

SPECIAL EVENTS 2020



"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

"Welcome to West Lodge Park's 2020 Special Events Programme, in this, the Beale family's seventy fifth year in this beautiful hotel and also the 250th year as a family business".

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

Thursday 16th January 2020

MARY BEALE BOOK LAUNCH AND TOUR



"Lunch and talk by Penelope Hunting, author of My Dearest Heart"

Mary Beale (1633-1699) was one of the earliest professional women artists in Britain. Her successful career was documented by her husband, Charles, whose almanacks provide a unique record of Mary's patrons, painting technique and family affairs. Her portraits of politicians, clergy, aristocracy and intellectuals reflect the vibrant literary, scientific and political scene of the seventeenth century.

PROGRAMME

11.00am
Arrival & coffee and pastries

11.30am
Talk by Penelope Hunting in the John Evelyn room

12.00 noon
Walk around with Andrew Beale, to include paintings in the King Charles room, John Evelyn room, the front lounge at West Lodge Park and the Mary Beale restaurant

1.00pm
Three course lunch in the John Evelyn room, including white and red wine, Café du Monde coffee and homemade petits fours

After lunch, weather permitting, there will be an optional winter tour around the Beale Arboretum hosted by Andrew Beale – enjoy some of the evergreen trees, hollies, and witch hazels, bring warm clothes and boots.

Ticket price: £35.00 per person

The superb book My Dearest Heart will be on sale during this event.

LUNCH

*Dingley Dell ham hock rillettes
Piccalilli, pea shoots*

*Salmon supreme
Roasted butternut squash, spinach
quinoa, red wine butter sauce*

*Rhubarb crumble tart
Gold Medal vanilla ice cream, poached
rhubarb*

Please advise any dietary requirements at time of booking

Friday 24th January 2020

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

Served with artisan bread and unsalted butter

*Haddock and potato soup
Sweetcorn and parsley*

*Macsween's Haggis
Neeps and tatties*

*Scotch fillet of beef
Black pudding hash, heritage carrots,
red wine jus*

*Marmalade cake
Whisky ice cream, orange crisp*

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

£65.00 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

Friday 14th February 2020

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 Director of Music Paul Jaffa, on piano.

M E N U

Parsnip and rosemary soup
Parmesan crisp

Salmon and king scallop ravioli
White wine dill cream

Salt beef brisket croquettes
Pea purée

Roasted baby beetroot
Hummus, dukkah, chilli oil

Champagne sorbet

Lemon sole and salmon delice
*Crushed new potatoes, samphire,
saffron sauce*

Corn-fed chicken supreme
*Parsley mash, parmentier squash,
red wine jus*

Sacombe Hill Farm beef sirloin
*Pont Neuf potatoes, Café de Paris
butter, crispy kale*

*Wild mushroom and
spinach pithivier*
*Tarragon cream, herb mash,
baby carrots*

Chocolate and orange fondant
White chocolate sorbet, micro coriander

*Isle of Mull Cheddar, Bosworth
Ash, Pont l'Évêque*
Quince jam, sourdough bread, fresh figs

Passion fruit cheesecake
Raspberry foam, white chocolate snow

*White chocolate and Grand
Marnier mousse*
Champagne jelly, roasted strawberries

*Café du Monde coffee or
Eilles loose-leaf tea.*
Petits fours fondue
*Marshmallow, honeycomb, strawberry,
warm chocolate sauce*

£47.00 per person (table wines extra)

Payable at time of booking

Dress code: Smart casual

Please advise any special dietary requirements when booking

Friday 14th February 2020

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 Valentine's dinner, bed and breakfast in the Mary Beale Restaurant for two.

Classic bedroom per couple	£250.00
Executive bedroom per couple	£285.00
Luxury bedroom per couple	£315.00

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

Champagne Package 1	£75.00
A bottle of chilled Champagne and a selection of chocolates and truffles	
Champagne Package 2	£98.00
A bottle of chilled Vintage 2009 Taittinger Champagne and a selection of chocolates and truffles	
Sparkling Package	£50.00
A bottle of chilled Prosecco and a bowl of chocolate coated strawberries	

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 6th March 2020

CONCERT DINNER



"English Piano Trio"

War and Peace in Stalin's Russia

The composer, Dmitri Shostakovich, and the poetess, Anna Akhmatova, knew and admired each other. They lived through these tumultuous times, reflecting the horror and passion in their art. This is their story expressed through words and music.

The music is from Shostakovich Trios 1 and 2, 'Five Little Pieces' and Tchaikovsky Trio.

Performed by the English Piano Trio with narrators Christopher Ravenscroft and Ann Penfold.

