

SPECIAL EVENTS 2018



"From the relaxing sounds of our amazing musicians, to our fascinating arboretum tours, this years' programme of events has something for everyone."



WEST LODGE PARK
YOUR COUNTRY RETREAT

"Welcome to West Lodge Park's 2018 Special Events Programme, in this, the Beale family's seventy third year in this beautiful hotel."

We have something of interest for each of you in our wonderful selection of events, from Gourmet Dinners to Concert Evenings inside the hotel, and from Beekeeping Days to Arboretum Tours in the gardens!

The pace of refurbishments and upgrades at West Lodge Park continues with new bedrooms, and smart public areas on the ground floor.

Welcome back to all our regular guests, and the warmest of welcomes to those joining one of our special events for the first time.

Booking terms and conditions for all special events are on our website at www.bealeshotels.co.uk/westlodgepark/special-events/



Chris Hall
General Manager



Wayne Turner
Executive Chef



Andrew Beale
Managing Director

Friday 26th January 2018

BURNS NIGHT



"Celebrate with us the traditional Burns Night Dinner."

One of the highlights of the year, our Burns night is an authentic celebration of all that is best from north of the border. Our piper addresses the haggis with the famous poem by Robert Burns, recited in the Gaelic.

MENU

*Haddock and potato soup
Sweetcorn and parsley*

*Macswen's Haggis
Neeps and tatties*

*Scotch fillet of beef
Black pudding, heritage carrots*

*Marmalade cake
Whisky ice cream, orange crisp*

*Café du Monde coffee or Newby
loose-leaf teas. Scots tablet.*

£59.00 per person

(table wines extra)

Payable at time of booking

Includes:

Sparkling wine and canapé reception in the John Evelyn Room, piping into dinner in the Mary Beale Restaurant, four course dinner, coffee/tea, recital of Address to a Haggis by Robert Burns, and a dram of Scotch whisky.

Reception: 7:30pm

Dress code: Black tie or kilt

Please advise any special dietary requirements when booking

Wednesday 14th February 2018

VALENTINE'S DINNER



"Join us for a romantic dinner for two"

Enjoy a wonderful candlelit three course dinner in the beautiful Mary Beale Restaurant accompanied by our pianist, Paul Jaffa.

M E N U

Celeriac and parsnip soup
Celeriac crisps, truffle cream

Scottish smoked salmon assiette
Home-smoked rilette, home-cured gravadlax, keta, pumpernickel bread

Barbary duck croquettes
Pumpkin purée, endive

Roasted beetroot salad
Goats' cheese crumb, beetroot crisps, cress

Champagne sorbet

Sacombe Hill farm beef
Grilled fillet, roast cocotte potatoes, slow cooked cherry tomatoes, truffle sauce

Corn-fed chicken breast
Heritage carrots, herb mash, mushroom and spinach ragout

Newlyn hake supreme
Parsley crust, dill crushed potatoes, baby vegetables, citrus butter sauce

Vegetable arancini
Tomato coulis, spinach, parsnip crisps

Belgian chocolate and wasabi fondant
Lime ice cream, poppy and sesame tuile

Mango and passion fruit cheesecake
Strawberry foam, white chocolate snow

British cheeseboard
Sharpham Elmhirst, Wookey Hole Cave-aged Cheddar, Colston Basset Stilton Quince jam and crackers

Glazed fruit tart
Crème pâtissière, crème Anglaise, strawberry coulis

Petits fours fondue
Marshmallow, honeycomb, strawberry, warm chocolate sauce

£42.00 per person (table wines extra)

Payable at time of booking

Dress code: Smart casual

Please advise any special dietary requirements when booking

Wednesday 14th February 2018

VALENTINE'S EVENING



"Enjoy the evening and savour the luxury of one of our wonderful bedrooms after your meal"

Take advantage of our special Valentine's Dinner, Bed & Breakfast rates as follows:

Classic room per couple	£230.00
Executive room per couple	£265.00
Luxury room per couple	£295.00

Additionally, you could include one of the following special packages:

Champagne Package 1 A bottle of chilled Champagne and a selection of chocolates and truffles	£73.00
Champagne Package 2 A bottle of chilled Vintage 2009 Taittinger Champagne and a selection of chocolates and truffles	£96.00
Sparkling Package A bottle of chilled vintage Prosecco, "Superiore Brut", 2015 and a bowl of chocolate coated strawberries	£49.00

