

THE PIGS
EDGEFIELD

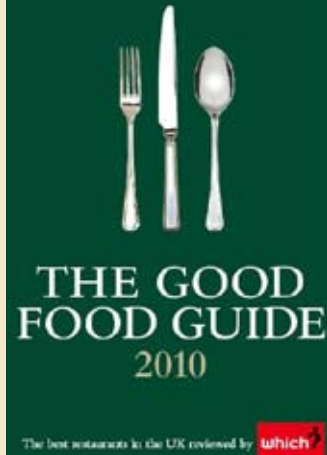


We're In The Good Food Guide!

Those people at The Good Food Guide know a thing or two, don't they?! Well, they certainly know where to find good food, as in The Good Food Guide 2010, they've included The Pigs for the very first time, which is a fantastic pat on the back for Cloe, Tim and their team – hoorah!

Awards Galore!

The team at The Pigs must be doing something right, if awards nominations are anything to go by. Earlier this year the pub reached the finals of the Catey Awards, run by Caterer & Hotelkeeper magazine, for its innovative barter scheme. Then The Pigs was nominated for the EDP's Business Awards in the "Best New Business" category sponsored by Shaping Norfolk's Future. And now it's been shortlisted in the "Country Pub of the Year" competition run by Country Life magazine. Keep an eye on our website to see how we're doing and if we win any of these awards, we'll be sure to let you know.



The Pigs
Norwich Road
Edgefield
Holt, Norfolk
NR24 2RL

01263 587634
www.thepigs.org.uk

Get Those Kids Cooking!

If your little ones like to be let loose in the kitchen, bring them along to The Pigs where a Kids' Cookery Club takes place every other Saturday morning. Run by accomplished children's cookery teacher Sally Church, classes take place from 10.30am to noon and cost £7.50 per child. Aimed at those aged five to 10, they include tuition, recipes and samples, and all the kids get to have a go.



We've Got Christmas Wrapped Up!

Looking for somewhere special for your Christmas party? Then come and talk to us! We've got all sorts of Christmas party menus available as well as a fantastic five-course menu on Christmas Day. Priced at £55 per person (£26.50 per child) the Christmas Day menu features traditional roast turkey and all the trimmings plus a "party bucket" full of crackers, poppers and games to get your Christmas off with a bang. For more details, contact Cloe on 01263 587634.

Shop Till You Drop

If you're searching for special presents this Christmas, take a look at The Pigs' new shop where all sorts are on offer, from pickles, preserves, cookery books and more.

Going Back To Your Roots!

Keen on growing your own fruit and veg but short of space at home? Then head over to The Pigs as we've got plenty of room. We've turned some of the pub's back garden into allotments and these are available to customers free of charge. Find out more from Cloe or Tim, and remember that the free allotments are on a first come, first served basis, so be quick!



Real Ale Right Here...

Real ale drinkers will love the new gravity beers behind the bar – after all, where else can you get up to seven real ales on gravity pour? Pull up a bar stool and make a night of it, and then come back again another day to try some more!



Go The Whole Hog!

If you're planning a party with a difference, then talk to the team at The Pigs. Well-known for wonderful, home-made food, we now offer hog roasts for you to have at home. To find out more, simply speak to a member of the team.



NEWSAULTUMN09



BYFORDS
CAFE · DELI · POSH B&B

Byfords
Shirehall Plain
Holt, Norfolk
NR25 6BG

01263 711400
www.byfords.org.uk

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The Main Man Mariusz

Congratulations to Mariusz who has been appointed as General Manager of Byfords. Approximately four years ago Mariusz came to us as a waiter with limited English. He has worked incredibly hard, got to grips with the language and the weird way we Brits do things, and through his constant enthusiasm and passion for hospitality, has earned the ultimate prize. Many of you will know Mariusz's wife Mariola who worked alongside Pat in the Deli. Mariola and new-born baby Marta return to Holt at the end of October. We feel really lucky to have the three Ms back at Byfords and wish them the best of luck with this really exciting opportunity!



Take A Trip To The Thursford Spectacular

The Thursford Spectacular is the show to see at Christmas-time, with tickets going as fast as Santa's sleigh. But the good news is that we snapped up some tickets a while ago to make sure Byfords' guests can go along. Enjoy your starter and main course at Byfords before the show, then delve into your dessert, coffee and nightcap afterwards. Alternatively, book the matinee and return to Byfords for festive afternoon tea. And if you'd really like to make a night of it, there's a special Thursford Spectacular rate including tickets to the show and a night's B&B. Contact Mark or Laura on 01263 711400.



