room per night dinner bed and breakfast.
Valid until 31st October 2009

FARMSHOP £50 VOUCHER

Stay any night Sunday to Thursday bed and breakfast and we will give you a £50 voucher per couple per stay to spend at the Chatsworth Farmshop – an Aladdin's cave of foodie treats.

From £142 per double room per night bed and breakfast. Valid until 31st July 2009

