



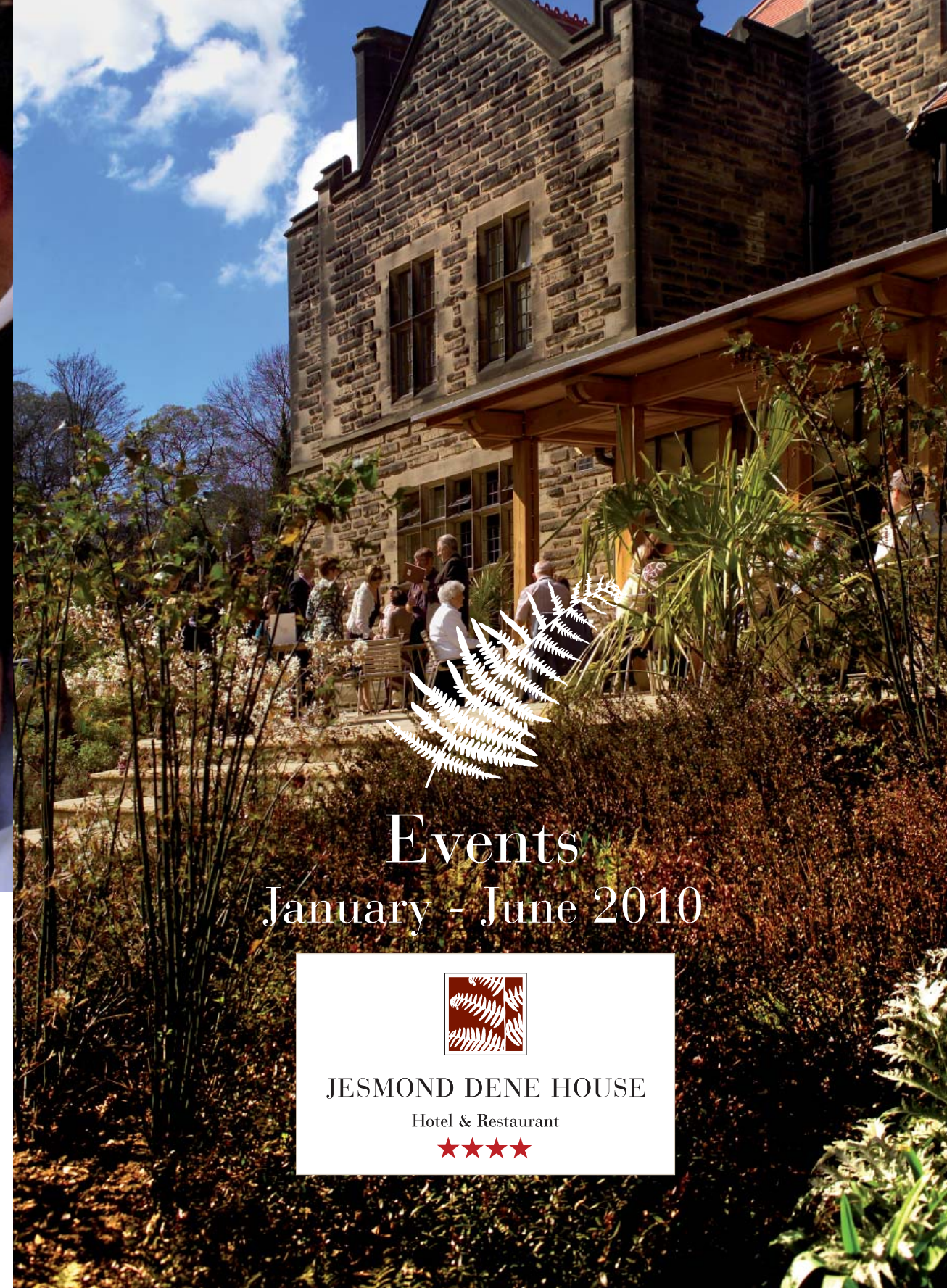
Treats are not just for high days and holidays. There are always reasons to celebrate: you've cleaned the car, noticed your first snowdrop, survived a weekend with the in-laws... We've lots of suggestions for how to spoil yourself - champagne tea, lunch with Bettys, Yorkshire's famous café tearooms, wine pairing dinner - plus indulgent ideas for Easter, Mother's Day, Father's Day... And you don't have to blow the budget.



