

# Special Events 2024



#### 2024 DATES TO REMEMBER

13th Jan	Paul Jaffa Album Evening
26th Jan	Burns Night Dinner
14th Feb	Valentine's Dinner
18th Feb	Wedding Open Day
10th Mar	Mother's Day Lunch
10th Mar	Mother's Day Afternoon Tea
15th Mar	Concert Dinner
16th Mar	Paul Jaffa Album Evening
26th Mar	Start of Arboretum Tours
30th Mar	Easter Saturday Egg Hunt
31st Mar	Easter Sunday
31st Mar	Easter Afternoon Tea
18th May	Paul Jaffa Album Evening
19th May	Spring Garden Open Day
16th Jun	Father's Day
22nd Jun	Beekeeping Experience and
	Lunch

3rd Jul	Beekeeping Experience and
	Lunch
13th Jul	Paul Jaffa Album Evening
20th Jul	Cocktails Al Fresco
? Aug	Kids Party
? Aug	Kids Party
14th Sep	Paul Jaffa Album Evening
20th Sep	Champagne Evening
6th Oct	Wedding Open Day
11th Oct	Concert Dinner
20th Oct	Autumn Garden Open Day
16th Nov	Paul Jaffa Album Evening
28th Nov	Festive Workshop and Lunch
15th Dec	Christmas Concert Dinner



**DATE**Saturday 13th January 2024

TIME From 19:30

# Paul Jaffa Album Evening

Great American Songbook

Great American Songbook featuring Paul Jaffa on piano and vocals and Stewart Curtis on Saxophone.

Enjoy dining in the relaxed atmosphere of the Mary Beale Restaurant, whilst Paul Jaffa on piano/vocals and his saxophonist Stewart Curtis bring you an evening of some of the most celebrated songs in music history. Including the songs from Cole Porter, Irving Berlin, George Gershwin, Jerome Kern, Sammy Cahn and more.

# 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. After being called through to the restaurant for a classic four-course dinner by our resident bagpiper, the haggis will be addressed in Robert Burns' classic poem then toasted with a dram of whisky.

Your host for the evening is Graeme Hammond.

#### DATE

Friday 26th January 2024

#### TIME

From 19:00

#### **DRESS CODE**

Black tie or kilt

#### **PRICE**

£84.00 per person

Includes sparkling wine and canapé reception.

## Menu

Served with artisan bread rolls and unsalted butter

#### **STARTER**

Cullen skink

#### **MAINS**

Haggis Neeps and tatties

#### Fillet of beef

Corned beef hash, black cabbage, crushed carrot

#### **DESSERT**

Raspberry cranachan

#### **TO FINISH**

Café du Monde coffee or Eilles loose-leaf teas and infusions

Scots tablet



## Valentine's Dinner

Enjoy a wonderful candlelit three-course dinner with a glass of rosé Champagne in the beautiful Mary Beale Restaurant, accompanied by Paul Jaffa, our director of music.

Your host for the evening is James Savery.



**DATE**Wednesday 14th February 2024

**PRICE** £58.00 per person

## Menu

Served with artisan bread rolls and unsalted butter

#### **STARTERS**

#### Roast cauliflower soup

Crispy capers, sherry soaked sultanas

#### Scottish smoked salmon

Soft boiled quail's egg, watercress salad, Prosecco dressing

#### Potted powdered duck

Toasted sourdough, cornichons

#### Baked St. Marcellin

Truffle honey, pickled apple, endive salad

#### **MAINS**

#### Halibut supreme

Saffron, baby spinach and leek orzo

# 28-day aged beef sirloin (for two to share)

Triple cooked chips, slow roast tomato, Café de Paris butter

#### Roast corn-fed chicken crown

Sticky garlic greens, roast chicken jus, fondant potato

# Wild mushroom, celeriac and sweet potato Wellington

Tarragon sauce, truffle potatoes

#### **DESSERTS**

#### Chocolate fondant

Drunken cherries, crème fraiche

#### Blood orange and cardamom tart

Walnut brittle

#### Poached pear

Pinot Noir parfait, caramelised pistachios

#### **Cheese Board**

Mrs. Kirkham's Lancashire, Baron Bigod, Beauvale Blue Quince jam and homemade olive bread

#### **TO FINISH**

Café du Monde coffee or Eilles loose-leaf teas and infusions Petits fours

# Wedding Open Day

A fantastic opportunity to see our stunning wedding rooms and new garden pavilion dressed for your big day. Take the opportunity to talk to our experienced Events Co-ordinators and specially selected suppliers, whilst enjoying a glass of fizz and canapés.