NB: Vintages may be subject to change



"Valentine's is always a special time at West Lodge Park"

- Andrew Beale, 8th Generation custodian of West Lodge Park

Friday 9th March 2018

CONCERT DINNER



"London Harp Quartet"

Elizabeth Bass, Catherine Derrick, Mary Reid, Heather Wrighton

Fast building a reputation for their vibrant programmes and virtuosic performances. Founded by alumnae from the Royal Academy of Music under the artistic direction of Skaila Kanga, all four members thrive in varied musical settings at a professional level. They are passionate about promoting the harp and new music through this unique quartet, most recently having performed at Chichester Cathedral and St Martin-in-the-Fields.

PROGRAMME

Ernesto Lecuona: *Malaguena*

Christopher Gunning: *Beach Scenes*

Erik Satie: *Gymnopedie*

Gareth Wood: *Welsh Fantasy on Folk Songs*

Richard Bissill: *Three Dance Sketches*

INTERVAL

JS Bach: *Concerto BWV 1065*

i. Allegro

ii. Largo

iii. Allegro

Gavin Greenaway:

2018 World Premiere Commission

Franz Schubert (arranged by John Thomas)

Ave Maria

Marguerite

The Trout

George Gershwin: *I've Got Rhythm*

MENU

Home smoked chicken & avocado tian

Crème fraîche, coriander

Salmon supreme

Dill crushed new potatoes, kale, Chantenay carrots

Blood orange cheesecake

Crème Anglaise, orange crisp

Café du Monde coffee or Newby loose-leaf teas and homemade petits fours

Price: £66.00 per person (table wines extra)

Payable at time of booking

Includes: Sparkling wine & canape reception in private room, three course dinner, coffee/tea & petits fours and concert

Reception: 7.00pm **Dress Code:** Lounge suit

Please advise any special dietary requests at time of booking

Sunday 11th March 2018

MOTHER'S DAY



"Treat your Mother to Sunday Lunch at our Mary Beale Restaurant."

LUNCH

Three course lunch (five choices in each course) with coffee and chocolates, and a surprise gift for mum!

£48.00 per adult, children (under 12) £27.00

Payable at time of booking

Please advise any special dietary requests at time of booking

AFTERNOON TEA

Treat Mother to Afternoon Tea at West Lodge Park (between 3.30pm and 6.00pm), and take the opportunity to enjoy a stroll around the 35 acres of beautiful gardens.

MENU

Newby loose-leaf teas or Café du Monde coffee

Four finger sandwiches

Cheddar & chive mini quiche

2 warm scones with Devonshire clotted cream and Tiptree jam

3 homemade cakes

Price: £29.00 per adult - Children (under 12) £21.00

Prosecco Afternoon Tea £37.00 per person

(As the Afternoon Tea, plus a delicious chilled glass of Prosecco)

Champagne Afternoon Tea £41.00 per person

(As the Afternoon Tea, plus a delicious chilled glass of Rosé Champagne)

Payable at time of booking

Please advise any special dietary requests at time of booking

Available throughout 2018

ARBORETUM TOUR AND LUNCH OR AFTERNOON TEA



"Join Andrew Beale, the eighth generation in the family business, for a guided tour around the Beale Arboretum at West Lodge Park."

You will see some of the 800 species of trees around the 35 acre estate, the spectacular conifers, the national collections of Hornbeams and Taxodiums, the new Catalpa collection, magnolia and holly beds, and the glorious maple glade.

The tour begins at 2.30pm in the front lounge and finishes at 4.00pm with either lunch prior, or English Afternoon tea afterwards, served in the Mary Beale Restaurant.

Available on the following dates:

Wednesday 11th April

Wednesday 2nd May

Thursday 17th May

Friday 1st June

Wednesday 13th June

Thursday 28th June

Tuesday 10th July

Friday 27th July

Wednesday 8th August

Friday 31st August

Thursday 13th September

Tuesday 25th September

Wednesday 10th October

Wednesday 17th October

Tuesday 30th October

ARBORETUM TOUR LUNCH

At 1.00pm - £25.50

Enjoy a two course lunch from our Table d'hote restaurant menu including Café du Monde coffee or Newby loose-leaf teas & homemade petits fours

ARBORETUM TOUR AFTERNOON TEA

At 4.00pm - £23.50

Newby loose-leaf teas or Café du Monde coffee

*Four finger sandwiches
Cheddar & chive mini quiche
2 warm scones with Devonshire clotted cream and Tiptree jam
3 Homemade cakes*

Prosecco Afternoon Tea - £31.50 per person

(As the Afternoon Tea, plus a delicious chilled glass of Prosecco)

Champagne Afternoon Tea - £35.50 per person

(As the Afternoon Tea, plus a delicious chilled glass of Rosé Champagne)

Payable at time of booking

Please advise any special dietary requests at time of booking.
NB: Prices may be subject to change without notice.

