



grapevine

Spring 2011

A Taste of Spring

The quarterly newsletter of The Vineyard Group, comprising The Vineyard at Stockcross, Donnington Valley Hotel and Spa, Donnington Valley Golf Club and The Vineyard Cellars.

To receive the Grapevine newsletter via email, please subscribe at www.the-vineyard.co.uk or email grapevine@the-vineyard.co.uk

Andrew McKenzie
Managing Director



A WARM WELCOME

A warm welcome to this spring edition of grapevine. After the long winter, we are looking forward to the start of the spring season here at the Vineyard Group. There can be no better way to welcome in the warmer weather than to enjoy a meal with family, friends or colleagues in the fresh air.

Both The Vineyard and Donnington Valley Hotel have wonderful facilities to enable you to enjoy the warmer weather. Take a look at the sample menus in this edition of grapevine designed to stimulate your tastebuds.

Awards were the name of the day to finish 2010 in style. Daniel Galmiche was awarded Relais & Chateaux Rising Chef of the Year, while Hannah Henley brought to Donnington the equivalent to the Oscars in our industry, the Cateys award for Spa Professional of the Year. With them heading the teams at The Vineyard and Donnington Valley Spa we look forward to continued success this year.

We look forward to welcoming you back.

If you have any comments on what you would like to see in future editions of grapevine we would love to hear from you, email us at grapevine@the-vineyard.co.uk

AL FRESCO DINING AT THE VINEYARD

What better way to spend a spring afternoon. Choose from a fabulous selection of dishes, prepared by Daniel Galmiche and his brigade, created specially for alfresco dining.

A range of options are available including both hot and cold dishes along with a selection of sweet treats. Should the weather not be quite as warm as you hoped then our terrace menu is also available in our conservatory.

Below is a sample menu created by Daniel and his team to tempt you.



The Vineyard Terrace Sample Dishes

Cold

Tomato gazpacho, basil oil and croutons
Assiette of Spanish charcuterie, duck rillette and pickles

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Hot

Seasonal pea risotto, pea shoots salad
Fillet of seabass, sauce vierge, oriental couscous

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Sweet

Strawberry soup with orange blossom, lime shortbread
Selection of farmhouse cheeses, chutney and biscuits



RELAIS AND CHATEAUX RISING CHEF OF THE YEAR 2010



"This award was a total surprise. Everyone works extremely hard to retain the very high standard of the hotel. It really is a team effort and the award goes to all of us"

Our Executive Chef **Daniel Galmiche** has recently been awarded the Relais and Chateaux Rising Chef of the year award. The award is presented to chefs of particular promise from within the group of over 450 hotels worldwide. Everyone at The Vineyard are very happy that Daniel's considerable talents have been recognised in this way.

Born in Lure, in the Comte region of Eastern France; Daniel was drawn to cooking from an early age. Daniel describes his style of cooking as, modern, classic French cuisine with influences from both the Mediterranean and the far east. "My food is "Happy Food" – it is fresh, light, simple, colourful and full of flavours."

SPA PROFESSIONAL OF THE YEAR AWARD

Hannah Henley, Spa Director of the Donnington Valley Hotel and Spa has been awarded **Spa Professional of the Year in the Catey awards.**

The awards recognise, reward and celebrate the unsung heroes who work tirelessly to support the UK's hotel sector by delivering an exceptional guest experience day in, day out and are the most prestigious in the hotel sector.

After collecting her award in front of 1000 industry colleagues Hannah said "It is a great feeling to be recognised in this way. Whilst we have a fantastic Spa that we are all extremely proud of, I am lucky to have a terrific team to support it. We are continuing to invest in the future of the Spa including the people who make it what it is and are looking forward to continued success"

**Hannah has created new treatments at the Spa, why not treat yourself to a little pampering on one of our Spring into Summer Spa days.
Call (01635) 551188 to book.**



WINE IS WHAT WE DO - 7 DAYS OF WINE

Share our passion for wine every day of the week at The Vineyard at Stockcross! We have revisited our seven days of wine and have fantastic new weekly evening offers for you.

