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

WEST LODGE PARK
YOUR COUNTRY RETREAT
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.

“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.

**Friday 25th January 2019**

**BURNS NIGHT**

**MENU**

- **Cullen skink**
  Leek & potato soup, poached haddock & parsley

- **Macsween’s Haggis**
  Neeps and tatties

- **Sacombe Hill Farm beef fillet**
  Herb mashed potato, confit carrot, thyme jus

- **Raspberry crème brûlée**
  Orange shortbread

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

**£62.00 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

“Welcome to West Lodge Park’s 2019 Special Events Programme, in this, the Beale family’s seventy fourth year in this beautiful hotel and also the 250th year as a family business”.

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
Thursday 14th February 2019

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.

MENU

Jerusalem artichoke soup
Truffle cream

Brixham crab and salmon ravioli
Vierge sauce

Confit Barbary duck rillettes
Orange and chilli marmalade

Roasted pear
Stilton fonduta, caramelized walnuts

Champagne sorbet

Shetland salmon tornado
Du Pay lentils, smoked salmon créme fraîche

Corn-fed chicken supreme
Heritage carrots, pea puree, parmentier potatoes

Sacombe Hill Farm beef fillet
Truffle rôsti, baby carrots and turnips, red wine jus

Caramelised red onion and Brie
du Meaux tart
Roasted new potatoes, rocket, balsamic dressing

Chocolate and cherry fondant
Lime ice cream

Isle of Mull cheddar, Bosworth Ash, Pont-L’èveque
Quince jam, sourdough bread, fresh figs

Passion fruit tart
Raspberry foam, white chocolate snow

Mango mousse
Hot Chocolate sauce, strawberry powder

Café du Monde coffee or Newby loose-leaf tea

£45.00 per person (table wines extra)
Payable at time of booking

Dress code: Smart casual

Please advise any special dietary requirements when booking

Thursday 14th February 2019

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 rates - price includes dinner, bed and breakfast in the Mary Beale Restaurant.

<p>| | |</p>
<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Classic bedroom per couple</td>
<td>£240.00</td>
</tr>
<tr>
<td>Executive bedroom per couple</td>
<td>£275.00</td>
</tr>
<tr>
<td>Luxury bedroom per couple</td>
<td>£305.00</td>
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Additionally, you could include one of the following special packages:

<table>
<thead>
<tr>
<th>Package</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Champagne Package 1</td>
<td>£75.00</td>
</tr>
<tr>
<td>A bottle of chilled Champagne and a selection of chocolates and truffles</td>
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</tr>
<tr>
<td>Champagne Package 2</td>
<td>£98.00</td>
</tr>
<tr>
<td>A bottle of chilled Vintage 2009 Taittinger Champagne and a selection of chocolates and truffles</td>
<td></td>
</tr>
<tr>
<td>Sparkling Package</td>
<td>£50.00</td>
</tr>
<tr>
<td>A bottle of chilled vintage Prosecco, “Superiore Brut”, 2017 and a bowl of chocolate coated strawberries</td>
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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 8th March 2019

CONCERT DINNER
“Kramer Durcan Duo”
Miriam Kramer (violin), Nicholas Durcan (piano)

Miriam and Nicholas are both Naxos recording artists and their performances have been described by American Record Guide as “flawless and beautiful”. They have performed in major venues around the world including London’s Wigmore Hall and New York’s Lincoln Centre. Their recent recital in South Africa was described by Artsmart Durban as “An evening of superb music making .. Performed with intensity and tenderness .. Passionate and flamboyantly virtuosic, bringing the audience to its feet”.

PROGRAMME

| Bartók | - Romanian Dances
| Bach   | - Adagio ma non tanto from Sonata no.3 in E Major BWV 1016
| Franck | - Sonata in A Major
|       | I.Allegretto Ben moderato
|       | II.Allegro Molto
|       | III.Recitativo-Fantasie, Ben moderato
|       | IV.Allegretto poco mosso

Interval

Piazzolla - Oblivion
Libertango - Sonata
Debussy - I.Allegro vivo
II.Intermede Fantasque e leger
III.Finale: Tres anime
Gershwin - Fantasia
Ravel - Tzigane

Sunday 31st March 2019

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!

Price: £49.50 per adult, children (under 12) £27.50
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: £30.00 per adult, children (under 12) £21.75

Prosecco Afternoon Tea £38.00 per person
(As the Afternoon Tea, plus a delicious chilled glass of Prosecco)

Champagne Afternoon Tea £42.25 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

MENU

Lunch

Salmon, king prawn and mullet terrine
Tomato, vinaigrette, sea herbs

Rhubarb cheesecake
Poached rhubarb, milk chocolate ice cream

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

Price: £68.00 per person (table wines extra)
Payable at time of booking
Includes: Sparkling wine & canapé 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
Available throughout 2019

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:

Thursday 11th April
Wednesday 1st May
Thursday 16th May
Tuesday 4th June
Thursday 13th June
Friday 28th June
Wednesday 10th July
Friday 26th July
Thursday 8th August
Tuesday 3rd September
Friday 13th September
Wednesday 25th September
Thursday 10th October
Friday 18th October
Wednesday 30th October

ARBORETUM TOUR LUNCH
At 1.00pm - £26.50
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 - £24.25
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 - £32.50 per person
(As the Afternoon Tea, plus a delicious chilled glass of Prosecco)

Champagne Afternoon Tea - £36.50 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 21st April 2019

**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.

**Price:** £41.00 per adult, children (under 12) £25.75

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:** £26.75 per adult, children (under 12) £18.50

Prosecco Afternoon Tea £35.00 per person
(As the Afternoon Tea, plus a delicious chilled glass of Prosecco)

Champagne Afternoon Tea £39.00 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

Please advise any special dietary requests at time of booking
Saturday 18th May 2019

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.