The tour is FREE, with a choice of a two course lunch or afternoon tea.

Please book and pay in advance via our website www.bealeshotels.co.uk/shop or via reception on 020 8216 3900 - bookings can be made up to 10.00am on the day of the tour.

We will be walking on mainly hard paths and grass, a coat is recommended and sturdy footwear should be worn.

These tours are also free of charge for hotel residents, or guests attending conferences or functions on the day in question.



"I can't wait to share our beautiful arboretum with you all!" - Andrew

Sunday 1st April 2018

EASTER SUNDAY



"Join us for a three course Sunday lunch in the award winning Mary Beale Restaurant"

LUNCH

Five choices in each course, including Café du Monde coffee or Newby loose-leaf tea and chocolates.

£40.00 per adult, children (under 12) £25.00

Payable at time of booking

Please advise any special dietary requests at time of booking

AFTERNOON TEA

Enjoy a delicious Afternoon Tea in the Mary Beale Restaurant (between 3.30pm and 6.00pm), and take the opportunity to stroll around the 35 acres of beautiful gardens.

MENU

Newby loose-leaf teas or Café du Monde coffee

Four finger sandwiches

Cheddar & chive mini quiche

2 warm scones with Devonshire clotted cream and Tiptree jam

3 homemade cakes

Price: £26.00 per adult - Children (under 12) £18.00

Prosecco Afternoon Tea £34.00 per person

(As the Afternoon Tea, plus a delicious chilled glass of Prosecco)

Champagne Afternoon Tea £38.00 per person

(As the Afternoon Tea, plus a delicious chilled glass of Rosé Champagne)

Payable at time of booking

Please advise any special dietary requests at time of booking

Wednesday 2nd May 2018

ARBORETUM TOUR AND LUNCH OR AFTERNOON TEA

See page 8 & 9 for full details of this event



Sunday 13th May 2018

GARDEN OPEN DAY



"Visit The Beale Arboretum to view the trees and shrubs in their glorious spring colours."

At the same time support the National Garden Scheme and help us to raise money for various charities, including MacMillan Nurses.

Tours will be available between 2.00pm and 5.00pm, and brochures are available for those who would prefer to wander round the gardens on their own.

Entrance: 2.00pm - 5.00pm

Adults £5.00 – Children (under 12) FREE

Afternoon teas will be available on the Bar Terrace, or in the lounge, throughout the afternoon.

Thursday 17th May 2018

ARBORETUM TOUR AND LUNCH OR AFTERNOON TEA

See page 8 & 9 for full details of this event



Saturday 19th May 2018

BEEKEEPING EXPERIENCE DAY



"Enjoy a full days' activities with beekeepers Ronald & Mary Hunter, when you can learn all about honeybees and the production of honey."

*We will provide you with an information pack,
and a jar of West Lodge Park Honey.*



"I hope you can join Ron & Mary on an educational yet fun experience." - Andrew

PROGRAMME

10.00 am

Tea/coffee/biscuits on arrival

10.15 am

*Introduction to bees, pollination, bee dance, beeswax and honey
Equipment required for beekeeping, demo and hands on*

12.30 pm

Three course lunch in the Mary Beale Restaurant

2.00 pm

*Demo and hands on practical at the West Lodge Park beehives
Self-guided tour of grounds to see trees visited by bees
for nectar and pollen (map provided)
How to help honey bees*

3.00 pm

Tea/coffee/biscuits

4.00 pm

Finish

LUNCH MENU

Dingley Dell pork

Slow cooked belly fritters, apple sauce, crackling

Corn-fed chicken

Roast breast, celeriac purée, spinach, baby carrots

West Lodge Park honey parfait

Almond tuile & crème Anglaise

*Café du Monde coffee or Newby loose-leaf tea
Homemade petits fours*

Please advise any dietary requests when booking

£84.00 per person (limited to 12 spaces)

Payable at time of booking

We recommend that participants wear closed footwear – e.g. wellies or boots – and ladies wear trousers. Other protective clothing will be provided for your use during the day.

