

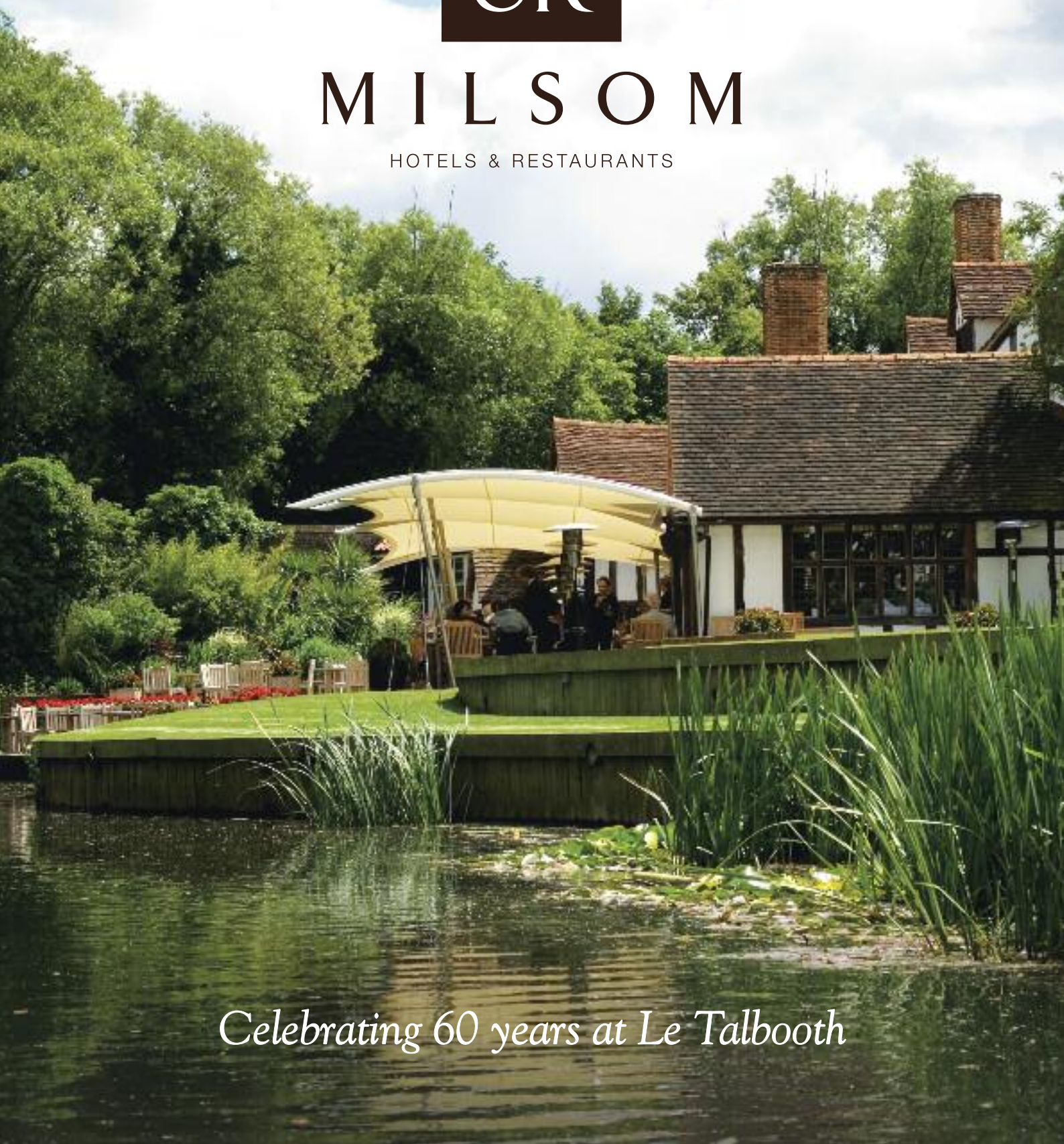
Spring Newsletter 2012
'the finest places to eat, drink, stay.'

CELEBRATING
60
YEARS



M I L S O M

HOTELS & RESTAURANTS



Celebrating 60 years at Le Talbooth



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60
YEARS



A Year of Celebration: Our 60th Anniversary

My father Gerald Milsom showed great foresight when he purchased Le Talbooth in 1952 – our anniversaries have always landed in step with national celebrations for the Queen’s Jubilee. No doubt he also anticipated that our 60th birthday would coincide with the excitement around London 2012.