MENU

Smoked mackerel paté
Horseradish cream, pickled cucumber,
herb oil

Corn-fed chicken breast
Black pudding hash, Chantenay carrots,
spinach

Dark chocolate roulade
White chocolate panna cotta

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

Price: £71.00 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

Sunday 22nd March 2020

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



"Your Mother will love this special day!" – Andrew



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

English Afternoon Tea

Four finger sandwiches

Cheddar & chive mini quiche

2 warm scones with Devonshire clotted cream and Tiptree jam

A selection of 3 homemade cakes

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

Prosecco Afternoon Tea £38.00 per person

(As the West Lodge Park Afternoon Tea, plus a delicious chilled glass of Rosé Prosecco)

Champagne Afternoon Tea £42.25 per person

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

In order to ensure smooth service please note that we are unable to offer any other alternative combination of sandwiches. Payable at time of booking. Please advise any special dietary requests at time of booking

Available throughout 2020

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 9th April

Wednesday 29th April

Thursday 14th May

Tuesday 2nd June

Thursday 11th June

Friday 26th June

Wednesday 8th July

Wednesday 29th July

Thursday 6th August

Tuesday 1st September

Friday 11th September

Wednesday 23rd September

Thursday 8th October

Friday 16th October

Wednesday 28th 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 Eilles loose-leaf teas & homemade petits fours

ARBORETUM TOUR AFTERNOON TEA

At 4.00pm - £24.25

English Afternoon Tea

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

Prosecco Afternoon Tea £32.50 per person

(As the West Lodge Park Afternoon Tea, plus a delicious chilled glass of Rosé Prosecco)

Champagne Afternoon Tea £36.50 per person

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

In order to ensure smooth service please note that we are unable to offer any other alternative combination of sandwiches. Payable at time of booking. Please advise any special dietary requests at time of booking

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

Thursday 9th April 2020

ARBORETUM TOUR AND LUNCH OR AFTERNOON TEA

See page 10 & 11 for full details of this event



Sunday 12th April 2020

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 Eilles loose-leaf tea and chocolates.

Price: £44.00 per adult, children (under 12) £27.00

Payable at time of booking

Please advise any special dietary requests at time of booking

AFTERNOON TEA

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

Price: £27.75 per adult, children (under 12) £18.50

Four finger sandwiches

Cheddar & chive mini quiche

2 warm scones with Devonshire clotted cream and Tiptree jam

A selection of 3 homemade cakes

Prosecco Afternoon Tea £36.25 per person

(As the West Lodge Park Afternoon Tea, plus a delicious chilled glass of Rosé Prosecco)

Champagne Afternoon Tea £40.25 per person

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

In order to ensure smooth service please note that we are unable to offer any other alternative combination of sandwiches. Payable at time of booking Please advise any special dietary requests at time of booking

Wednesday 29th April 2020

ARBORETUM TOUR AND LUNCH OR AFTERNOON TEA

See page 10 & 11 for full details of this event



Sunday 10th May 2020

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 £6.00 – Children (under 12) FREE

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

Thursday 14th May 2020

ARBORETUM TOUR AND LUNCH OR AFTERNOON TEA

See page 10 & 11 for full details of this event



Saturday 6th June 2020

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 11th July 2020



"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

4.30 pm

Finish

LUNCH MENU

*Asparagus, Gruyère and Jersey Royal terrine
Balsamic and pesto dressing*

*Halibut supreme
Tomato coulis, samphire, potato cake*

*West Lodge Park honey parfait
Almond tuile, crème Anglaise*

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

Please advise any dietary requests when booking

£89.00 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 2nd June,
Thursday 11th June 2020

ARBORETUM TOUR AND LUNCH OR AFTERNOON TEA

See page 10 & 11 for full details of this event



Sunday 21st June 2020

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: £45.00 per adult, children (under 12) £29.00

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

West Lodge Park Afternoon Tea £26.75 per person

Four finger sandwiches

Cheddar & chive mini quiche

2 warm scones with Devonshire clotted cream and Tiptree jam

A selection of 3 homemade cakes

Prosecco Afternoon Tea £32.50 per person

(As the West Lodge Park Afternoon Tea, plus a delicious chilled glass of Rosé Prosecco)

Champagne Afternoon Tea £36.50 per person

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

In order to ensure smooth service please note that we are unable to offer any other alternative combination of sandwiches.. Payable at time of booking. Please advise any special dietary requests at time of booking.

Friday 26th June 2020,
Wednesday 8th July 2020,

ARBORETUM TOUR AND LUNCH OR AFTERNOON TEA

See page 10 & 11 for full details of this event



Saturday 11th July 2020

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 pages 14 and 15.*

Wednesday 29th July,
Thursday 6th August 2020

ARBORETUM TOUR AND LUNCH OR AFTERNOON TEA

See page 10 & 11 for full details of this event



Tuesday 1st September,
Friday 11th September,
Wednesday 23rd September 2020,

ARBORETUM TOUR AND LUNCH OR AFTERNOON TEA

See page 10 & 11 for full details of this event



Friday 25th September 2020

CHILEAN GOURMET EVENING

Sample some incredible wines from one of the most popular wine producing countries in the world. Enjoy specially selected Champagnes and fine wines to match each of the 5 courses. With guest speaker Kieran Cummines, from Anthony Byrne Fine Wines. Be sure not to miss this gastronomic treat.