Friday 1st June,
Wednesday 13th June 2018

ARBORETUM TOUR AND LUNCH OR AFTERNOON TEA

See page 8 & 9 for full details of this event



Sunday 17th June 2018

FATHER'S DAY



"Treat your father to a meal at West Lodge Park on his special day"

LUNCH

Three course lunch (five choices in each course), coffee/tea, homemade petits fours and a little surprise gift for Dad!

Adults £42.00 - Children (under 12) £27.00

Payable at time of booking

Please advise any special dietary requests at time of booking

AFTERNOON TEA

Enjoy a delicious Afternoon Tea in the Mary Beale Restaurant (between 3.30pm and 6.00pm), and take the opportunity to stroll around the 35 acres of beautiful gardens.

MENU

Newby loose-leaf teas or Café du Monde coffee

Four finger sandwiches

Cheddar & chive mini quiche

2 warm scones with Devonshire clotted cream and Tiptree jam

3 homemade cakes

Price: £26.00 per adult - Children (under 12) £18.00

Prosecco Afternoon Tea £34.00 per person

(As the Afternoon Tea, plus a delicious chilled glass of Prosecco)

Champagne Afternoon Tea £38.00 per person

(As the Afternoon Tea, plus a delicious chilled glass of Rosé Champagne)

Payable at time of booking

Please advise any special dietary requests at time of booking

Thursday 28th June 2018

ARBORETUM TOUR AND LUNCH OR AFTERNOON TEA

See page 8 & 9 for full details of this event



Saturday 30th June 2018

BEEKEEPING EXPERIENCE DAY



"Enjoy a full days' activities with beekeepers Ronald & Mary Hunter, when you can learn all about honeybees and the production of honey."

For full details see page 12 and 13

Tuesday 10th July 2018

ARBORETUM TOUR AND LUNCH OR AFTERNOON TEA

See page 8 & 9 for full details of this event



Saturday 14th July 2018

CLAY PIGEON SHOOT & GAME LUNCH

"Enjoy a real country retreat experience at West Lodge Park, with clay pigeon shooting on our top field, followed by a delicious game lunch created especially for the day by our executive chef, Wayne Turner."



MENU

*Rabbit & thyme roulade
Pickled beetroot, parsnip crisps*

*Venison haunch steak
Bubble & squeak, spinach,
baby carrots, juniper berry sauce*

*Glazed blackberry tart
Apple sorbet, apple crisp*

*Café du Monde coffee or
Newby loose-leaf teas
and homemade petits fours*

£95.00 per person (table wines extra)

Payable at time of booking

Includes: Coffee or tea on arrival, clay pigeon shoot (with 25 clays), a Prosecco toast, and prize to the best shot! Three course lunch, coffee/tea and homemade petits fours

Shooting: 10.30am

Lunch: 12.30pm approx. (dependent on numbers)

Dress Code:

Casual country wear for the clay pigeon shooting and lunch
Please advise any special dietary requests at time of booking

Friday 27th July,
Wednesday 8th August 2018

ARBORETUM TOUR AND LUNCH OR AFTERNOON TEA

See page 8 & 9 for full details of this event



Friday 10th August 2018

SUMMER SWING DINNER DANCE



Join us for a night of swing music with the Paul Jaffa House Band playing memorable songs from the thirties and forties.

M E N U

Brixham crab & cucumber roulade
Bisque dressing

Slow cooked short rib beef
Jack Daniel's barbecue sauce, Savoy
cabbage, Pont Neuf potatoes

Key lime pie
Lime syrup, vanilla crisp

Café du Monde coffee or
Newby loose-leaf tea
Homemade petits fours

£69.00 per person (table wines extra)

Payable at time of booking

Includes:

Sparkling wine & canapé reception in a private room, three course dinner, coffee/tea, homemade petits fours and dancing

Reception: 7.00pm

Dress Code: Lounge suit

Please advise any special dietary requests at time of booking

Friday 31st August,
Thursday 13th September 2018

ARBORETUM TOUR AND LUNCH OR AFTERNOON TEA

See page 8 & 9 for full details of this event



Friday 21st September 2018

MURDER MYSTERY EVENING AT WEST LODGE PARK



WITHOUT A CLUE

In our 1920s murder mystery Dr Grey is an unwelcome guest at Marble Mansion and his presence is unsettling to both the wealthy widow Nicola Navey and her niece Penelope Pink. With the help of close friends they plan to ensure that he no longer imposes on their hospitality and departs as soon as is politely possible. But has Dr Grey other malicious intentions for his prolonged stay and will long kept secrets be revealed?