It’s hard to believe that it’s 10 years since our half-century celebrations, when we produced our commemorative 50th anniversary magazine – a record of the many triumphs (and a few disasters) of our first five decades. This time we’re doing things a little differently. We’re in the process of collecting together favourite recipes from our restaurants in the first ever Milsom Restaurants Cookbook. You’ll be able to buy your copy later in the year.

As well as being a time for celebration, the run-up to our birthday is a time for reflection. Our core businesses have gone from strength to strength in the last 10 years.

Maison Talbooth has been transformed by our substantial investment in a new dining room, day spa and pool complex, and additional bedrooms. The marquee at Le Talbooth boasts brand new loos and facilities. Our event business Talbooth Catering has been in huge demand, partnering

with the likes of Hengrave Hall, Braxted Park and Spains Hall. Finally and perhaps most importantly, in opening Kesgrave Hall we launched yet another vibrant and successful business, this time in partnership with the Hills Group.

Gerald’s introduction to our 50th anniversary magazine still holds true today. “What has made the years so rewarding is both the tremendous people I have had the good fortune to work with and the many, many friendships I have developed through the business,” he wrote. “it gives me great personal happiness to see that the future of this family business is assured by Paul and Geraldine. I know if they have had half as much fun as I did, it will be have been worthwhile”

Well, that’s certainly still the case today and we continue to enjoy working in this exciting business, looking after all our regular visitors and meeting new guests. I look forward to seeing you in this year of celebrations.

Paul Milsom
Chairman and Managing Director





Catch us on YouTube

Steven Spielberg eat your heart out! Unable to book the man himself, we were lucky enough to catch Natasha Stanbridge to film a series of videos for us. Best described as the life and times of Milsom Hotels & Restaurants, Natasha has already filmed The Pier, Summer Dining and Maison Talbooth and of course, our 'Happy Christmas' video which all the staff enjoyed taking part in!

Our videos can be seen on the Milsom Hotels You Tube Channel via our website. Do have a look as we're delighted with them. Natasha has really captured the character and ambiance of the group and we can't wait to share the 2012 films with you!



- Recreate some of our famous dishes in the comfort of your own home.

Milsom Restaurants Cookbook

Over the course of 60 years, anyone will expect to accumulate a lot of recipes. If you run five restaurants with no less than 10 head chefs (7 of which are Master Chefs of Great Britain), you'll collect more than most. To mark our anniversary, we decided to share some of the best with you.

Our operations director, Stas Anastasiades (who is a Master Chef himself) is working with our chefs to bring together some of our best loved dishes over the years in a cookbook. You'll find old favourites from Terry Barber, Chris Oakley and executive head chef Ian Rhodes as well as recipes from our new generation of head chefs Zack Deakins (Le Talbooth), Tom Bushell and John Goff (The Pier), Sarah Norman and Ben Rush (milsoms), Stuart Oliver (Kesgrave Hall) and Evan Marshall (Maison Talbooth).

The Milsom Restaurants Cookbook will be published in October 2012 – so that's next Christmas taken care of for all the foodies in the family!

New Brand Identity

Over the last five years or so we have worked hard to develop the Milsom Hotels and Restaurants brand. One thing however slipped through the net – our logo.

Dan Barber from Standout, our design agency, decided to remedy that and set the challenge to his team to come up with a MH&R logo worthy of 2012.

There was one clear winner and we hope you agree. Best of all, the winning design came from Rob Eccles who has worked on aspects of our brand right from the beginning.

Watch out for the new logo, we'll be introducing it throughout 2012.



Flicks and Chips – A Winning Formula

Enjoy a starter and main course in the Ha'penny Pier brasserie, then nip round the corner to the Electric Palace cinema to catch a film. Once your flick's over, come back to The Pier for pudding and coffee – and to dissect the action on the big screen.

Click on the Electric Palace link on www.milsomhotels.com to sign up to receive your copy of the cinema programme.



We were delighted to hear that we had won the Online Marketing award in the 2011 Caterer & Hotelkeeper Web Awards. The judges were impressed with the attractive design, clear

navigation and good accessibility of our website. The site is very important to us and we invest a lot of time and effort into making it our number one marketing tool. Special thanks to

Standout UK who designed our site and maintain it on a day to day basis. In 2012, we are planning to update the site so hopefully next December we'll be overall Website of the Year!



- Richard Barnes, Gwenny Harding-Hilder, Tom Bushell, Zack Deakins and Richard Muldowney.

