

**SPECIAL EVENTS  
AT  
WEST LODGE PARK**

**April to June 1988**



**Friday April 15th**

## **CONCERT DINNER EVENING**

The Australian pianist Leslie Howard, who has played as soloist with several orchestras in London, Paris and Sydney, gives a recital including sonatas by Mozart and Glazunov and some of the shorter encore pieces he has recorded for Hyperion. The evening opens with a sparkling wine reception and includes a four course dinner in the restaurant. Tickets £21.00 plus £1.00 membership of the West Lodge Park Musical Society. Dress dinner jacket.

**Sunday May 15th**

## **CONCERT BUFFET EVENING**

The Cummings String Trio (Diana Cummings, violin, Luciano Iorio, viola and Geoffrey Thomas, cello) are an ensemble of great international standing, with many concerts, broadcasts and records to their credit. They will be playing Beethoven's lyrical String Trio in G and Mozart's Divertimento in E flat, one of his greatest chamber works. Instead of a dinner, Chef Karen Wells is being given the opportunity to present a delicious carved buffet in the restaurant following the concert.

Tickets £21.00 plus £1.00 membership of the West Lodge Park Musical Society, including sparkling wine reception, concert and buffet. Dress dinner jacket.

**Sunday June 5th**

## **ABORETUM OPEN DAY**

Our outstanding collection of 4,000 trees and shrubs, which is constantly being added to, is open to the public on Sunday June 5th from 2.00 p.m. to 6.00 p.m. Guided tours by tree experts will be available, and the admission charge of 80p (children 20p) will go to aid the National Gardens Scheme for charity.

There will also be another open day to show the trees in their autumn colouring on Sunday October 30th from 12 noon till 4 p.m.

## **SUMMER MUSIC IN THE RESTAURANT**

Throughout the summer piano music during dinner will be provided on Thursdays and Saturdays by Alfred Hallett, the gifted pianist and former tenor with the English National Opera, on Fridays by Barbara Jacobson, the remarkable and effervescent blind pianist, and on Sundays by the talented young musician Philip Griffin.

The music provides a relaxing and civilized background to enjoy the imaginative cooking of the brilliant young head chef Karen Wells and her team. She cooks with a light touch and creates feather-light soufflés and quenelles. Karen is also strong on fish dishes such as lattice of salmon and brill, and coulbiac of salmon.

Her partner in the front of the house is Parisian restaurant manager, Didier Felix, who brings a touch of Gallic charm to the serious business of serving the food.