

April 2011

# The Langley Castle E-letter



## Room offers

There are rooms available on selected dates throughout May, with rooms at £50 per person.

Further dates will be added throughout the month, see link below.

You must book this offer direct with the Castle and not through our website.



## Silver & Green

After our second assessment for Green Tourism earlier this year we have been retained our silver award.

Many improvements have been made since the last visit two years previous and much is planned for the coming year.



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## Shining Silver

For the second time in four years we have been awarded Silver in the Enjoy England Tourism Awards, for 'Best Small Hotel'.



The award ceremony, held at the Great Hall in Birmingham, celebrates the very best the country has to offer.

Jeremy Brinkworth, head of business development at VisitEngland and member of the judging panel commented: "It has been truly inspiring to be reminded of the wonderful events, institutions, accommodation and people we have working within England's tourism industry. We have been impressed with the level of dedication shown by each of the businesses to their guests as well as their local environment. This year's finalists have raised the bar and it is fantastic to be able to reward this commitment".

Local business 'The Battlesteads' in Wark also won Silver for Sustainable Tourism, with St Cuthberts Bed and Breakfast in Seahouses and Rockcliffe Hall in Darlington also taking Silver awards for the North East.

## Happy Birthday us

This year sees Langley Castle celebrating 25 years as a Hotel, and we are planning a 'bit of a do'.

Dr Stuart Madnick purchased the Castle in 1986, and converted to an 8 bedroom hotel, which he has expanded and improved over the years.

On July 6<sup>th</sup> there will be a celebratory party, hosted by Dr Madnick and his family, which will also coincide with the official opening of the new restaurant pavilion.

## Winning Streak

April has been a month of awards for the Castle, Senior Sous Chef Mark Percival has been crowned North East Chef of the Year.

Eight chefs from the region were in the running for the prestigious award organised by the North East Culinary Trade Association (NECTA).

He and seven rivals battled it out in a hotly-fought cook-off in the Banqueting Hall of the Civic Centre.

Competitors had to cook a three-course meal for four people in two-and-three-quarter hours. The starter had to include salmon, the main course pork and the dessert chocolate, with the emphasis on local produce.

Mark's winning dishes were a starter of wild salmon served three ways, main of roast loin of pork with braised cabbage and bacon, and celeriac puree, and dessert of trio of chocolate, comprising blood orange chocolate fondant, milk chocolate terrine and iced white



High-profile judges at the event included the Michelin-starred chef Nigel Haworth of Northcote Manor in Lancashire, and North East's own Terry Laybourne.

Mark will now represent the North East in the national finals in January.