Also available on Saturday 6th July 2019

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

4.30 pm
Finish

LUNCH MENU

Chicken and morel mushroom terrine
Mushroom and tarragon cream, crispy skin

Shetland salmon terrnedo
Du Puy lentils, smoked salmon creme fraiche

West Lodge Park honey parfait
Almond tuile & creme Anglaise

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

Please advise any dietary requests when booking

£86.00 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.

Tuesday 4th June,
Thursday 13th June 2019

ARBORETUM TOUR AND LUNCH OR AFTERNOON TEA

See page 8 & 9 for full details of this event
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!

**Price:** £43.25 per adult, children (under 12) £27.80
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:** £26.75 per adult, children (under 12) £18.50
Payable at time of booking
Please advise any special dietary requests at time of booking

“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

BEEKEEPING EXPERIENCE DAY

Wednesday 10th July 2019

ARBORETUM TOUR AND LUNCH OR AFTERNOON TEA

See page 8 & 9 for full details of this event
Friday 12th July 2019
TAITTINGER GOURMET EVENING

Sample the fine Champagnes from Taittinger, one of the largest and oldest Champagne houses, with a guest speaker from Taittinger, and live piano music during dinner. Enjoy specially selected Champagnes and fine wines to match each of the 5 courses. Be sure not to miss this gastronomic treat. The Taittinger balloon will be at West Lodge Park, weather permitting.

M E N U

Sparkling Champagne and canapé reception
Taittinger Brut Réserve

*p
Rabbit terrine
Red wine jelly, rocket, garlic toasts

Vintage Taittinger

*p
Taittinger rosé sorbet

*p
Lemon sole délice
Shetland salmon mousse, dill crushed new potatoes, samphire, vierge sauce

Taittinger Comte Blanc de Blanc

Langres cheese
Quince paste, olive bread
Domaine Carneros Avantgarde Pinot Noir

*p
Gateau mollet
Warm chocolate sauce, poached peach

Taittinger Nocturne Rosé Sec NV

*p
Lemon sole délice
Shetland salmon mousse, dill crushed new potatoes, samphire, vierge sauce

Taittinger Comte Blanc de Blanc

£109.00 per person (table wines extra)
Payable at time of booking

Includes: Champagne & canapé reception in a private room, five course dinner and a specially selected glass of Champagne/wine to match each course, coffee/tea & homemade petits fours.

Reception: 7.00pm
Dress Code: Lounge suit
Please advise any special dietary requests at time of booking

Friday 9th August 2019
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 mayonnaise
Tomato and chilli dressing, spaghetti cucumber

*p
Slow cooked short rib beef
Jack Daniel’s barbecue sauce, fondant potato, Savoy cabbage

*p
Chocolate and lime cheesecake
Lime gel, spun sugar

Cheese board (per table)
Wookey Hole Cave-aged Cheddar, Brie de Meaux, Colston Bassett Stilton
Quince jam and crackers

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

£71.00 per person (table wines extra)
Payable at time of booking

Includes:
Sparkling wine & canapé reception in a private room, four 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 26th July, Thursday 8th August 2019
ARBORETUM TOUR AND LUNCH OR AFTERNOON TEA
See page 8 & 9 for full details of this event

Tuesday 3rd September, Friday 13th September 2019
ARBORETUM TOUR AND LUNCH OR AFTERNOON TEA
See page 8 & 9 for full details of this event
Friday 11th October 2019

CONCERT DINNER

John Paul Ekins (Piano)

John Paul’s concert schedule takes him across the UK, Europe, and further afield, having been nationally broadcast on the BBC, and in Romania and Poland.

A graduate of the Royal College of Music and Guildhall School of Music & Drama (where he was a scholar with Charles Owen), His career highlight to date was his Albert Hall debut, performing Rhapsody in Blue with Southbank Sinfonia.

John Paul has been presented to Her Majesty The Queen at a Reception for Young Performers at Buckingham Palace, and he has been awarded as many as 19 awards and prizes at international competitions.