Your host for the event is Izzabella Jakobos.



**DATE**Sunday 18th February 2024

**TIME** 11.00 – 15.00

# Mother's Day Afternoon Tea

Spoil your Mother on her special day and indulge in Afternoon Tea at West Lodge Park, and take the opportunity to enjoy a stroll around the 35 acres of beautiful gardens.

#### DATE

Sunday 10th March 2024

#### TIME

Served between 3.30pm and 6.00pm

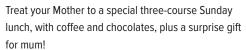
#### **PRICE**

£37.00 per person Children (under 12) £20.50

Champagne Afternoon Tea: £49.00 per person



# Mother's Day Lunch





**DATE**Saturday 16th March 202

TIME

19:30

# Paul Jaffa Album Evening

60's British Invasion Girls Evening

60's British Invasion Girls Evening featuring Paul Jaffa on piano and vocals and Stewart Curtis on Saxophone.

Enjoy dining in the relaxed atmosphere of the Mary Beale Restaurant with Paul Jaffa on Keyboards/background vocals and his soul lead vocalist Annie Aarons together bringing you an evening of memorable songs from the 60's British Invasion girls. Including songs from Dusty Springfield, Petula Clark, Sandy Shaw, Cilla Black, Lulu and more.

Sunday 10th March 2024

#### **PRICE**

£57.00 per person Children (under 12) £29.00 MAR 2024 SPECIAL EVENTS SPECIAL EVENTS MAR 2024

# Concert Dinner: Hammig String Quartet

Sarah Colley & David Burton (violins) / June Tyler (viola) / Sean Turpin (cello)

#### PROGRAMME:

Mozart - K499 in D major (Hoffmeister) Webern – Langsamer Satz Dvorak – Op 96 in F major (American)

Formed in 1989, taking its name from the violin-maker Wilhelm Hammig. The quartet has given many recitals across, England, Wales and has made several visits to Leichlingen, Germany. They are regular performers at St. George's Beckenham.

Your host for the evening is Andrew Beale



#### DATE

Friday 15th March 2024

#### TIME

19:00

#### **PRICE**

£79.50 per person

#### **DRESS CODE**

Lounge suit

### Menu

Served with artisan bread rolls and unsalted butter

#### **STARTER**

# Smoked salmon and cream cheese terrine

Pickled cucumber, red pepper dressing

#### **MAINS**

#### Corn-fed chicken breast

Roast butternut squash, garlic fondant potato, spinach, red wine jus



#### DESSERT

#### Chocolate ganache tart

Lime crème fraiche, orangettes

#### **TO FINISH**

Petits fours

Café du Monde coffee or Eilles loose-leaf teas and infusions

# Arboretum Tour and Lunch or Afternoon Tea

Join Andrew Beale for a guided tour around the stunning Beale Arboretum at West Lodge Park, with a choice of a two-course lunch [chosen from our weekly restaurant menu] before, or English afternoon tea afterwards, served in the Mary Beale Restaurant.

The tour begins at 2.30pm in the front lounge and finishes around 4.00pm.



#### DATE

26th March – 7th November 2024

#### TIME

Two course lunch with tea & coffee at 1.00pm.

The tour begins at 2.30pm in the front lounge and finishes around 4.00pm.

Afternoon Tea around 4.00pm.

#### **PRICE**

£33.00 per person

#### **TOUR DATES**

Thursday 18th July

Tuesday 26th March
Thursday 11th April
Friday 19th April
Wednesday 1st May
Thursday 16th May
Wednesday 22nd May
Thursday 6th June
Friday 21st June
Tuesday 2nd July

Tuesday 30th July

Thursday 8th August

Thursday 29th August

Wednesday 4th September

Thursday 12th September

Tuesday 24th September

Wednesday 9th October

Tuesday 22nd October

Wednesday 30th October

Thursday 7th November

## Easter Saturday Egg Hunt

Get the kids active this March and join us for an Easter Trail. Take a stroll around the Arboretum and collect all the clues and answers - only the most intrepid of chocolatey adventurers will get a surprise at the end!