Exciting Changes

Since our last newsletter some exciting changes have been happening throughout the group, especially at Le Talbooth and The Harbourside restaurant at The Pier.

We like to think of our staff as part of our extended family, so we encourage individuals to develop their talents and offer excellent opportunities for career progression. It's perhaps why so many of our staff have been with us for five years or more. Here's a quick roundup of what's new.

- *Zack Deakins*

joined us at the end of January as head chef at Le Talbooth. Zack comes to us from the Bildeston Crown where he was senior sous chef. Previously Zack was sous chef at Restaurant Martin Wishart, Edinburgh's first Michelin-starred restaurant.

- *Tom Bushell*

is moving down to The Pier to take over from Chris Oakley, who is semi retiring. There'll be more about Chris in our next newsletter. Tom joined us while he was still at school, working as a kitchen porter at the then Dedham Vale Hotel. Next came a formal apprenticeship at Le Talbooth. Following a few years elsewhere, Tom returned to milsoms as head chef before moving to Le Talbooth where he has spent the last five years.

- *Richard Barnes*

joined us as the general manager of The Pier in June, just in time for a busy summer. Richard was previously part of the team at The Mansion House, Bedford.

- *Gwenny Harding-Hilder*

has returned to The Harbourside as restaurant manager, after a year as assistant restaurant manager at Le Talbooth. Gwenny first started at The Pier eight years ago.

- *Richard Muldowney*

has just graduated with a degree in hospitality and catering. Richard joined us while he was still at school and continued to work in the business throughout his studies. Richard has moved to milsoms as restaurant manager working alongside Zoran Durdevic. Richard is taking over from Charlotte Todd while she is on maternity leave.

Parties at Kesgrave Hall

We couldn't resist a mention about next Christmas! It's never too soon to start thinking and planning next year's party, either with friends or work colleagues and we have the perfect solution at Kesgrave Hall.

December 2011 saw a well-known local company celebrate Christmas in style with a magnificent party in the Hangar at Kesgrave Hall. As you can see from the picture, AV Unit made a brilliant job of turning a large, empty sports hall into a magical venue. 300 guests sat down to a three course dinner followed by a casino and dancing.



- The Hangar transformed by the talented AV Unit for a magical Christmas party.

If you're looking for a smaller party of up to 24 people, Kesgrave Hall can offer The Mess or The Bunker. The latter is a self-contained unit that received a makeover in the autumn making it the perfect space for parties of 12 to 18 guests. The Bunker comes complete with dedicated chef and front of house staff and head chef Stuart Oliver has designed some special menus. Included in the options are Dartois of Salmon and Dedham Vale fillet of beef en crouete both of which can be carved by chef at the table, adding plenty of theatre!



- The candlelit bunker makes a wonderful venue for any party or celebration.

If you're thinking of planning a party any time in 2012 and would like to discuss your ideas further – give the Kesgrave Hall team a call on 01473 333741



As a family, we enjoyed close links with Sir Bobby Robson, the legendary footballer and manager. So we were delighted to be asked to cater and sponsor at Sir Bobby's Breakthrough Auction and Ball, held at the Apex, Bury St Edmunds on October 20th 2011.

The event was attended by over 300 guests including the Robson family and other Ipswich Town greats, raising in excess of £200,000 for the charity.

We're always pleased to be awarded the catering for high

profile events – it's valuable recognition of Talbooth Catering's high standards. Our links with Hengrave Hall increase our activity in the Bury St Edmunds area, and the Breakthrough Ball gave us the chance to raise our profile and support a worthy cause.

Milsom Hotels Kick Off at Portman Road

A winning bid by Paul at the 'Sir Bobby Robson Ball' clinched the chance for a Milsom Hotels team to play on the main pitch at Ipswich Town Football Club.

The Ipswich Town experience will be a key part of our 60th anniversary celebrations. The prize includes full use of the club's facilities, with former Town skipper Mick Mills coaching the 'Milsom Maestros', who will play in the full Ipswich strip. Matt Holland, Mark Venus and Jamie Scowcroft are among 8 ex-Ipswich Town professionals that will be playing on our team.

Paul is already preparing for kick-off with the help of sons Charlie and Jack. Just as well, as the match is fast becoming highly competitive. Milsom Maestros' opponents are 'Wheeler Wine Masters' headed up by Johnny Wheeler of the Colchester Wine Company. They will also have 8 ex-Ipswich professionals in their squad.