MENU

*Smoked salmon & cream cheese
galette
Puff pastry, herb dressing*

*Corn fed chicken breast
Savoyard potato, spinach, Chantenay
carrots, red wine jus*

*Dark chocolate tart
Orange sorbet, chocolate tuile*

*Café du Monde coffee or
Newby loose-leaf tea
Homemade petits fours*

£65.00 per person (table wines extra)

Payable at time of booking

Includes:

Sparkling wine & canapé reception in a private room,
three course dinner, coffee/tea, homemade petits fours
and murder mystery evening

Reception: 7.00pm

Dress Code: Lounge suit

Please advise any special dietary requests at time of booking

Tuesday 25th September,
Wednesday 10th October 2018

ARBORETUM TOUR AND LUNCH OR AFTERNOON TEA

See page 8 & 9 for full details of this event



Friday 12th October 2018

CONCERT DINNER

"English Piano Trio"

*THE SCHUMANNS –**Turbulence and Friendships**Music performed by the**English Piano Trio. The script**is narrated by Christopher**Ravenscroft and Ann Penfold*

Robert Schumann's emotionally turbulent life is unusually well-documented, not least because both he and his wife Clara kept diaries. The revealing and entertaining entries provide an insight into his music, his psychology, his friendships with Mendelssohn, Wagner, Liszt and Brahms, and of course his marriage to Clara, mother of their many children, as well as one of the greatest pianists of her age. The music is from both Robert and Clara Schumann, Brahms and Mendelssohn.

PROGRAMME

THE SCHUMANNS – Turbulence & Friendships

- Robert Schumann* *Piano Trio in D minor opus 63 - 1st movement*
Mit Energie und Leidenschaft
- Clara Schumann* *Piano Trio in G minor opus 17 - 2nd movement Andante*
- Felix Mendelssohn* *Piano Trio in D minor opus 49 - 1st movement*
Molto Allegro agitato
- Robert Schumann* *Piano Trio in D minor opus 63 - 2nd movement*
Lebhaft, doch nicht zu rasch

INTERVAL

- Johannes Brahms* *Piano Trio in B major opus 8 - 3rd movement Adagio*
- Robert Schumann* *Piano Trio in D minor opus 63 - 3rd movement Langsam,*
mit inniger Empfindung 4th movement Mit Feuer

MENU

Game terrine
Cumberland sausage, toasted brioche

Sea bass fillet
New potatoes, braised fennel & carrots

Blackberry & frangipane tart
Crème Anglaise

Café du Monde coffee or Newby
loose-leaf teas, homemade
petits fours

£66.00 per person (table wines extra)

Payable at time of booking

Includes: Sparkling wine & canapé reception in a private room, three course dinner, coffee/tea & petits fours and concert

Reception: 7.00pm **Dress Code:** Lounge suit

Please advise any special dietary requests at time of booking

Wednesday 17th October 2018

ARBORETUM TOUR AND LUNCH OR AFTERNOON TEA

See page 8 & 9 for full details of this event



Sunday 21st October 2018

GARDEN OPEN DAY



"Visit The Beale Arboretum and see the leaves of the trees and shrubs change into the beautiful gentle tints of autumn."

Support the National Garden Scheme and help us to raise money for various charities, including MacMillan Nurses.

Tours will be available between 1.00pm and 4.00pm, and brochures are available for those who would prefer to wander round the gardens on their own.

Entrance: 1.00pm - 4.00pm

Adults £5.00 – Children (under 12) FREE

Afternoon Teas will be available on the Bar Terrace or in the lounge, throughout the afternoon

Tuesday 30th October 2018

ARBORETUM TOUR AND LUNCH OR AFTERNOON TEA

See page 8 & 9 for full details of this event



Friday 2nd November 2018

BORDEAUX GOURMET DINNER



Join us for a gastronomic evening of superb food and wine from the Bordeaux region, hosted by Master of Wine Jonathan Pedley. The Bordeaux area is world-renowned for its Clarets, while the Bordelaise food is equally wonderful.

