

Head chef
Andrew Pegg



YORKSHIRE LIFE LUNCH

Grinkle Park Hotel, Easington, Saltburn-by-the-Sea

Seasonal delights

Guests enjoy a flavour of summer at one of Yorkshire's most luxurious country hotels. Esther Leach reports

PHOTOGRAPHS BY ANDY BULMER

Richard Ibbot's easy charm and warm welcome belies the work that goes on behind the scenes to ensure every guest has a memorable experience at Grinkle Park Country House Hotel.

He arrived as general manager three years ago and has made his mark as an exceptional host. 'I have been in hotels

all my life, I love what I do, I love working here, it is a beautiful estate,' said Richard as he took a brief break from welcoming guests to the Yorkshire Life lunch.

Grinkle Park is a country house surrounded by parkland. It is tucked away between the North Yorkshire Moors and the North East coast but within easy reach of Whitby, Robin

Hood's Bay, and Runswick Bay. Saltburn-by-the-Sea with its magnificent pier and picturesque Guisborough are a short distance away. The house itself is an elegant mansion built in 1881 by Sir Charles Mark Palmer, one of the UK's great industrialists. The property is surrounded by 35 acres of grounds, including secluded woodland, a tranquil lake and views over the nearby moors.



Sally Walker



Richard Ibbott



Jill Heaps



Sous chef Mark Aycliffe



Lizzie Booth



The Camellia Room



Jamie Adam



Julie Finnigan

At the end of the war it was bought by the Hope and Anchor brewery, which turned it into a hotel and shooting lodge. In 2003, Classic Lodge bought Grinkle Park, creating a £1million purpose-built banqueting suite called the Palmer suite. Afterwards, Grinkle Park was upgraded from three-star to a four-star rating. Now it has 26 staff, hosts 100 weddings

a year and welcomes everyone from leisure break visitors to shooting parties. Word is starting to spread and many wedding parties are coming to Grinkle Park from as far as London and the South East.

'It has all the atmosphere of a Victorian country house, and many of its original features including high embossed ceilings and fine wooden



Fresh queen scallops



Saddle of lamb

Menu

- Chef's homemade canapés
- Blue cheese and grape mousse
- Oak smoked salmon tartlet
- Chicken liver parfait
- Thai style chicken tart

Fresh queen scallops caramelised and served on char grilled asparagus spears with a parmesan cream

Saddle of lamb stuffed with spinach mousse served with pomme macaire, roast pan juices and chef's selection of seasonal vegetables

Pimms and strawberry jelly

Poached pear with white chocolate and pistachio mousse

Selection of English and Continental cheeses with homemade apple chutney, walnuts, grapes, apple and celery

Freshly brewed coffee served with homemade fudge and chocolate ravioli



Poached pear

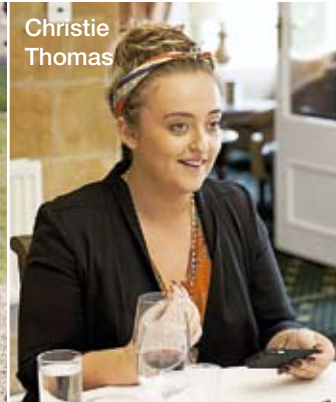


Selection of cheeses

GOURMET LIFE



Holly Bainbridge,
Guy Stephenson



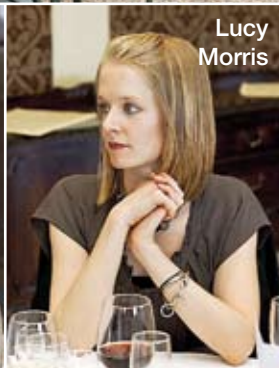
Christie
Thomas



Richard Smith



Amy Dunn



Lucy
Morris



Sue Leigh
and Georgie
Samuels

paneling, it's the place to relax in front of a roaring log fire,' said Richard. 'We are a warm and relaxed country house but with all the modern everyday features such as digital television and internet connections,' he added.

Each of the 21 bedrooms has been refurbished to a very high level of comfort and luxury. 'The Grouse Moor suite is super luxurious, it's a wonderful blend of new and traditional including access to the internet,' added Richard giving just one example.

And the food is more than impressive. Andrew Pegg is the head chef at Grinkle Park who with his team prepared a delicious seasonal lunch.

'Andrew is passionate about what he does and is open to ideas,' added Richard. 'Everything he prepares is fresh; he even makes his own butter. That's just how we do things.'

Quality is of course an important ingredient too. 'We do use local produce whenever we can,' said Richard. Guests sat down to lunch in the Camellia Room with French doors that lead out onto a private lawn with a view towards the lake.

The menu was simple and satisfying with wines chosen by Richard.

The main course of saddle of lamb stuffed with spinach mousse was exceptional in taste and presentation. There were some quirky touches such as the Pimms with strawberry jelly and chocolate ravioli which was served with freshly brewed coffee.

Seasonally-changing menus are prepared using the freshest, finest ingredients sourced as close to the hotel as possible and are the norm for Grinkle Park. Yorkshire produce and fresh fish from Whitby are a speciality.

There is eating for different occasions including casual lunches and bar snacks, an elegant à la carte experience in the

AA one rosette Conyers Restaurant as well as private dining, weddings and other celebratory events. The Palmer Suite is the new function suite with its own terrace and views over the garden and grounds. Richard is appreciative of his guests' support. 'Every single £1 is a guest's hard earned cash and we try to give £1.50 worth of value for each pound,' he added. 🍷

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WINES NOTES

Lanson Gold Label Vintage Champagne accompanied chef's canapés

Pouilly fume 'Les Cris' 2009 served with fresh queen scallops. This wine has a distinctive Sauvignon bouquet with a palate which is richly defined and mouth filling.

Chateaufeuf du Pape Rouge 'Clos de l'Oratoire' Ogier 2008 served with saddle of lamb A wine with seductive aromas of spice and almost sweet, mature fruit and the most rounded, generous palate lifted by the warmth of a good vintage.

Cockburn's Special Reserve Port accompanied the cheese.