As children, Paul and Johnny were taken to watch football by their fathers who had season tickets at Portman Road. The match also marks the very close links between the Milsom and Wheeler families, which began way back in 1952 when Richard Wheeler was one of the first customers to walk through the door.

Match Day is Sunday 27th May with kick off at 3.00pm. We want to raise more funds for the Sir Bobby Robson Foundation and the ITFC Charitable Trust so there will be a £10 donation for an adult and £5 for a child to watch the match. All this money will go to the charities. So please, come and cheer us along on the day! If you would like tickets, give Le Talbooth a call on 01206 323150 or ask at reception at any of our properties. You can also purchase a ticket at ITFC on the day.



- Paul Milsom and Johnny Wheeler looking forward to the big game.



- Paul Whittome at The Hoste Arms in Norfolk.

Revving Up for a Special Rally

Thursday 17th & Friday 18th May 2012

Calling all 'Super and Classic' car owners! In 2012, as part of our 60th celebrations Paul Whittome's Super Car Rally is coming to Dedham for the first time. We need you to bring along your Aston Martin, Bentley, Maserati, Porsche, Ferrari, Lamborghini or classic sports car (pre 1970) to make this event a runaway success.

The Rally is held annually in memory of the late Paul Whittome, founder of the Hoste Arms in Norfolk. Paul had dreamed up the idea with our own Paul Milsom, but sadly only had the opportunity to take part in the first rally.

Participants will take over Le Talbooth on the Thursday evening to enjoy a dinner and entertainment including guest speaker, live music and dancing in the marquee. We're also laying on extra security to make sure the super cars receive the same level of care.

The cars will set off in convoy to Kesgrave Hall the following morning. The journey is generally only a 30 minute drive, but the rally cars will take a scenic route to enjoy the best of the north Essex and Suffolk countryside. Pimms and a finger picnic waits at Kesgrave Hall before cars go their separate ways.

Tickets for the dinner at Le Talbooth and picnic at Kesgrave Hall are £95.00 per person and are strictly limited. To register your interest please give Sue Bunting a call on 01206 321109.



- Unique, striking and luxurious, Hengrave Hall is a beautiful location for your wedding or special event.

Hengrave Hall and Talbooth Catering – the Perfect Match.

Talbooth Catering are lucky enough to be the exclusive caterers at Hengrave Hall, a magnificent Tudor mansion in the heart of Suffolk just north of Bury St Edmunds. We looked after our first wedding at Hengrave in 2009.

Our event team love being there and enjoy working with owners David Harris and Mary Swenson along with the Hengrave team led by Hannah Bibby.

The demand for weddings and celebrations has far exceeded all our expectations and we're all set for another busy year with weddings booked right through to December. Winter weddings in particular seem to be gaining in popularity and unlike many venues, Hengrave is as good in the winter as in the summer.

Hengrave Hall is unique in what it's able to offer from the resplendent Banqueting Hall licenced for civil ceremonies to the Long Gallery for wedding breakfasts and parties and the private church in the grounds. In addition, over thirty bedrooms are now available for guests attending functions, including the Queen Elizabeth Chamber which is used exclusively for brides.

The grounds are stunning, in fact every bride and photographer's dream, but don't just take our word for it. Hengrave Hall is hosting an open day on Sunday 25th March from 11.00am to 4.00pm, so come and see for yourselves or visit www.hengravehall.co.uk

Planning a wedding? Contact Le Talbooth on 01206 323150.



- Talbooth Catering and Hengrave Hall, a truly great partnership. Find out more at www.milsomhotels.com/talboothcatering.



- The team celebrating finishing the 20 mile cyclathon at Maison Talbooth.

On Your Bike!

In September, some 30 members of staff and friends got on their bikes for charity, cycling more than 20 miles from The Pier to Maison Talbooth in support of Hospitality Action. A BBQ back at the Maison was a welcome treat for the saddle sore at the end of the day and I'm sure encouraged some to peddle faster!

Paul Milsom and Maison head chef Evan Marshall went to even greater lengths, turning the event into a three-day triathlon. Not content with just doing the cycle ride on Monday, they warmed up with a two mile swim in the Maison Pool on Saturday and the Dedham 10k run on Sunday.