Your host for the event is Lisa Dingwall.

#### DATE

Saturday 30th March 2024

#### PRICE

£3 per child

## Easter Sunday

Join us for a fantastic family Easter; enjoy a threecourse Sunday lunch with coffee and chocolates in the Mary Beale Restaurant.

**SPECIAL EVENTS** 

#### DATE

Sunday 31st March 2024

#### PRICE

£49.00 per person Children (under 12) £25.00

## **Faster Afternoon Tea**

Enjoy a special Easter afternoon tea and take the opportunity to view the beautiful spring colours with a stroll around the stunning Beale Arboretum.

#### DATE

Sunday 31st March 2024

#### TIME

Served between 15 30 and 18 00

#### **PRICE**

£37.00 per person Children (under 12) £20.50

£49.00 per person Champagne Afternoon Tea

## Paul Jaffa Album Evening Elton & Billy

Paul Jaffa on Piano / Vocals welcomes you to an evening of music from two of the most iconic and diverse pianists/ singers of all time, Elton John & Billy Joel.

Featuring songs: Uptown Girl, Saturday Night's All Right For Fighting, Piano Man, I'm Still Standing, Just The Way You Are, Rocket Man, My Life, Your Song and so many more, whilst dining in the Mary Beale Restaurant.

#### DATE

Saturday 18th May 2024

#### TIME

From 19:30

#### DATE

Sunday 19th May 2024

#### TIME

Guided tours available between 2.00pm and 5.00pm - no need to book.

#### PRICE

£7.50 per person Children (under 12) Free

# Spring Garden Open Day

Visit the Beale Arboretum to view the trees and shrubs in their glorious spring colours, in our 44th year of supporting the NGS at West Lodge Park, raising money for the various charities, including MacMillan Nurses.

Afternoon teas will be available on the bar terrace, or in the lounge throughout the afternoon.

Your hosts for the tours are Trevor Beale, Mark Lane CVO, Andrew Beale and Paul Baynes.

## Father's Day

Dads deserve a treat too! Enjoy a three-course Sunday lunch, with coffee and petits fours, plus a little surprise gift for dad.



#### DATE

Sunday 16th June 2024

#### PRICE

£49.00 per person Children (under 12) £25.00

## Paul Jaffa Album Evening

#### Rumours - The classic 1977 album

Enjoy dining in the beautiful Mary Beale Restaurant whilst Paul Jaffa on Keyboards / background vocals and his rock lead vocalist Karenina Angelique perform Fleetwood Mac's 1977's classic album 'Rumours' in its entirety.

Featuring songs The chain, Don't stop, Go your own way, You make loving fun. Plus some additional songs from their back catalogue. Your hosts for the tours are Trevor Beale, Mark Lane LVO and Andrew Beale.

#### DATE

Saturday 13th July 2024

#### TIME

From 19:30

# Beekeeping Experience and Lunch

Enjoy an educational yet fun day with beekeepers Mary and Ronald Hunter, when you can learn all about honeybees - including demonstrations, equipment and how to help honeybees.

The day includes a three-course lunch in the Mary Beale Restaurant, with coffee and biscuits in the morning and afternoon, a visit to the West Lodge Park bees (weather permitting), plus a jar of West Lodge Park honey to take home.

#### DATE

Saturday 22nd June & Wednesday 3rd July 2024

**SPECIAL EVENTS** 

#### TIME

10.00 - 16.00

#### **PRICE**

£95.00 per person (Limited to 12)

#### **DRESS CODE**

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

## Cocktails Al Fresco

Collect a map of the estate and spend a relaxing evening strolling around our grounds with a cocktail, or two, in hand.

Take this opportunity to explore the Beale Arboretum before returning to the terrace for live music from the acclaimed duo Sax and Honey (tenor saxophone and female vocals).

A rosé, gin and Champagne bar will also be available, along with a selection of food freshly prepared on our barbecue.