Perfect Parties

We've got all sorts of things planned for Christmas this year, with a delicious festive menu available at £22.95 per person for parties large and small. Take a look at our "Christmas Party Menus & Gift Ideas" brochure or contact Laura, our Christmas Co-ordinator, on 01263 711400 or at: queries@byfords.org.uk

Gifts Galore!

Take a look round Byfords' Deli for exceptional Christmas gifts. This Aladdin's cave of a place features all sorts of delicious deli items, fabulous hampers, gift vouchers and gift packs.



We're Open On Christmas Day!

This year, for the first time ever, Byfords will be open to the public on Christmas Day – hoorah! From 9am to 11am, we'll be serving champagne breakfast, while from 1pm to 3pm there'll be a traditional festive lunch. Breakfast is priced at £20 per person and lunch at £55 – bookings essential for both.

Wonderful Winter Warmer

Taking a break in early November or in January, February or March? Then check out our "Winter Warmer" rates which offer great savings. Available from Sunday to Thursday, they feature complimentary dinner for those booking one night's B&B, or a third B&B night free for guests booking two nights' B&B.



Keen On Cooking?

Following the success of this year's cookery classes, Byfords' legendary cake maker, Sue Barron, will be back with more in February with a session on winter puddings. The Baking at Byfords evening will be held from 6pm to 9pm on Tuesday 2nd February and will include drinks, nibbles, a two-course meal with wine and coffee, expert tuition and recipes for just £35 per person. Places are going fast so be quick - book via Reception or on 01263 711400. And don't forget to leave your details as more cookery classes will be announced soon.



Dates For Your Diary

Don't forget that the Byfords' Jazz Night takes place on the last Wednesday of the month and the new winter menu will be on offer from mid-October onwards. Looking forward to seeing you soon!



**KINGS HEAD
HOLT**

King's Head Holt
19 High Street
Holt, Norfolk
NR25 6BN

Pub:
01263 712543

Bedroom Bookings:
01263 714811

www.kingsheadholt.org.uk

NEWSAUTUMN09



A Beer That's Fit For A King!

Real ale lovers will have realised that the King's Head Holt is a pub that serves proper beer. Following the success of our first beer festival in the summer, half a dozen real ales are now always on offer behind the bar, with regulars Adnams Broadside, Adnams Bitter and Woodforde's Wherry joined by all sorts of other Norfolk beers each week. One real ale which is always on offer nowadays, though, is the pub's own label beer, King's Ransom, which is brewed by the Blackfriars Brewery in Great Yarmouth. So for a pint of local ale that's both thirst-quenching and delicious, head straight to the bar!



Dream B&B Rooms

Looking for stylish, comfortable accommodation that won't break the bank? Then you've come to the right place. Three dream B&B rooms have been created at the King's Head Holt featuring chic, cosy furniture and fabulous bathrooms at a realistic price. What's more, two of the rooms sleep up to four people so they're perfect for families or groups of friends. The rooms are priced from £80 per double room per night; to check availability, please call 01263 714811.



Step Into The Garden...

OK, so the winter's on its way, but if we're lucky enough to have an Indian summer, the revamped garden at the King's Head Holt is definitely the place to be. Make the most of those treasured rays while you can, while tucking into some fantastic home-made pub grub.



It's Time To Party!

If you like to let your hair down at Christmas-time, then come over to the King's Head Holt. A delicious, three-course party menu will be on offer throughout December priced at just £19.95 per person. Confirmed carnivores can tuck into roast turkey with all the trimmings, while vegetarians will enjoy the artichoke, chestnut and pea crumble served with roast potatoes, broccoli and almonds. In fact, there's something for everyone so gather a group together and make a night of it!



Room At The Inn

If you fancy putting your feet up this Christmas, take a trip to the King's Head where the brand new bedrooms are perfect for a few nights with family or friends. Stay with us from Christmas Eve to Boxing Day and the room-only rate will be £350 (£450 if you'd like a King's Head breakfast hamper on Christmas Day and Christmas lunch at Byfords). We're offering special deals over New Year, too, so for more details and to check availability, please call 01263 714811.



What The Papers Say...

Adam Chapman and his team have had some rave reviews lately, with the food at the King's Head being praised to the skies. As the Eastern Daily Press reported: "The food is described as pub grub but is much, much more than that... there's an accent on local produce and local suppliers and it's all very straight-forward and unpretentious... and there's an impressive children's menu, too."

