

REGENCY



ELEGANCE

A Pen from the Glen

NEWSLETTER OF THE ROYAL GLEN HOTEL • SIDMOUTH



A rare print depicting a young Victoria (see story below)

I can not believe that this is year 5 of our annual newsletter. It has been a year of welcoming many visitors that have become true friends of the Glen, and with plenty of new faces as well, we look forward to welcoming you all again in 2004.

As winter begins, we excitedly embark on our programme of refreshing and refurbishing, all the while keeping the ambience of Victoria's Cottage Orne in tact.

ENGRAVING OF VICTORIA

The print featured above was generously given to us by Mr & Mrs Pettigrew of Buckinghamshire who frequently stay in the

Charles Room. They found this print whilst on the hunt for antiques for their own business. We are very grateful and proud to place it where it can be enjoyed by all.

COMPETITION WINNER

Congratulations to Mr & Mrs L. Marsden of Oldham for winning a winter break in our last competition on Sidmouth's literary connections.

Find the 1906 picture postcard of 'The Glen' in the text and spot 4 main differences from today's view of the building. You can win a two DAY WINTER BREAK FOR two. Send us your answers, closing date December 24th. Second Prize will be a complimentary bottle of wine on your next visit.



SIDMOUTH SILVER AWARD

What a wonderful Summer Sidmouth experienced this year. On possibly the hottest day, the judging took place for finals of the Britain in Bloom with Sidmouth winning 2nd place in its category with a Silver award.

The Committee this year produced *Sidmouth's Floral Trail*, a leaflet welcoming residents and visitors to East Devon's town of flowers. It maps out a walk from Royal York to Mill Ford & Old Toll House, to Blackmore Gardens, Old Fore Street, Church Street and to the Three Cornered Plot. Did you see the Trio of Fish swimming there? They appeared on a special BBC Gardeners World 'Britain in Bloom' edition screened on BBC1 in October in which Sidmouth began and ended the hour long programme.



'Floral fish' at the Three Cornered Plot as featured on the BBC

In the Hotels & Guest Houses medium size we moved up to third place this year. Mark is very enthusiastic to improve on this for 2004. No easy task as building maintenance takes up such a large part of his time.



Postcard featuring The Royal Glen circa 1906



THE BYES

A beautiful, flat walk up beside the River Sid that can be easily missed by visitors. The local Sid Vale Association's Landscape fund has bought a rare piece of grassland which has never been ploughed adjacent to the Byes Walk. The Landscape Fund was launched to preserve the natural beauty of Peak and Salcombe Hills with help from the National Trust, making nearly 50 acres now managed by the SVA.

SEAL OF EXCELLENCE

The year started with a few days grace in 2003, there was a hectic schedule in the 4 weeks we were closed completing the second phase of kitchen refurbishment, and it was a worry we wouldn't be finished in time. Its not an area very apparent to the visitor but with the newly clad walls and ceilings and re-designed service area it improves the working environment and we were very pleased to accept the seal of excellence certificate from the local health environment agency.





PRUNELLA SCALES 'LOOKING FOR VICTORIA'

Prunella Scales seen here with Jean Crane (Mum) who we delegated to be film star for the day, (Vivienne and I are far too camera shy, anyway she has done it before, you know!)

Prunella has been interested in Queen Victoria for 20 years. Filmed in May and televised in two parts in November, the programme entitled *Looking For Victoria* was introduced by Prunella who also played the part of Victoria in her later years in the dramatised sections. She visited many houses in pursuit of the experiences that shaped Victoria's character, including of course the Royal Glen. In 1819 the Duke and Duchess of Kent rented 'Woolbrook Cottage' as the Royal Glen was known then, with their infant daughter Victoria. Dramatic events were to follow when the Duke died at the cottage leaving a desolate Duchess and his daughter closer to the throne.

THERE'S NO CAUSE FOR ALARM!!

The photograph (left) was donated by Mr & Mrs Pritchard whose usually relaxed stay was interrupted on more than one occasion in a very short time with a fault in the fire alarm.

Thank you to everyone on this occasion for their patience and co operation in carrying out all procedures to the book.

JURASSIC COAST

Its over a year since UNESCO designated the Dorset and East Devon Coast a World Heritage Site. The coast is now firmly on the map as a unique site of universal earth science value.

When you walk along the South West Coastal Path (celebrating its 25-year anniversary) every step you take is a step through time. 185 million years in a 155 kilometre stretch. Between Exmouth and Portland, you discover geology spanning three periods of Earth's history. Our most local highlight is of course the red sandstone rocks at Ladrham Bay and Sidmouth, a reminder that 250 million years ago during the Triassic period, the area was desert & joined to Kansas. In the Lyme Regis Philpot Museum fossil displays can be found or you can collect your own form the beach especially in Winter when the weather exposes new stone. For those wanting to find out more you can obtain the Official Guide with a foreward by H.R.H The Prince of Wales from the T.I.C or visit: www.jurassiccoast.com



Walkers near Ladrham Bay



NEW YEAR

Kieran has created a mouth watering feast for New Years Eve. We still have a few vacancies for the 3 day holiday at £188.50 pp.

