

NEWS *from*

LORDS *of the* MANOR

SPRING 2008

The perfect time to visit

If you haven't visited the Lords of the Manor recently, you'll find things have changed. Not radically. There hasn't been a revolution at this 17th century manor house, you'll be relieved to hear.

But as General Manager, Ingo Wiangke, says, "You'll certainly notice that the entire hotel has been refurbished, and to a very high standard. We have a team here that is passionately committed to ensuring you enjoy the very



highest standards of service, and everyone is very proud of the rejuvenated look of the hotel. We've made some subtle adjustments to the layout of the lounge, and each of the bedrooms has been upgraded. Guests will still find that timeless calm, however, as befits a former Rectory.

"Why not come and see for yourself?"

Better by design

The new interiors at the Lords of the Manor were designed by London-based Trevillion Interiors. Design Director Frances Blackham explains the thinking behind the refurbishment of the 26 bedrooms, bar, restaurant, library and private dining rooms.

"Understanding and delivering the appropriate guest experience has been very much part of our approach to the interior design. Another important element of the client's brief

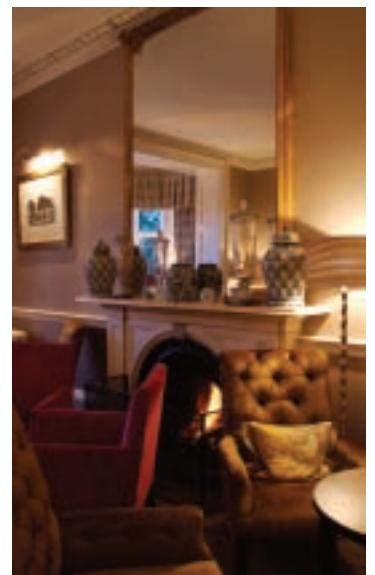
was to take inspiration from the gardens. The Lords is so much a part of the landscape that we felt it was important to integrate the interior and exterior sympathetically and to reflect the natural pinks, greens, yellows and lilacs."

"We also wanted to ensure that there was a good connection between the age of the building itself and the new interior look," says Frances.

Signature colours

"We had a carpet woven especially for the Lords of the Manor, to set the tone and for a consistent element. We then picked out two of the taupe colours from the carpet and used them as signature colours for the bedrooms. The overall effect is very calming."

"In the restaurant, we proposed vibrant colours, including some wonderful, Provençal style curtains. The restaurant at the Lords is a destination in its own right, so it's important that we create a



distinction between the dining room and the rest of the hotel."

The main bar has not only been redecorated, but slightly remodelled to improve the layout. "With an open-fire and views out over the grounds, we wanted to enhance the country-house feeling of this room. It really lends itself to afternoon tea, and warming late-evening drinks," says Frances.



More news

If you'd like to receive exclusive special offers and invitations to Lords of the Manor events such as those listed in this newsletter by email just go to www.lordsofthemanor.com/subscribe.htm where you can sign up.



Return of *Michelin* man

Head Chef Matt Weedon arrived at Lords of the Manor in February 2008 – via France, England, Ireland, Scotland and the USA, but not via college.

“Everything I know about cooking, I’ve learned in restaurants,” says Matt, “by helping, cooking or eating. And I would thoroughly recommend it. We had a two-week holiday in France last year, and ate out every night, including three, 3-Michelin star restaurants in three nights. I spent as much time analysing the food, as enjoying it – no-one can say I’m not a student of food!”



Stars and stripes

Matt earned his stripes at Hambleton Hall, spent six months at a Relais & Châteaux in Massachusetts, continued his apprenticeship with a year at l’Ortolan in Reading, followed by a year at Kish near Dublin. His first Head Chef job was Seaham Hall near Sunderland. From there he moved to Glenapp Castle in Ayreshire where the awards started to follow – Good Food Guide Restaurant of the Year, Scotland 2007 and his first Michelin star soon afterwards.

“I’m really looking forward to developing my own style of cuisine here at the Lords,” says Matt, who forms a team with wife and Restaurant Manager, Rachel Weedon. “I love French food, but I’ll be focusing on the quality of

ingredients and slightly lighter, simpler variations of the classic dishes. We certainly want the Restaurant to be a food destination in its own right.”