When asked what it is that sets The Vineyard apart from the competition you don't have to look hard to find numerous reasons. From our luxurious suites, the relaxing spa, tempting menu and the large collection of art and sculpture that adorn our walls there are many reasons to visit The Vineyard. However what really sets us apart is our award winning wine list of over 2300 bins. The list is always a 'work in progress' as new and interesting wines are sought almost on a daily basis!

Our wine list encapsulates the world of wine and, whilst California is covered in exceptional depth with over 800 bins, the rest of the world is no less neglected with all the superstars you would expect from France, Italy, Spain and Australia plus a few less-known places such as India and Greece. At The Vineyard wine really is what we do.

Whether you're staying as a guest or simply joining us for dinner, you can take advantage of these fantastic offers.

Mondays - BYO Time!

"Bring your own" special bottle to a special place - Daniel Galmiche will even produce a dish to match if you let him know in advance.

One bottle between two - no corkage.

Tuesdays - Discover a region - NEW FOR 2011

Each week we will be discovering a wine producing region. Learning about the region and the wines, with a chance to sample wines from the current weeks region whilst enjoying a 20% discount from the wine list price.

Wednesdays - Classic Vintages For All

Any wine from a selection of classic vintages including 1961, 1982 and 1990, available at 30% off winelist price.

Thursdays - Champagne Sparkle - NEW FOR 2011

15 selected Champagnes are available at a remarkable discount of 20% off. Plus we have a larger selection of Champagnes available by the glass.

Fridays - Welcome Wine

At The Vineyard we pride ourselves on providing a warm welcome to all of our guests. On Fridays we offer all hotel guests a welcome glass of wine upon arrival to their room to make that welcome extra special.

Saturdays - Icon Night

A chance to try a glass of exceptional wine at cost price - every Saturday night. We will open a bottle of iconic wine such as Chateau Petrus 1982 and allow guests to pre-book a glass with dinner. Strictly limited to availability.

Sundays - California Night - NEW FOR 2011

California produces some of the best new world wines and Sunday night is your chance to sample 20 of the best, carefully selected, Californian wines from our wine list at an exceptional discount of 20% off the list price.



WINE SCHOOL

This is the ideal opportunity to learn about some exciting wines from around the world. Starting in California, where Sir Peter Michael has his own Winery and where the inspiration for the name The Vineyard at Stockcross comes from, then travelling around the world to conclude for this year in the famous Champagne region, producer of distinguished sparkling wines.

Arrive at The Vineyard for a welcome drink at 6pm. Then experience the wine school masterclass and sample wines from the region being explored during the class.

Wine School Timetable

- 25th April – California
- 23rd May – Burgundy
- 27th June – Bordeaux
- 18th July – New Zealand
- 26th September – South America
- 28th November – Champagne

An **individual class is just £25 per person** or if you wish to attend all **6 classes this is available for £150** when you book in advance.

Stay for a **one course supper** for a special pre paid price of **£40 per person** including **entrance to the wine master class**.

Booking in advance will also grant you **free admission to the exclusive Wine Fair and Wine Challenge** to be held on the 29th October 2011.



NEW TREATMENTS FOR SPRING

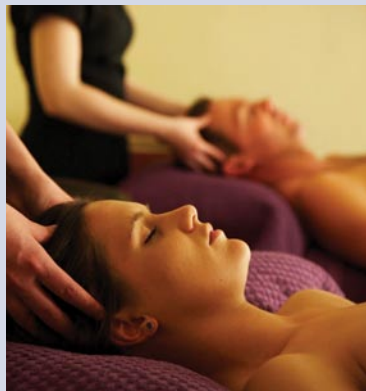
Espe Pre-natal Treatment 55mins

This total body treatment has been carefully designed for those who are expecting or have just had a baby. Taking into account all contraindications, this treatment avoids the use of essential oils and is a luxurious treat using a Calendula infused oil, Pink Clay Mud and various nourishing creams with advanced massage techniques to safe areas. This treatment improves the tonicity and comfort of the skin and creates a sense of total relaxation. **£70.00**



Darphin Chamomile and Honey Soothing Facial 70mins

A calming cocoon for aggravated complexions. A pillowy-soft flower blend to reduce redness and reveal a smooth, even toned complexion while promoting inner and outer peace. The perfect treatment revitalising your skin ready for the spring. **£80.00**



Call 01635 589415 to book or for more information

Subject to availability, prices correct at the time of printing.