To read the complete EDP review, along with others, visit the pub's website at: www.kingsheadholt.org.uk.



the lavender house



The Lavender House
39 The Street
Brundall, Norfolk
NR13 5AA

01603 712215
www.thelavenderhouse.co.uk

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A Little Bit Of Theatre - At Your Table!

The Kitchen Theatre Table is the perfect place for a family celebration or other memorable meal. This smart, air-conditioned space has been especially created in the heart of the kitchen so that you can watch the chefs at work while you eat. Boasting a beautiful marble table, contemporary artwork and the finest linen, china and glassware, the Kitchen Theatre Table is perfect for parties of up to eight, and the nine-course tasting menu means that you'll get to try all sorts of fabulous food. Find out more at: www.thelavenderhouse.co.uk.



We're At The Restaurant Show

We're pleased as punch to have been asked to run the Signature Restaurant at The Restaurant Show on Wednesday 14th October. We're regular visitors to this incredible trade show in Earls Court each year but this time we've been asked to run the main restaurant for the day, in conjunction with Westminster Kingsway College. Some very famous names have been there in the past and this year it's our turn - it means huge exposure (and hard work) for The Lavender House as this fascinating show attracts up to 25,000 people!



Be A Chef For A Day!

If you're keen on cooking then why not be a chef for a day? Experience life in a professional kitchen and cook up a spectacular meal for your friends and family thanks to one-to-one tuition on bread, butchery, fish, desserts and chocolates. Priced at £350 for a student and guest including tuition, ingredients, dinner, a cookery book, an apron and champagne, the Chef For A Day experience makes the perfect Christmas present.



Sam Gets Through To Semi-Finals

Congratulations to Sam Matthews who reached the semi-finals of the recent British Hospitality Association Young Waiter of the Year competition. Held at the impressive Cliveden House Hotel in Berkshire, this prestigious competition included semi-finalists from well-known hotels and restaurants in the south such as The Ritz, Gordon Ramsay's Hospital Road and Gidleigh Park. Although Sam didn't reach the finals this time, we're very proud that The Lavender House was considered among these culinary luminaries and, of course, there's always next year!



Christmas Is Coming..

...and we've got a host of festive treats planned. We'll be open for lunch and dinner from Tuesday to Saturday throughout December as well as for Sunday lunch. Then on the 20th and 27th December there'll be a "Christmas Cracker Sunday Lunch" priced at £32.50 per person (£20 for those under 12). We'll be open as normal for dinner on Christmas Eve, then on Christmas Day there'll be a very special festive menu from noon onwards, priced at £90 per person. After closing on Boxing Day and from the 28th to the 30th December inclusive, we'll re-open on New Year's Eve with a fabulous feast from 8pm onwards, priced at £80 per person.



Step By Step To A Fantastic Festive Season

'Step by Step with Richard Hughes' is the ideal Christmas gift. This clever cookery book features over 100 delicious recipes, each broken down into 10 illustrated steps, and will go down a treat with the foodie in the family. Priced at £20, it's on sale at The Lavender House as well as all good bookshops.





THE ASSEMBLY HOUSE



Our New House In The City!

In June 2009 Richard Hughes and Iain Wilson took over the running of The Assembly House in the heart of Norwich. Iain says: "One of the city's most special buildings, sandwiched between the Theatre Royal and Chapelfield, the House presents great excitement and opportunity for our evolving business. We are very carefully making some alterations to the House to knit in an experience that is consistent to its wonderful architecture. Come and visit us; we would be delighted to hear your thoughts."

The Assembly House
Theatre Street
Norwich
Norfolk
NR2 1RQ

01603 626402
www.assemblyhouse
norwich.co.uk

Peckish? Tasty Temptations To Suit Everyone!

Whether you fancy a cake and a coffee after shopping in the city or an elegant, three-course dinner, we have the menu for you. Devised to cater for every occasion, the new menu features brunch and lunch from 10am till 3pm, afternoon tea from 3pm to 5pm, and supper from 5pm till 7pm. Take a look at the new menu today – it's sure to tickle your tastebuds!



Perfect Wedding Packages

Getting ready for The Big Day or know someone who is? The Assembly House is a fabulous wedding venue, providing a beautiful, historic backdrop for that special occasion. The wonderful new wedding packages include menus for every event, whether an intimate wedding for a few guests or a wedding breakfast for up to 200. We understand that every wedding is unique, personal and precious and so we tailor our services to suit you. For more information or to book a consultation, please call 01603 626402 or email us at: admin@assemblyhousenorwich.co.uk.