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Events

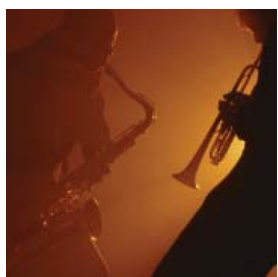
January - June 2010



JESMOND DENE HOUSE

Hotel & Restaurant





Afternoon Tea at The House

Our daily afternoon teas are always special but sometimes we push the boat out to make them even more of a treat. As well as sandwiches, scones and gorgeous cakes, we add champagne and music - a harpist or string players - and serve them in the magnificent, wood panelled Great Hall.

Cookery Classes

For the first time take a look behind the kitchen with the hotel chefs. Impress your friends and learn the secrets of our delicious afternoon teas, breads and amuses bouches ... Half day cookery class with our Head Chef or Head Pastry Chef, followed by lunch in the Restaurant or afternoon tea in the Billiard Room. Not a demonstration but a real “hands on” experience. Spaces limited.

Ladies who Lunch

Lunchtimes are that important time of day when you meet friends, catch up on the gossip and let someone else do the cooking. Our monthly lunch dates also entertain with cookery demonstrations, fashion shows, style and beauty tips and other girlie delights. Strictly for the fairer sex.

Jazz Supper

Once a month, on a Friday evening, we turn the Great Hall into a little music club. We might have a band playing swing jazz, Latin American, something you can dance to or something cool and bluesy. Whatever, our aim is that you relax, forget work and enjoy a delicious supper.

Sunday on a Plate

It may be Sunday evening, but it's still the weekend! On occasional Sundays, Head Chef Pierre Rigotherier creates a special price themed dinner - perhaps seafood or a gourmet tasting menu - or we might invite a guest chef. It's good value, good fun and good eating.

Wine Events

Our Wine Tastings, Wine Pairing Dinners and Wine and Spirit Certificated Courses are not just for wine buffs. Whether you know a lot or scarcely anything, you will learn about wines in a relaxed and convivial dinner party atmosphere. If you love good wine, good food, good company, you'll enjoy our wine events hosted by a wine expert.

Events

January

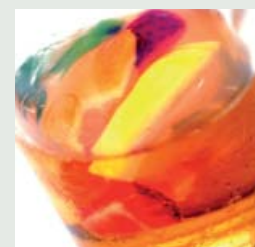
Friday 22nd **Jazz Supper.** The **Anna Reay Quartet**. Highly acclaimed vocalist Anna Reay performs a sophisticated programme of swing, blues, popular jazz standards and classic soul covers. £38.50
Sunday 31st **Sunday on a Plate. Black Truffle Dinner.** Head Chef Pierre Rigotherier celebrates this most sought-after delicacy by creating a three-course menu dedicated to the black truffle. £55

February

Monday 8th **Ladies who Lunch. Winter Warming Food** from the Jesmond Dene House kitchen team. £38.50
Celebrate Valentine's. A weekend of unashamed romance! All meals include a red rose and decadent petits fours. Of course she (or he) is worth it!
Four-course tasting menu lunch in the Restaurant. £46
Five-course tasting menu dinner in the Great Hall plus saxophonist. £56.50
Five-course tasting menu dinner in the Restaurant. £56.50
Saturday 13th **Five-course tasting menu** dinner in the Restaurant. £56.50
Wedding Fair. Talk to the specialists about flowers, frocks, food, photographs ... all in the comfort of the Great Hall. Noon – 4pm, free entry.
Friday 26th **Jazz Supper.** Back by popular demand, the swinging five piece **Paul James Band** perform some of the very best from the Great American Songbook. £38.50