"A NEW YEARS HOGMANAY" MENU 2003

'Carpaccio of Beef'

Home cooked Fillet of Beef Thinly Sliced & Served with a Rocket Leaf Salad Dressed with a Peppercorn Vinaigrette

'Highland Game Terrine'

Set in a Rich Port Jelly, Served with a Warm Cumberland Sauce

*Pineapple, Mango & Kiwi Platter
Flambéed with Rum & Brown Sugar*

Lobster Bisque & Sour Cream Swirl

Lemon & Orange Sorbet

Oven Baked Chicken 'Balmoral'

Chicken Supreme Padded with Asparagus Mousse on a Bed of Leek Etive With Turned Baby Carrots & a Light Pepper Sauce

Pork Fillet 'St Andrews'

Tenderloin of Pork & Apple Compote Wrapped in a Herb Pancake Surrounded in Puff Pastry, Coupled with a Whisky Sauce

Turbot 'Black Watch'

Fresh Delice of Turbot, Pan Fried & Set on a Bed of Black Tagliatelle with a Saffron Sauce

Vegetable Layer Gateau

A Selection of Vegetable Mousse Layered with Herb Pancakes Topped with Aubergine Crisps with a Tomato Sauce

Bouquetiere of Fresh Vegetables & Potatoes

Chocolate Macaroon

Chilled Exotic Fresh Fruit Salad & Crème Chantilly

Mixed Berry Pavlova

Served with Fresh Dairy Cream

A Selection of Continental Cheese & Biscuits

Coffee & Petit Fours

THANK YOU

Thank you to all our team who have worked very hard this busy season. Kieran Duncan Head Chef, Lee Shuff promoted to 2nd Chef and working towards his NVQs; our cheerful and loyal KP and Washer up David Wakefield: to Judy and Robert Grimshaw we wish a very happy semi-retirement to their own home: to our efficient Receptionists Yvonne Foster and Carol Baldry and Jeff Wells, always there with a helping hand and cheerful greeting: to Jim Morris who has taken on the position of Head Waiter and to all our South African colleagues some of whom are looking to come back next year, Clinton and Zelda. Also to Mark Reeman in the garden and maintenance.

ANNUAL HOLIDAYS & REFURBISHMENT

As usual many of the staff are off on their holidays on January 2nd, but Reception is open Monday to Saturday 9.00am to 3.00pm throughout January. At other times the phone is manned by Hilary and Vivienne except in a few circumstances when you may get an answer machine, but we will return your call as soon as possible. We look forward to hearing from you.

Everything returns to normal on Monday 2nd February, with hopefully all our decorating projects complete and ready to welcome visitors.

We wish you all a Very Merry Christmas and a Happy and Prosperous Year in 2004. We hope that we may have the opportunity of welcoming you once again, and here's hoping for a repeat of the wonderful weather we had in the Summer.

*Mr and Mrs Orson Crane,
and daughters Hilary Caldwell & Vivienne Bess*

WINTER TARIFF

November 1st 2003 - April 30th 2004

| | | Standard Room | Small Room |
|-------------|---------|---------------|------------|
| Weekly | (D B&B) | £308.00 | £280.00 |
| Daily | (D B&B) | £54.50 | £50.50 |
| 3 Day Break | (D B&B) | £148.50 | £136.50 |
| 2 Day Break | (D B&B) | £105.00 | £97.00 |
| Daily | (B&B) | £38.00 | £34.00 |

*Winter Special November 2003 - March 2004 5 nights DBB
£205.00 per person (no specific room guaranteed).*

MAY & OCTOBER (ONLY) 2004

| | | Standard Room | Small Room |
|-------------|---------|---------------|------------|
| Weekly | (D B&B) | £378.00 | £359.00 |
| Daily | (D B&B) | £60.00 | £57.00 |
| 3 Day Break | (D B&B) | £171.00 | £162.50 |
| Daily | (B&B) | £43.00 | £40.00 |

SUMMER TARIFF

1st June - 30th September 2004

| | | Standard Room | Small Room |
|-------------|---------|---------------|------------|
| Weekly | (D B&B) | £397.00 | £376.00 |
| Daily | (D B&B) | £63.00 | £60.00 |
| 3 Day Break | (D B&B) | £180.00 | £171.00 |
| Daily | (B&B) | £46.00 | £43.00 |



★★★



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Hotel

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