The menu, by Executive Chef Wayne Turner, takes the best of the Bordeaux tradition, and is matched by fine wines with every course.

M E N U

Duck confit croquette
Carrot & orange purée,
Château Jacques Noir Saint-Emilion

Salmon ceviche
Citrus dressing, keta, dill
Château Thieuley Blanc

Rosé sorbet
Château Thieuley Clairet Rosé

Fillet of beef bordelaise
Pommes rôsti, baby vegetables
Château Lagrange Saint-Julien
3ème Cru Classé

Tarte aux fine pommes
Apricot glaze, crème Anglaise
Lafleur Mallet Sauternes

Café du Monde coffee or Newby
loose-leaf teas and truffles

£89.00 per person (table wines extra)

Payable at time of booking

Includes: Sparkling wine & canapé reception in a private room,
 five course dinner, coffee/tea and truffles

Reception: 7.00pm **Dress Code:** Lounge suit

Please advise any special dietary requests at time of booking

Sunday 16th December 2018

CHRISTMAS CONCERT DINNER



Emily Haig, Soprano and Adrian Boynton, Piano

Emily trained in both musical theatre and classical voice and is the preferred anthem soprano of the Football Association having appeared no less than nine times at Wembley Stadium in 2016/7, with the highlight being the Emirates FA Cup Final which was live broadcast to 100 million spectators worldwide. In addition she performed the national anthem at the Rolex British Grand Prix in July 2017 which signals the start of the race and also performed at the prestigious Grand Prix Ball.

Adrian received his advanced music training at the University of Reading where he gained an honours degree and won prizes in organ playing and piano accompaniment. Postgraduate research took him to Nottingham University where he was awarded the Archbishop of Canterbury's Diploma, the highest award in Church music.

CHRISTMAS & NEW YEAR AT WEST LODGE PARK

Please ask for our Christmas brochure featuring a wide choice of exciting events over the festive period.



PROGRAMME

Vivaldi Domine Deus

Handel Messiah:

- How Beautiful Were The Feet
- Rejoice Greatly

Chopin Waltz in A flat Op 69 No 1

Three English Songs with a Christmas Theme:

- Holy Boy *Ireland*
- Hymn to the Virgin *Rubbra*
- Shepherd's Pipe Carol *Rutter*

Two Songs by Max Reger:

- Zum Schlafen
- Maria Wiegenlied

Adam O Holy Night

Interval

Three Christmas Songs by Michael Head:

- Carol of the Field Mouse
- Little Road to Bethlehem
- Gloriosa Domina

Puccini Vissi d'Arte

Strauss Adele's Laughing Song

Rachmaninov Polichinelle Op 3 No 4

Robert Brown Christmas Lullaby

Cahn / Styne Christmas Waltz

Buffett Christmas Island

Christmas Medley:

- Winter Wonderland
- Let It Snow
- Rockin Around the Christmas Tree

Martin / Blane Have Yourself A Merry Little Christmas

MENU

*Smoked salmon & cream cheese
galette*

Puff pastry, herb dressing

Turkey ballotine

*Chestnut stuffing, chipolata sausage
wrapped in bacon, Brussels sprouts,
Chantenay carrots, chateau potatoes,
turkey jus, cranberry sauce &
bread sauce*

Christmas pudding

Whisky sauce and redcurrants

*Café du Monde coffee or Newby
loose-leaf teas, homemade petits
fours and mince pies*

£66.00 per person (table wines extra)

Payable at time of booking

Includes: Sparkling wine & canapé reception in a private room,
three course dinner, coffee/tea & petits fours and concert

Reception: 7.00pm **Dress Code:** Black tie

Please advise any special dietary requests at time of booking



BEALES HOTELS

GENERATIONS OF EXCELLENCE SINCE 1769

"A beautiful country house in 35 acres of wonderful grounds"



WEST LODGE PARK

YOUR COUNTRY RETREAT



West Lodge Park Hotel, Cockfosters Road, Hadley Wood, Herts EN4 0PY
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"A stunning, four star contemporary hotel with dramatic modern artwork"



bealeshotel

CONTEMPORARY STYLE, UNIQUE VISION



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