March

Saturday 6th **Introduction to Wine Intermediate Course.** Wine and Spirit certificated course, run over three days (today plus March 13th and 20th), that takes you on a journey through the world's great wine regions, tasting 50 different wines and spirits. Includes two-course lunch and coffee at each session. Booking deadline February 12th. £405
Monday 8th **Ladies who Lunch.** Cupcakes are all the fashion. Let the **Jesmond Cupcake Company** show you how it's done. They look so lovely and taste so yummy. £38.50
Wednesday 10th **Dine with the Author – An Evening with Historical Novelist Anne Perry.** Jesmond Dene House invites you to an inspiring literary evening where you will have the opportunity to meet the world famous historical novelist Anne Perry and share an intimate dinner with her. Limited space available. £38.50
Sunday 14th **Mother's Day Lunch.** Treat her to a long and lazy three-course lunch, with a surprise gift for every Mum. £28.75
Mother's Day. Afternoon Tea at The House. Spoil her with champagne, music, a decadent afternoon tea and a surprise gift. Served in the Great Hall. £26.75
Friday 19th **Cookery Class. Afternoon Tea** with the Jesmond Dene House Pastry Chef. Limited space available. £65
Friday 26th **Wine Pairing Dinner.** Discover the wines of the Rhone Valley from renowned winemaker **Maison Jaboulet**. The evening will start with an informal wine tasting where guests will sample wines from Jaboulet, from simple Vin de Pay to vintage l'Hermitage. Followed by a seated 3-course wine pairing dinner inspired by traditional dishes from the Rhone Valley. £52.50



April

Sunday 4th **Easter Sunday Lunch.** Gather family and friends to celebrate this special day. Three-course lunch in the Restaurant. £28.75
Monday 5th **Easter Monday Family Afternoon Tea at The House.** Relax over a champagne afternoon tea served in the Great Hall with music and face painting for children under 12. £26.75
Monday 12th **Ladies who Lunch with Indian Food Writer and Caterer Maunika Gowardhan.** Indian food comes to the ladies lunch. Maunika shows a contemporary approach to Indian cooking. Make it fun, exciting and accessible – all in your own home. £38.50
Sunday 18th **Sunday on a Plate. Experimental cuisine.** Head Chef Pierre Rigotherier takes you on a journey with his own take on experimental gastronomy. £36
Friday 30th **Jazz Supper with Ruth Lambert.** Performing for the first time at Jesmond Dene House, Ruth is renowned as being one of the most talented and accomplished jazz singers in the North East. £38.50

May

Monday 10th **Ladies who Lunch. Hats to turn heads.** Going to a wedding or the races? Deborah Haynes, of Deborah Haynes Millinery, shows how to choose a hat to flatter your face and figure. Try them on and find your style. £38.50
Friday 21st **Cookery Class. Bread Making** with the Jesmond Dene House Pastry Chef. Limited space available. £65
Friday 28th **Jazz Supper with The Paul James Band.** A sophisticated, stylish and cool set of timeless classics; as popular today as ever. Featuring the music of Frank Sinatra, Dean Martin and Bobby Darin, as well as modern day crooners such as Jamie Cullum and Michael Buble. A great evening if you like dancing. £38.50
Monday 31st **Bank Holiday BBQ.** Such a success at the Festival of Food and Wine, now we're doing our own. £38.50

June

Sunday 6th **Sunday on a Plate. Seafood Special.** Head Chef Pierre Rigotherier creates a seafood menu with the day's freshest catch from local food hero and seafood specialist Robert Latimer. £36
Monday 7th **Ladies who Lunch. A treat from Bettys, Yorkshire's famous café tearooms.** Back by popular demand, Lesley Wild, a family member and founder of Bettys Cookery School, reveals more scrumptious secrets from the Café's kitchens. £38.50
Sunday 20th **Father's Day Lunch.** Treat the man in your life to a long and lazy three-course lunch with a surprise gift for every Dad. £28.75

All prices are per person.

For all events, we offer a special accommodation rate. To book any event or for further information, plus details of accommodation packages, telephone 0191 212 3000 or email info@jesmonddenehouse.co.uk.

A discretionary 10% service charge will be added to all food and beverage.

Programme details correct at time of going to print but may be subject to change.