PROGRAMME

J. Haydn - Andante & variations in F minor, Hob. 17/6
W. A. Mozart - Sonata in C Minor, K. 457
F. Liszt - Harmonies du Soir, S. 139/11
F. Liszt - Cantique d’Amour, S. 173/10

INTERVAL

M. Mussorgsky - Pictures at an Exhibition

$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 murder mystery evening
Reception: 7.00pm
Dress Code: Lounge suit
Please advise any special dietary requests at time of booking

PSYCHIC INTERFERENCE

Lethal Lodge is the perfect venue for our spiritual fair this year, amongst others the famous clairvoyant Madam Mystique will communicate with the other side. But is there a darker side to the spiritual plane? Who knows what may pay us a visit. Come join us and unearth the truth for yourselves!

MENU

Game terrine
Homemade chutney, ciabatta toast

Sticky toffee pudding
Butterscotch sauce, Devonshire clotted cream

Corn-fed chicken breast
Boulangerie potato, roast butternut squash, spinach

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 murder mystery evening
Reception: 7.00pm
Dress Code: Lounge suit
Please advise any special dietary requests at time of booking

ARBORETUM TOUR AND LUNCH OR AFTERNOON TEA

See page 8 & 9 for full details of this event

Wednesday 25th September, Thursday 10th October 2019

GAME TERRINE

Homemade chutney, ciabatta toast

Sticky toffee pudding
Butterscotch sauce, Devonshire clotted cream

CORN-FED CHICKEN BREAST

Boulangerie potato, roast butternut squash, spinach

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 murder mystery evening
Reception: 7.00pm
Dress Code: Lounge suit
Please advise any special dietary requests at time of booking

£68.00 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 20th September 2019

MURDER MYSTERY EVENING

AT WEST LODGE PARK
**Sunday 20th October 2019**

**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.

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**Friday 1st November 2019**

**BURGUNDY GOURMET DINNER**

Join us for a gastronomic evening of superb food and wine from the Burgundy region.

The menu, by Executive Chef Wayne Turner, takes the best of the Burgundy tradition, and is matched by fine wines with every course with a guest speaker from Anthony Byrne Fine Wines and live piano music during dinner.

NB: Exact growers and vintages will be confirmed closer to the time.

**MENU**

- **Reception Cremant de Bourgogne**
  - Brut Réserve NV Bailly Lapierre
  - *****

- Foie gras and confit duck terrine
  - Apple jelly, raspberry dressing
  - **Chablis Premier Cru**
  - *****

- Scallop and salmon ceviche
  - Dill and lime dressing
  - **Meursault**
  - *****

- Fillet of beef Bourguignon
  - Confit onions, carrots, potato purée
  - **Beaune Premier Cru**

- Comté gougeré
  - Warm choux pastry cheese puff
  - **Muscat de Beaumes de Venise**
  - *****

- Tarte de Semoule au cassis
  - Blackcurrant and semolina tart
  - **Banyuls**
  - *****

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

**£109.00 per person** (table wines extra)

Payable at time of booking

**Includes:** Sparkling wine & canapé reception in a private room, five course dinner matched by specially selected glass of fine wine with each course.

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

Please advise any special dietary requests at time of booking.

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**Friday 18th October 2019**

**ARBoretum tour and lunch or afternoon tea**

See page 8 & 9 for full details of this event.

**Wednesday 30th October 2019**

**ARBoretum tour and lunch or afternoon tea**

See page 8 & 9 for full details of this event.
Sunday 15th December 2019

**CHRISTMAS CONCERT DINNER**

*Camilla Jeppeson (Soprano) and Mary Reid (Harp)*

Mary performs as a soloist, orchestral musician, chamber artist and for community musical outreach work. She has given solo recitals at Ripon Cathedral, for the Brantwood Young Artist Series and at the 11th Russian Harp Festival in Moscow. Other recent highlights include performing for the Ring Cycle at the Royal Opera House in 2018, at the Oxford Lieder Festival and at the Gibraltar International Music Festival.

Camilla initially studied as a pianist before training as a singer. After completing the Associated Studios Opera Course in London, she began studies with world-renowned bass Graeme Danby. Most recently, Camilla made her Italian debut as Lauretta in Gianni Schicchi, and her house debut at the Teatro del Giglio, Lucca. Operatic roles have included Blonde (Die Entführung aus den Serail), La Sagesse/Lucinde as part of the Grimeborn Festival at the Arcola Theatre and Zerlina (Don Giovanni), which Camilla received critical acclaim for; “her Batti, batti was a highlight of Act 1”.

Other engagements have included performances at the Royal Greenwich International Early Music Festival, an appearance with the Rameau Academy accompanied by Rob Howarth, Cadogan Hall and The Ritz.

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**PROGRAMME**

‘ONE STARRY NIGHT’

A seasonal programme for soprano and harp including the French songs Nuit d’Etoiles by Claude Debussy and Les Anges by Erik Satie, British works by John Rutter, Benjamin Britten and Michael Hurd as well as Christmas favourite O Holy Night and many others.

---

**MENU**

- **Scottish smoked salmon mousse**
  - Cream cheese, lemon gel, keta, pea shoots
  - ***

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

- **Christmas pudding**
  - Brandy cream, redcurrants

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

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**£68.00 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

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**CHRISTMAS & NEW YEAR AT WEST LODGE PARK**

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

“A stunning, four star contemporary hotel with dramatic modern artwork”

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

www.bealeshotels.co.uk