Your host for the evening is Richard Young.



#### **DATE**

Saturday 20th July 2024

#### TIME

18.00 - 21.30

#### PRICE

£25.00 per person

Includes 2 cocktails from our Terrace Bar (choice of 4 cocktails) and a self-guided tour of the grounds.

## Menu

Served with artisan bread rolls and unsalted butter

#### **STARTER**

#### Roast chicken terrine

Caesar dressing, balsamic onions

#### **MAINS**

#### Salmon fillet

Crushed new potatoes, sauce beurre blanc

#### **DESSERT**

#### West Lodge Park honey parfait

Crème Anglaise, raspberry coulis

#### TO FINISH

Café du Monde coffee or Eilles loose-leaf teas and infusions

Petits fours

## Menu

#### **DISHES**

Sri Lankan sweet potato and cauliflower curry, basmati rice, crispy chick peas

Harissa lamb flatbread, pickled cabbage, minted yoghurt, coriander

Not included in ticket price.

Maple-cured "Posh Dog", brioche roll, sticky BBQ sauce

Vietnamese salmon skewers, nu'ó'c châm dressing, toasted sesame

# Kids Party

Get ready for a day of unforgettable fun at West Lodge Park Hotel, designed especially for kids and families!

Let creativity flourish at craft tables, where kids can express themselves through art and make their very own unique creations. For the active ones, there are pedal bikes, superhero games and challenges that will put their skills and superpowers to the test.

Recharge and refuel at the pizza station and ice cream wagon, offering delicious food to keep the energy high.

For parents and carers, we will host a drinks station and offer table service for those wishing to enjoy a relaxing lunch whilst the kids play.

Your party host is Emma Beale



#### DATE

2 x mid-week August dates tba

#### PRICE

£20 per child? Per adult?

#### **DATE**

Saturday 14th September 2024

#### TIME

From 19:30

## Paul Jaffa Album Evening

Bee Gees Evening

Bee Gees Evening.

Paul Jaffa on Keyboards/ Vocals will perform an evening of memorable and wonderful music from one of history's greatest trio, The Gibb Brothers, whilst dining in the Mary Beale Restaurant.

Featuring songs: Massachusetts, Jive Talkin, Night Fever, Staying Alive, Tragedy, How Deep Is Your Love and many more

# South African Wine Evening

For a fabulous trip to the Cape Winelands, join us for an evening of great food and wine. It's a celebration with a themed four-course meal and a selected glass of wine with each course. Menu to follow in the New Year.

Your host for the evening is Graeme Hammond.



#### DATE

Friday 20th September 2024

TIME

19:00

**PRICE** 

TBA

## Menu

Served with artisan bread rolls and unsalted butter

#### STARTER

### Hand-picked Devon crab

Cured salmon, Granny Smith apple, cucumber and dill dressing

#### MAINS

#### Potted Merryfield duck

Toasted sourdough, cornichons

### Roast breast and ballotine of freerange chicken

Girolle mushrooms, spinach, Champagne and tarragon sauce

#### **DESSERT**

#### Vignotte cheese

Fresh figs and honey

#### Caramelised lemon tart

Crème fraiche, raspberry compote

#### **TO FINISH**

Café du Monde coffee or Eilles loose-leaf teas and infusions Petits fours OCT 2024 SPECIAL EVENTS SPECIAL EVENTS OCT 2024

# Wedding Open Day

A fantastic opportunity to see our stunning wedding rooms and new garden pavilion dressed for your big day. Take the opportunity to talk to our experienced Events Co-ordinators and specially selected suppliers, whilst enjoying a glass of fizz and canapés.

Your host for the event is Izabella Jakobos.



**DATE** 

Sunday 6th October 2024

#### TIME

11.00 - 15.00

#### DATE

Sunday 20th October 2024

#### TIME

13.00 - 16.00

#### **PRICE**

£7.50 per person Children (under 12) Free

# Autumn Garden Open Day

Visit the Beale Arboretum to view the trees and shrubs in their glorious autumn colours, in our 44th year of supporting the NGS at West Lodge Park, raising money for the various charities, including MacMillan Nurses.