Congratulations to all involved – our team raised more than £4,500 in total. We'll be doing another cycle ride in the autumn, this time choosing a circular route to begin and end in Dedham. Put Monday 24th September in your diaries now – we want at least 100 pairs of legs to pledge to raise £100 each, so we can donate £10,000 to the Cancer Research Campaign UK next time. Contact Bridget if you are interested on 01206 321101.

Guess Who's Coming to Dinner?

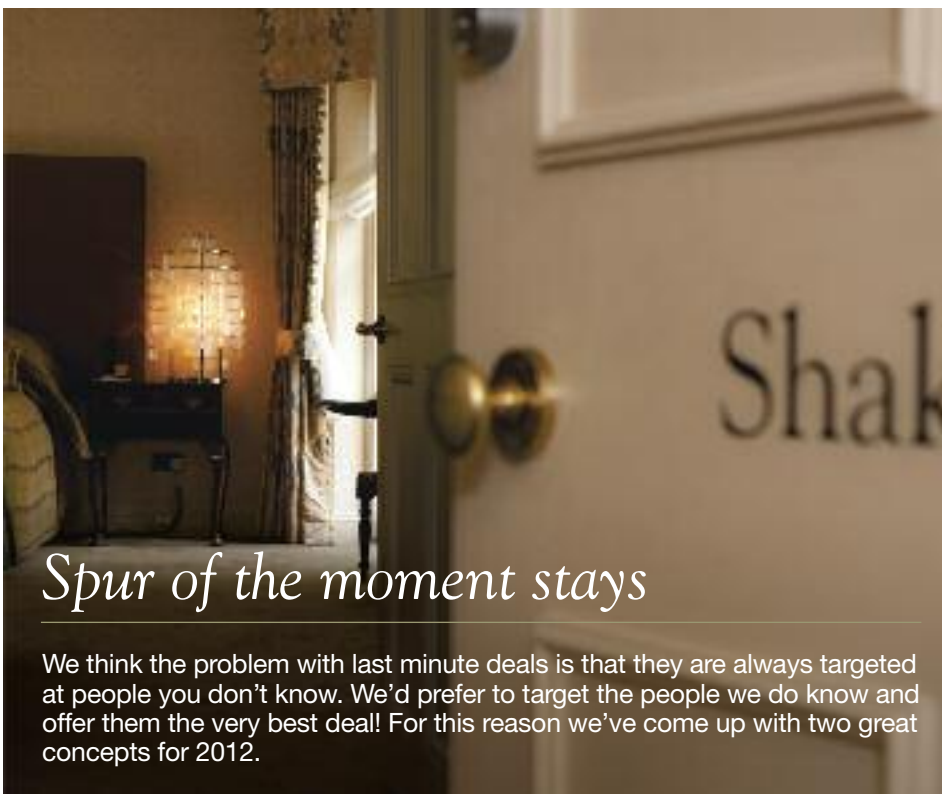
Cricket lovers in search of the perfect guest need look no further. Cricket commentator Henry Blowfeld – aka 'Blowers' – is a longstanding family friend and is available to join private parties of up to eight guests in the Weavers Room at Le Talbooth. Choose from the à la carte menu on the night, just book the table - we'll do the rest.

For a reasonable fee, Blowers will keep everyone regaled for hours with his cricketing stories. 'My dear old thing, it's the ideal evening for any sports fanatic'.

For further details, please call Sue Bunting on 01206 321109.



- Henry Blowfeld, aka 'Blowers'.



Spur of the moment stays

We think the problem with last minute deals is that they are always targeted at people you don't know. We'd prefer to target the people we do know and offer them the very best deal! For this reason we've come up with two great concepts for 2012.

Maison Local Luxury Club

Live locally? Make the most of preferential last minute rates at Maison Talbooth. You may only have to travel a short distance to reach us, but you could be a million miles away by the time you're swimming in the heated outdoor pool ... having a game of tennis... relaxing in the hot tub... enjoying a treatment in the day spa – need we go on?

Simply email maison@milsomhotels.com and we'll add your name to the list. We'll then email you of spare space, with a couple of days' notice.

Beat the Taxi Rate

Taxis are expensive, which gave us another idea, 'Beat the Taxi'! If you're planning to dine at The Pier, milsoms or Kesgrave Hall, give them a call late afternoon. If there are rooms available for that night, we may be able to offer the 'Beat the Taxi' rate for an overnight stay which will be less than a taxi to and from home.

It's worth a try – you never know you could just get lucky.

'the finest places to eat, drink, stay.'



Le Talbooth

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The Treatment Rooms

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House Parties

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Weddings

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