M E N U

Sparkling wine & canapé reception

Costero Extra Brut NV

Crab and coriander

Avocado sorbet, gazpacho

Pinot Gris Reserva

Chilli and lime cured trout

Cilantro dressing, radish, celery

Carménère Reserva Rosé

Fillet of beef

Smoked sweetcorn purée, purple

Andean potato, green beans

Colección Carignan

Hallullas

*Traditional Chilean bread,
mature cheddar*

**Colección Blanc Marsanne/
Roussanne/Viognier**

Alfa Jores

*Dulce de leche biscuit coated with
coconut and chocolate*

Late Harvest Riesling 2016

*Café du Monde coffee or Eilles
loose-leaf teas*

Homemade petits fours

£69.00 per person (table wines extra)

Payable at time of booking

Includes: Sparkling wine & canapé reception in a private room, five course dinner and a specially selected glass of 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

Thursday 8th October 2020

ARBORETUM TOUR AND LUNCH OR AFTERNOON TEA

See page 10 & 11 for full details of this event



Friday 9th October 2020

CONCERT DINNER

Cirrus Quartet

*Martin Smith – 1st violin,
Suzanne Loze – 2nd violin,
Morgan Goff – viola,
David Burrowes – cello*



Formed in 1992 under the artistic direction of cellist David Burrowes, the players are all leading solo and chamber music performers based in London. The group has released a number of CDs, one of string quartets by Grieg and Sibelius, 2 CDs featuring Richard Durrant, a CD entitled Rolling Stones Unplugged, and a disc of music for wind and strings by Mozart. The most recent CD is a disc of String Sextets. Cirrus has performed at the Wigmore Hall, been recorded by BBC radio and appeared on TV.

PROGRAMME

*Haydn String Quartet Op. 64
Beethoven String Quartet Op. 95 in F minor
Borodin String Quartet no. 2 in D major*

MENU

Barbary duck

*Confit rillettes, smoked breast, orange
and chilli jam, micro coriander*

Sea bass

*Dill and smoked salmon potato cake,
sapphire and sea herbs, saffron sauce*

Blackberry clafoutis

Crème Anglaise, orange pâte de fruit

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

£71.00 per person (table wines extra)

Payable at time of booking

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

Friday 16th October 2020

ARBORETUM TOUR AND LUNCH OR AFTERNOON TEA

See page 10 & 11 for full details of this event



Sunday 25th October 2020

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 £6.00 – Children (under 12) FREE

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

Wednesday 28th October 2020

ARBORETUM TOUR AND LUNCH OR AFTERNOON TEA

See page 10 & 11 for full details of this event



Friday 6th November 2020

MURDER MYSTERY EVENING AT WEST LODGE PARK



MURDER HE WROTE

A party is being held to celebrate the near completion of Willy Rich's latest novel "Village Life", a thinly veiled exposé that will reveal some unpleasant facts about several guests. But someone at the party has more to lose than most...

Come dressed in your best to solve this mystery.

M E N U

Smoked baby beetroot

*Mascarpone cream, toasted walnuts,
tarragon dressing*

Shetland salmon supreme

*Dill crushed potatoes, roasted butternut,
red pepper coulis*

Death by chocolate

*Baked chocolate tart, chocolate sorbet,
chocolate brownie*

Café du Monde coffee or

Eilles 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



*"I'm sure you'll solve the mystery this
time – Have fun!" – Andrew*

Sunday 13th December 2020

CHRISTMAS CONCERT DINNER

Emma Halnan (Flute) - Manon Fischer-Dieskau (Piano) - Robert Lewis (Tenor)

Emma Halnan

Emma Halnan studied at the Royal Academy of Music with William Bennett and Kate Hill, and first came to prominence as the woodwind category winner of BBC Young Musician 2010.



Manon Fischer-Dieskau

Manon Fischer-Dieskau is the granddaughter of the great German Baritone Dietrich Fischer-Dieskau. She graduated from the Royal Academy of Music in June 2013 and was named the Hodgson Junior Fellow at the Academy for the year 2013/14.

Robert Lewis

Welsh tenor Robert Lewis, is a graduate of the Guildhall School of Music and Drama, London.



PROGRAMME

Mouquet: La flûte de Pan (flute, piano)

Strauss: songs, to include "Morgen"

Joseph Marx: Pan trauert um Syrinx (flute, tenor, piano)

INTERVAL

Schubert: Lieder, (tenor, piano)

Schubert: Arpeggione Sonata (flute, piano)

Christmas music, to include "O Holy Night"

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*

Dunn's Bakery Christmas Pudding

Brandy cream, redcurrants

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

£71.00 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

CHRISTMAS & NEW YEAR AT WEST LODGE PARK



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



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
T: 020 8216 3900 F: 020 8216 3937 E: westlodgepark@bealeshotels.co.uk

"A stunning, four star contemporary hotel with dramatic modern artwork"



bealeshotel

CONTEMPORARY STYLE, UNIQUE VISION

★★★★

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