FOOD FOR THOUGHT

Favourite restaurant?

“Champignon Sauvage, Cheltenham – a break from the norm.”

City or countryside?

“Countryside every time.”

Your first Michelin star?

“At Glenapp Castle, Ayreshire in 2007. Great moment!”

Cuisine nation?

“Brazil for football. Germany for cars. France for food – it’s obvious isn’t it!”

Culinary heroes?

“Raymond Blanc. Thomas Keller. Paul Bocuse.”

Signature dish?

“I want everything I cook to be recognisable as my own...so I’m not committing myself to one dish.”

Tyrant or pussycat?

“There are enough sparks in the kitchen without me ranting and raving. Producing food is a team effort.”

Best cellar



The wine cellar at Lords of the Manor contains one of the best collections of fine Italian wine in the UK, sourced from independent and boutique wineries.

“As a Frenchman I have to say that if I was ‘accidentally’ locked in the cellar overnight, I’d open a Château La Lagune, 1982 – c’est comme des cendres sur les papilles,” says head sommelier Fabrice Bouffant.

“But our selection of Italian wine is absolutely fantastic. There are over 200 bins to choose from, many of which you’ll be unlikely to find anywhere else in this country.

“We have a seven-course tasting menu, and I’m planning to offer a specific wine by the glass to match each course. We also plan to have wine tastings in the afternoon or early evening so that guests can actually try out and select wines before dinner.”

See the Lords Diary page of this newsletter for details of how to join the Lords of the Manor Fine Dining Club – members will also enjoy special offers on some unique wines.



Herd instinct



For head chef **Matt Weedon** and his restaurant team, the first determining factor for choosing a food supplier is quality. The next factor is location. Fortunately for Matt, he hasn't had to go far to find some world-class cheese to put on the table at the Lords of the Manor.



"We're very lucky to have an award-winning cheesemaker just a few minutes' drive from the Lords of the Manor," says Matt.

Simon Weaver of Cotswold Organic Dairy in Upper Slaughter, says, "We proudly follow a traditional method of organic farming. Our closed organic herd of Friesians enjoy a forage-based diet, and their milk production is not forced. We know that if our 'girls' are happy, our cheeses will taste great too. We make a fresh batch of our three varieties of Cotswold Brie every day."

Say cheese

Try out Simon's Cotswold Brie for yourself. You can buy direct from the Creamery door. It's only 20 minutes' walk from the hotel, just ask for directions at reception. Find out more at www.simonweaver.net – "Our door is always open," says Simon.



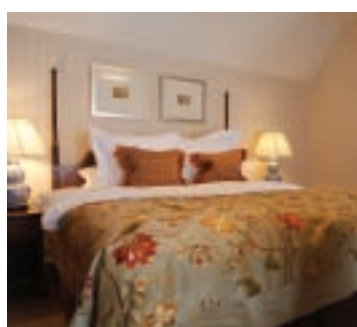
A 'welcome back' special offer

It's the perfect time to revisit the Lords of the Manor. The hotel has been sympathetically refurbished and is celebrating with a very special offer.

The 'welcome back' rate is £295 per night (based on two guests sharing one of our fully refurbished standard Cotswolds rooms, minimum two nights' stay), and includes cream tea and glass of Champagne on arrival, breakfast and three-course dinner from the Market menu. Upgrades to luxury Lords suites are available at a supplement.

The offer is valid until 31 October 2008 and is subject to availability.

Reservations can be made by calling 01451 820243 or at www.lordsofthemanor.com – and quoting reference number: WB002.



Muddy waters

The Domesday Book records the village of Slaughter as 'sclostre', an Anglo-Saxon word meaning 'watery or muddy place'.

Dead happy

The motto on the porch of the house reads, 'Aute obitum nemo felix' (before death no one is happy). The management of the hotel would like to advise guests that we do everything in our power to contradict this motto.

Keeping our Witts about us

The property was owned by the Slaughter family from the 12th century until 1740. The Manor passed to the Reverend Francis Witts in 1808. Members of the Witts family still live in Upper Slaughter.