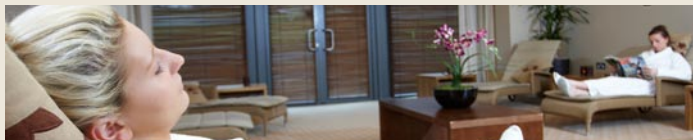
SPRING INTO SUMMER SPA DAYS AT DONNINGTON VALLEY HOTEL AND SPA

Two for One Spa Day

Enjoy **use of the Spa facilities** for the day along with a **welcome drink, a light lunch**, use of a **fluffy robe, towel and slippers** and a **55 minute treatment** from the list below

- Refreshing Back Poultice Reviver
- Real Luxury Back Stone Indulgence
- Essential Elements Facial
- Mummy Moment

Plus book before the end of April 2011 and receive a glass of bubbly and a gift. **Just £150* for two people!**



Two for One Morning or Afternoon Spa Day

Take some time out for yourself with our morning or afternoon spa day. Including a **welcome drink, use of the Spa facilities** for a half day, a **light lunch**, use of a **fluffy robe, towel and slippers** and a **25 minute treatment** from the list below:

- Aqua Sun Mineral Treatment
- Heavenly Hydration Salt Brushing
- Instant Elegance Facial
- Intensive Mineralising Facial
- Exquisite Eyes

Plus book before the end of April 2011 and you will be upgraded to use the spa for the whole day and receive a gift. **Just £99* for two people!**

These special offers are available for a limited time only so call **Call 01635 551188 to book.**

Quote 'Grapevine' to take advantage of these special offers.

*Subject to availability, prices correct at the time of printing. Contact the spa for terms and conditions

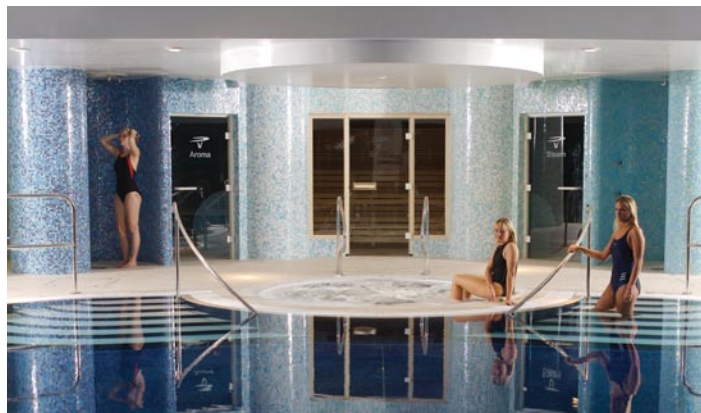
HEALTH CLUB MEMBERSHIP

Unlike other Clubs and Leisure Centres, our members are given the chance to join not only a local Health Club and Spa, but also benefit from the unique lifestyle experience that is on offer. Our members become an integral part of the busy and varied social events calendar at the Donnington Valley Hotel, as well as it's sister companies.

The Health Club and Spa facilities include: **Lifefitness and Fitlinxx Gym**, an 18m **Swimming Pool**, **Jacuzzi** and **Sauna** to name a few.

Memberships start at **just £38.85** per month and we have a range of membership types to suit your needs. For more information, or to take out your membership, contact the health club on **01635 551188**

www.donningtonvalley.co.uk



DONNINGTON VALLEY GOLF CLUB

Spring has arrived. As the evenings get lighter and temperatures rise, it is time to get back out on the greens and fairways. With green fees starting from just £14.00 now is the ideal time to make your return.