Guided tours available between 1.00pm and 4.00pm – no need to book.

Afternoon teas will be available on the bar terrace, or in the lounge throughout the afternoon.

Your hosts for the tours are Trevor Beale, Mark Lane LVO and Andrew Beale

# Concert Dinner: Matthew Wadsworth - Lute & Theorbo

Music by Dowland, Kapsberger, de Vies, Snowden, Vivaldi and Handel

Matthew studied lute at London's Royal Academy of Music and has performed in the UK and Europe as a soloist and chamber musician. New commissions written for Matthew include a theorbo concerto by Stephen Goss, recorded in 2018 with the Scottish Chamber Orchestra.

Lachrimae pavan by John Dowland, and Wadsworth's arrangement of Lascia ch'io pianga from Handel's Almira.

Your host for the evening is Andrew Beale.

#### DATE

Friday 11th October 2024

#### TIME

19:00

#### **PRICE**

£79.50 per person

Includes sparkling wine and canapé reception, three-course dinner, coffee petits fours and concert.

#### **DRESS CODE**

Lounge suit



## Menu

Served with artisan bread rolls and unsalted butter

#### **STARTER**

Rabbit, chicken and leek terrine

Dijonnaise, pickled carrots

#### **MAINS**

#### Salmon fillet

Crushed new potatoes, spinach, creamed leeks

#### DESSERT

Spiced pumpkin pie

Rum and raisin ice cream

#### **TO FINISH**

Café du Monde coffee or Eilles loose-leaf teas and infusions

Petits fours

# Paul Jaffa Album Evening

Songs from the West Coast

Enjoy dining in the beautiful Mary Beale Restaurant whilst Paul Jaffa on keyboards/ background vocals with his lead vocalist Daliah Simble bring you an evening of songs from the Californian west coast era.

Featuring the music of 'Mamas and the Papas, Crosby Stills & Nash, The Beach Boys, The Byrds, Lovin Spoonful and Creedance Clearwater Revival.

#### DATE

Saturday 16th November 2024

#### TIME

From 19.30



#### DATE

Thursday 28th November 2024

TIME

09.30

**PRICE** 

£69.00 per person

# Festive Workshop and Lunch

Enjoy pre-Christmas shopping and demonstrations from our expert teams; from festive decorations to cooking and wine. Then relax and enjoy a well-deserved two-course lunch and a glass of wine in the Mary Beale Restaurant.

Your host for the event is Emma Beale.

# Christmas Concert Dinner

Aurora Flute and Harp Duo: Heather Wrighton (harp) & Emma Halnan (flute). Emma and Heather have been performing together since 2010. Emma first came to prominence as the woodwind category winner of BBC Young Musician 2010 and as well as performing, teaches privately at the University of Cambridge. Heather was inspired to play the harp at the age of 6, graduating with an MA (Distinction), BMus (Hons) and an LRAM teaching qualification.

The programme will include Fauré's Sicilienne, Alwyn's Naiades, selections from Tchaikovsky's Nutcracker and other Christmas classics.

Your host for the evening is Andrew Beale

#### DATE

Sunday 15th December 2024

#### TIME

19:00

#### PRICE

£79.50 per person

Includes sparkling wine and canapé reception, three-course dinner, coffee petits fours and concert.

#### **DRESS CODE**

Black tie



### Menu

Served with artisan bread rolls and unsalted butter

#### STARTER

#### Hot smoked salmon and mascarpone

Dill dressing, garlic toasts

#### MAINS

Roast turkey breast, red wine, sage and apricot stuffing, Bacon wrapped chipolata sausage, butternut squash, heritage carrot, Brussels sprouts, honey & thyme parsnip, chateau potatoes, cranberry & bread sauces

#### DESSERT

#### Dunn's traditional Christmas pudding

Whisky sauce, redcurrants

#### **TO FINISH**

Café du Monde coffee or Eilles loose-leaf teas and infusions

Mini mince pies



# We'd love to hear from you

Our team would love to talk to you about your event! Please feel free to contact us, we're always happy to answer any questions you may have.

Call us on **020 8216 3900** or send us an email via **westlodgepark@bealeshotels.co.uk** 

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THE BELL HOTEL

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