A better bit of butter

During the recent landscaping work in the grounds, a 19th century 'buttery' was uncovered – a small cave which acted as the equivalent of a fridge.

Cryptic clue

Beneath the house is a vaulted crypt from the 15th century.



We love Woodstock

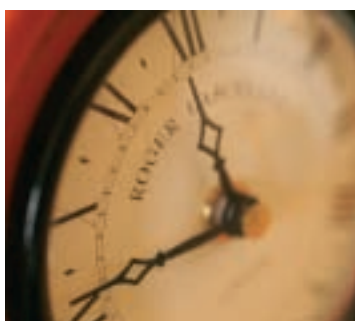
If you've enjoyed a stay at Upper Slaughter, you'll also love the Lords of the Manor's sister hotel in the lovely market town of Woodstock near Oxford. The Feathers enjoys an outstanding reputation for great food, service and a convivial atmosphere.

Treat yourself to a relaxing two-night midweek break at the Feathers for just £99 per person per night (based on two people sharing a standard double room, minimum two nights' stay, Sunday through to Thursday), including a three-course dinner in the Restaurant on one night and in the Bistro on the other and full English breakfast. You will be automatically upgraded to a Superior Double room if one is available on arrival.

Supplements will apply for upgrades to a Suite, and also if you wish to dine in the Restaurant on both nights.

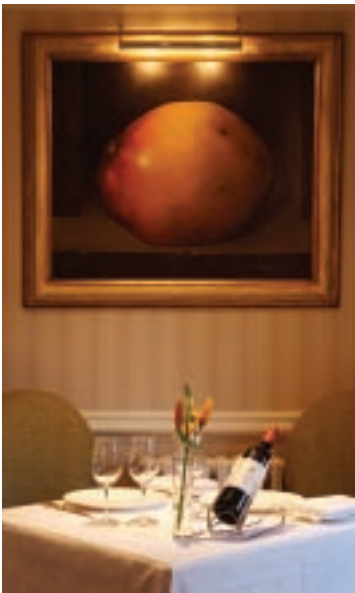
The offer is valid until 31 October 2008 and is subject to availability.

Reservations can be made by calling 01993 812291 and quoting reference number: NL001. (Also see www.feathers.co.uk).



The Lords diary

- 23 April **St George’s Day**, featuring local English produce, wines and cheeses
- 14 May Come into the kitchen at our **Meet the Chef** lunch
- 26 May The start of **Asparagus Week**
- 1 June **Lords Garden Party** (*by invitation only*)
- July Delicious **Truffle Menu** throughout July
- August **Afternoon Tea** specials throughout August
- 25 August Our own **Antiques Roadshow** with local experts
- September (tba) **Ladies Lunch** (*see lordsofthemanor.com for confirmation*)
- 21 – 22 September **Two Stars in One** – a guest Michelin-star chef will work in tandem with our own Matt Weedon to create a special dinner on Sunday and lunch on Monday



A very special Dining Club

Would you like to join the Friends of the Lords Dining Club? Friends are given priority on all events at the Lords, such as ‘Meet the Chef’, wine tastings and special dinners. You will receive a monthly newsletter with special offers in the Restaurant, fine wines and other news from the gourmet world.



You can apply to join by calling 01451 820243 or online at www.lordsofthemanor.com

The Cotswolds diary



- 29 April – 5 May **Cheltenham Jazz Festival**
- 1 – 4 May **Badminton Horse Trials**
- 3 – 4 May **Tewkesbury Food and Drink Festival**
- 26 May **Cheese Rolling, Coopers Hill**
- 30 May – 2 June **Gloucestershire Cricket Festival**
- 4 – 8 June **Cheltenham Science Festival**
- 11 June – 26 July **Longborough Festival Opera** (www.lfo.org.uk)
- 4 – 20 July **Cheltenham Music Festival**
- 5 – 6 July **The Cotswold Show and Country Fair**, Cirencester
- 1 – 3 August **Gatcombe Horse Trials**
- 2 – 9 August **Three Choirs Festival**, Gloucester, Hereford, Worcester
- 6 – 10 August **Hartpury Horse Trials**
- 6 September **Moreton in Marsh Show** (www.moretonshow.co.uk)
- 6 – 20 October **Cotswold Art & Antique Dealers Association exhibition**
- 10 – 19 October **Cheltenham Literature Festival**