Donnington Valley Golf Club offers a challenging 18-hole course set in the beautiful Berkshire countryside. For beginners or those wanting to brush up on their skills we offer a golf academy. The course is regarded as having one of the toughest finishes in the country. With a challenging course like ours, you are bound to want to return time and time again, so why not enquire about our memberships whilst you are here.

Following your round return to the club house for a refreshing beverage and maybe a bite to eat in the Spike Bar. Snelsmore House is a grade II listed property with wonderful views over the 9th and 18th holes the perfect way to round off your visit to Donnington Valley Golf Club this spring time.

www.donningtonvalleygolfclub.co.uk

Join now!

Memberships start at just
£66 per month that's **less**
than **£2.40 a day!**

Call our membership office
for more details on
01635 568144



AL FRESCO DINING AT DONNINGTON VALLEY HOTEL

During the spring and summer months we like to open up our dining experience to the open air. Join us on our terraces for an alfresco dining experience. Both the WinePress menu and the Bacchus Bar menu, offering lighter snacks, coffee and pastries are available to enjoy in the open air.

Take a look at the sample menu below to see what we can tempt you with.



WinePress Sample Dishes

Fresh pea soup
smoked bacon powder,
mint crème fraîche

Pan fried scallops
chorizo, black pudding,
Celeriac purée

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Goats cheese & walnut ravioli
parsley purée,
roasted peppers, tomato oil

Grilled Dover sole
buttered baby vegetables,
new potatoes



APRIL

24th April

Easter Sunday lunch at The Vineyard

Enjoy a 3 course Sunday lunch menu complete with a chocolate egg for each guest to take away. **£50.00 per person.**

☎ **01635 528770**

Easter Sunday lunch at Donnington Valley

Enjoy classic English fayre to celebrate. Enjoy a real ale tasting on arrival, followed by a traditional three course lunch with roast beef, Easter eggs for all the children and an animal antics show after lunch.

For just **£27 per person** with children half price.

☎ **01635 551199**

29th April

Royal Wedding Celebration Event at The Vineyard

Champagne and canapés will be served whilst watching proceedings of the royal wedding in the luxurious music and morning room.

Between 12pm and 2pm a wonderful 2-course lunch will be served followed later in the afternoon by an afternoon tea on the terrace, garden party to celebrate. Weather permitting.

Just £65.00 per person.

☎ **01635 528770**

MAY

13th May

Peter Michael Winery Wine Dinner at The Vineyard

Join us in celebration of the wines from the Peter Michael Winery. Experience a 6 course seasonal menu created to compliment the exquisite wines from the Californian vineyard.

☎ **01635 528770**

JUNE

10th June

Champagne Dinner - Krug & Dom Perignon at The Vineyard

Krug - distinctly robust in style. Dom Perignon incredibly smooth in it's youth gaining toasty aromas as it ages. It will be up to you to decide which style you prefer at this rather special evening. **£160.00 per person.**

☎ **01635 528770**

19th June

Fathers Day Lunch at The Vineyard

What better way to show your Dad how much you appreciate him than with a 3 course Sunday lunch, Coffee and Petit Fours. Complete with a gift for your Dad. **£50.00 per person.**

☎ **01635 528770**

19th June

Fathers Day Lunch at Donnington Valley

A Fathers day lunch your Dad will really appreciate. A real ale tasting before enjoying a three course steak lunch. **£20.00 per person.**

☎ **01635 551199**

JULY

1st July

Môreson Wine dinner at Donnington Valley

Join us for a three course dinner with wine from a small family estate in South Africa and a bottle of wine to take home **£49.00 per person.**

☎ **01635 551199**

15th July

Burgundy Wine Dinner at The Vineyard

This will be a celebration of all things Burgundy and we will focus on the Pinot Noir & Chardonnay grape, covering wines from village to Grand Cru level and really explore the individual communes and properties under the Jadot banner. **£160.00 per person.**

☎ **01635 528770**



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