Fancy A Drink? Take A Seat...

The Cafe/Bar and Grand Hall are getting a cosy, new look with stylish new seating areas and a brand new bar planned for the near future. And that's only the start - fresh coffee, loose teas, speciality bottled beers and a great choice of wines will soon be available, too. So sit back, relax and enjoy your time with us, whether you're after morning coffee and cake or a glass or two of champagne!



NEW: The Assembly House Cake Shop

If you're a fan of home-made cakes and pastries, you'll be pleased to hear that The Assembly House will soon have its own cake shop. Full of sweet treats and gorgeous goodies by talented Pastry Chef Julia Hetherington, the new shop will sell The Assembly House's signature cakes as well as home-made chocolates, old-fashioned sweets, and loose tea and coffee. You won't be leaving empty-handed!



Spend A Penny In Style!

We're spending thousands on new toilets so that you can spend a penny in style. In addition to the refurbishment of the main areas, new Assembly House toilets are planned for Easter 2010 to bring them bang up-to-date and in keeping with the rest of the building. After all, if you're at an elegant dinner or do, you surely need a posh loo!

Sunday Lunch – Now Every Sunday

After numerous requests, we're now open for Sunday lunch every week. Naturally, the dishes will be delicious but now there's an added attraction – the Pudding Club Table. Featuring all those classic puddings, from Horlicks Rice Pudding, Steamed Roly Poly, Treacle Tart, Nan's Boozy Trifle, Bread and Butter Pudding and Bakewell Tart, the Pudding Club Table will be hard to resist. But the great news is that you simply pay one price and then visit as many times as you wish – our only rule, you must have a clean plate before you return!

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THE ASSEMBLY HOUSE

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Theatre Street
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01603 626402
www.assemblyhouse
norwich.co.uk

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Jazz Night Supper Club - First Thursday of the month

Join us on the first Thursday of the month for a delicious New Orleans-style dinner and some fantastic jazz from talented local trombonist Dave Amis and his ensemble, Cyan Traces. The Jazz Night Supper Club is priced at £16 for dinner or just £3 for the jazz (it's perfect to listen to while enjoying drinks with friends). The Jazz Night Supper Club will take place every month from now on, always on the first Thursday, so make a note of 5th November, 3rd December and so on in your diary!



Celebrate The Arts!

Here at The Assembly House we're firmly committed to the Arts, with numerous exhibitions and concerts planned over the next few months. Throughout October, there'll be an exhibition of paintings by The Pilling Park Artists in The Hobart Room, while Paul Cozens' interesting artwork will be on display in the Cafe/Bar. As always, admission to the exhibitions is free and there'll be countless other displays between now and Christmas – please see the comprehensive "Events Guide" or the website www.assemblyhousenorwich.co.uk for full details. Whatever you're in to, from lunchtime concerts to clairvoyants, folk music to Baroque, there's bound to be something to suit you.



Christmas Is Around The Corner

Stock up on great gifts at the Christmas Craft Fair in The Hobart Room from Thursday 3rd to Thursday 10th December and check out the Charity Christmas Card Shop in The Oliver Messel Gallery from Monday 19th October to Saturday 19th December where there'll be something special for everyone.



Mouthwatering Christmas Menus

Planning a work Christmas party or a family get-together? Then take a look at our fabulous festive menus, available throughout The Assembly House. There's a range of options on offer, from a delicious, three-course Christmas menu with coffee for just £22.50 per person, available in the restaurant and Cafe/Bar, to a whole host of festive function menus which can be served in The Pierce Room, Music Room and Noverre Ballroom. Party menus start at just £25 per person and will get your Christmas off to a cracking start!

Talk To Our Talent Hunter - Jolyon Gough

If you like the approach and vibe of our business, have a great attitude and fancy working with us to create amazing experiences for our wonderful customers, then give us a shout. We are very fortunate to have Jolyon in our team who is solely looking at the recruitment and development of our wonderful people. Jolyon has packets of experience and is a great guy to have a chat with – you can reach him at: jolyon@byfords.org.uk.



Join Our Mailing List

Would you like to be kept up-to-date with news and offers at Byfords, the King's Head Holt, The Pigs, The Lavender House and The Assembly House? If so, simply complete this coupon and hand it to a member of staff or post it back to any of the five businesses.

Name.....

Address.....

..... Email.....