OTHER USEFUL WEBSITES
Members of the Cotswold Art & Antique Dealers Association www.cotswolds-antiques-art.com
Classic cars for hire www.legendsautomotive.co.uk
Golf www.nauntondowns.co.uk
Cheltenham Racecourse www.cheltenham.co.uk
Festivals in Cheltenham www.cheltenhamfestivals.co.uk
Sister hotel, the Feathers at Woodstock www.feathers.co.uk



A walk around the Slaughters

It's one of the joys of a visit to the Lords of the Manor that you don't even need to pretend you will be heading for the fitness centre pack. The surrounding countryside is the only 'gym' and there are a few spare pairs of trainers...or 'wellies' as they are known round these parts, available from reception should you require them.



A little local dispute...



Who needs a mobile phone...



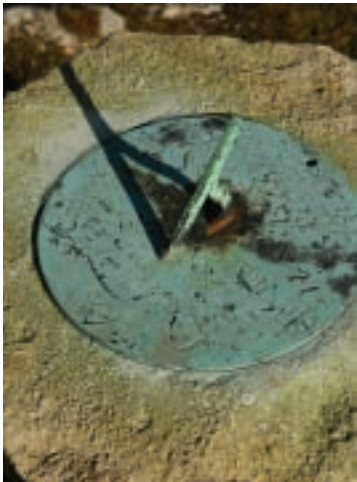
Bench-marking, Upper Slaughter style...



The strong but silent type...



Like lambs to the ...



Time passes slowly...

From the horse's mouth



The recent Cheltenham Festival – variously described as ‘the mecca of jump racing’ and ‘the equivalent of horse-racing’s World Cup’ – was once again a highlight in the calendar for both guests and staff at the Lords of the Manor.

“Many of our guests stay every year during the Festival and so there is a fantastic buzz around the hotel. The Lords is



a bit like a family home, but never more so than during Gold Cup week,” says General Manager Ingo Wiangke. “You can certainly tell who’s had a good day at the races, and also which members of our team have enjoyed a tip-off from a friendly punter!”

Cheltenham Racecourse is just 30 minutes’ drive from Upper Slaughter. There are race meetings throughout the year.



Nothing like a walk to work up an appetite...



Never a dull moment...



Lords prayer...

A hearty walk around the Slaughter Vale will expend enough energy for you to enjoy your lunch or evening meal, untroubled by calorific guilt (though if you are planning to sample the Afternoon Tea, it might be advisable to take one of the longer routes).

There is a range of walking maps and guides at reception taking you through two quintessential English villages and some of the country's most beautiful countryside. In fact, a simple stroll around the hotel gardens and lake counts as a serious work-out up here.



A well earned Lords of the Manor special Afternoon Tea.

High maintenance

Maintenance manager, Roy Carey, who retires in summer 2008, started work at the Lords in January 1998. As someone who knows where every stop-cock, tap and valve is on the property, he won't be let out until he provides a contact phone number.

"I've been on 24-hour call-out since the day I started. I once had to come in on Boxing Day night to help the night porter clear up and fix a leaking radiator in a bedroom. The guest's wife slept through it all!"

"We all want to offer our thanks to Roy for all his hard work over many years here, and to wish him a very happy retirement," says General Manager Ingo Wiangke. "He certainly deserves a rest, but it's great to know that we can always call on his expert knowledge."

Mum's the word

Unlike some from Upper Slaughter, housekeeper Sandra Joynes doesn't mind mixing with the folk from Lower Slaughter – her husband is from the 'other' village. She's shown complete loyalty to Lords



of the Manor, however, with 18 years' service to date, and a lifetime of memories of the building itself.

"I was born in this village. My mother worked for the Witts family who then owned the house – so I've even been here in my pram!"

"The Waddingham and Cornelius rooms are where the canteen of the village school that I attended was. When I was a youngster we used to hold barn dances where the current office block is. It's like my second home – no wonder the staff have nicknamed me 'mum'."