“From the relaxing sounds of our amazing musicians, to our fascinating arboretum tours, this year’s programme of events has something for everyone.”
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/

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

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.

M E N U

Haddock and potato soup
Sweetcorn and parsley
***

Macsween’s Haggis
Neeps and tatties
***

Scotch fillet of beef
Black pudding has, 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.
“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 rillettes, home-cured gravadlax,_eta, 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 Elmthirst, Wookey Hole Cave-aged Cheddar, Colston Bassett Stilton Quince jam and crackers

**Glazed fruit tart**
Crème patissière, 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:

<table>
<thead>
<tr>
<th>Room Type</th>
<th>Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic room per couple</td>
<td>£230.00</td>
</tr>
<tr>
<td>Executive room per couple</td>
<td>£265.00</td>
</tr>
<tr>
<td>Luxury room per couple</td>
<td>£295.00</td>
</tr>
</tbody>
</table>

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

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

INTERVAL

J.S. 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 fraiche, 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
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
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
**SPECIAL EVENTS 2018**

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

**MENU**

- **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 10th August 2018**

**SUMMER SWING DINNER DANCE**

---

**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
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**

Music performed by the English Piano Trio. The script is narrated by Christopher Ravenscroft and Ann Penfold

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
  - Molto Allegro agitato

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
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.
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 Claret, 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.

**MENU**

- **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 rösti, 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 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  
- Hymn to the Virgin  
- Shepherd’s Pipe Carol

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
“A beautiful country house in 35 acres of wonderful grounds”

West Lodge Park Hotel, Cockfosters Road, Hadley Wood, Herts EN4 0PY
T: 020 8216 3900 F: 020 8216 3937 E: westlodgepark@bealeshotels.co.uk

“An<ref> stunning, four star contemporary hotel with dramatic modern artwork</ref>”

Beales Hotel, Comet Way, Hatfield, Herts AL10 9NG
T: 01707 288500 F: 01707 256282 E: hatfield@bealeshotels.co.uk