



ROYAL SPORTSMAN HOTEL

GWESTY'R HELIWR

Easter and Bank Holiday Newsletter 2009

Hotel Given Celebrity Mentor

Slected alongside only five other businesses across the UK, the Royal Sportsman Hotel, Porthmadog, is now working with Peter Birnie, one of the hospitality industry's top experts, with a brief to provide examples of best practice in the hotel and catering trade.

In the last couple of years, Peter Birnie has appeared in Ruth Watson's "Hotel Inspector", the Chris Evans "Drivetime" show, the Daily Mail and the Daily Telegraph. Prior to this, Peter worked for 15 years in the hotel & restaurant industry, including ownership and management of a country house hotel, which won red Michelin, AA

red stars and rosette awards. For the next 15 years, he worked on UK guides, assessment and consultancy with Egon Ronay and the AA; his most recent role was Chief Hotel & Restaurant Inspector from 2003-2008. Now, Peter will be acting as celebrity mentor to the Royal Sportsman, offering advice

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- Louis Naudi

relating to all areas of running the business over the course of the next year.

The initiative is part of *Caterer & Hotelkeeper* magazine's Best for Business 2009 scheme. Through regular monthly articles featuring the Royal Sportsman Hotel, Peter will be passing on many important lessons on "best practice" which it is hoped will benefit the magazine's wider readership through their implementation at

the Hotel.

Peter has made his first visit to the Royal Sportsman in order to give his initial assessment and the outcome was both exhilarating and inspirational. Says proprietor Louis Naudi: "I had a two-day session with Peter which was both intensive and wide-ranging. I was quite exhausted after he left but we picked up so much by way of information and ideas in that period."

The areas under scrutiny by the mentor include everything from marketing to staffing, food and drink, finance, property, green issues and design. Louis relishes the tremendous opportunity the Best for Business programme brings to him and his hotel. He confesses: "I am still feeling a bit shell-shocked but absolutely excited. Peter made many small but important recommendations on how our product and customer service might be improved. We have already implemented all of these. We are also hoping to benefit from the publicity generated."



Louis Naudi (left) and Peter Birnie

Spring makeover brings out the best

Much activity has been taking place at the Royal Sportsman over recent months with a refurbishment programme that has brought about many improvements to the Hotel. Ten of the twenty-eight bedrooms have been redecorated in contemporary fashion with a new colour scheme and matching carpets. In Gelert's Bar the bar has just been restored with new lighting



The new-look dining room with original antique floor has retained a cosy atmosphere but with a contemporary feel

introduced. The biggest changes, however, have been seen in the dining room where the carpets have been removed and the antique floor stripped back, stained and re-polished to show off its original rich finish. New curtains and lights have been selected to complement the look and the light highback dining chairs have been added giving a contemporary twist to complete the elegant and stylish appearance.

Easter and Bank Holiday Breaks

EASTER AND BANK HOLIDAYS IN PORTHMADOG

Our Easter and Bank Holiday breaks are designed to give you a memorable 'Taste of Wales' using local seasonal produce. Visit the narrow gauge trains, Snowdonia and Sea. Bring your children and pets as well.



Packages include dinner, bed & breakfast for 2, 3 or 4 nights
Free upgrade to superior room, if dinner is taken every night, with a 4 night break
Dinner includes any three courses

from the A La Carte menu - no restrictions or extra charges.
Minimum 2 consecutive nights for 2 persons sharing a double/twin room
Free bed & breakfast for children under 5; £5 per night aged 5 -15
Dinner as taken
Free dog walking daily if pets are brought along to stay
Late check out till 11.00am on day of departure
Rates shown per person per night:
Two Night Break
Standard double / twin £66
Superior / larger double / twin £72
Three Night Break
Standard double / twin £64
Superior / larger double / twin £68
Four Night Break
Standard double / twin £63
Free upgrade to larger room



Contact Us



We are here to help. We pride ourselves on customer service both prior to & during your stay.

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Master Class – a Delicious Spring Treat

What better way to celebrate the arrival of Spring than to prepare this delicious lamb recipe from Felix Prem, Head Chef at the Royal Sportsman Hotel, who has multi AA rosette level experience.

Chump of Welsh Lamb with fondant potato, roasted root vegetables, aubergine caviar, thyme jus – for 4 persons



Felix Prem

Ingredients:
Chump of lamb
8oz x 4 pieces
Potatoes- 4 large
Carrots-
Chantenay-2 per person
Swede-2
Salsify-3
Baby Shallots-8
Aubergine-2
Lamb Jus-
200ml

Duck fat-200ml
Thyme-2 sprigs

Method

For Aubergine Caviar:

Cut the aubergine into two, score the inside, add a little salt to it and leave overnight. Roast at 180°C for 20 minutes. Scoop the inside of the aubergine out and finely chop with a clove of garlic and olive oil.

For Fondant potatoes:

Shape the potatoes in a 3" round mould, mousse ring or pastry cutter. Cook in duck fat with thyme sprig for 20 minutes on a low heat of 160°C until the potatoes are cooked and slightly browned. Adjust the cooking time to taste.

For roasted root vegetables:

Cut all vegetables evenly, season with salt, pepper and olive oil and roast in oven until done

Chump of Lamb:

Season the chump of lamb with salt, pepper & olive oil. Pan sear the lamb, chump skin side up first, and then cook in an oven at 180°C

for 15 minutes for medium rare. Adjust the cooking time for medium or well done and to your own specification. Medium rare



to medium is delicious! Rest the meat for a few minutes before serving.

Reheat the potatoes & roast vegetables, slice the chump and finish with a thyme based gravy.

Free Chocolate at the Welsh Highland Heritage Railway

The Welsh Highland Heritage Railway is celebrating Easter Sunday with free chocolate

but you've got to find it first! Hundreds of chocolate eggs are being hidden around the Engine Sheds in Porthmadog, and visitors will be able to find them in an egg hunt with instant rewards. The train takes passengers on a short ride from Porthmadog through the countryside, before stopping at the Engine Sheds on the way back.

James Hewett, Chairman of the Welsh Highland Heritage Railway, said: "It won't necessarily be easy to find the eggs! We've spent the whole winter thinking up clever new places to hide them, so there could be chocolate in all sorts of places."

Professor Pop the balloon man will

also be creating free balloon models for everyone – children and adults and Rufus the Rabbit will be travelling on the train to help people find the chocolate.

Train crews at the WHHR will also be joining in the fun, blowing bubbles as the train steams along. And watch out for extra mayhem: Rufus can be a mischievous rabbit sometimes, and is often known to steal the guard's green flag so the train can't go, only to run off when the Controller discovers who the culprit is! The Welsh Highland Heritage



Railway also has a number of other special events for children during the year, including the Teddy Bears Picnic (May 30th and 31st) and Welsh Dragons Weekend (July 18th & 19th.)

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Gelert's Column – a friend in need...



Gelert

"Featured in the AA pet guidebook, my Hotel very much welcomes dog lovers and their four legged friends, like me, to stay here. I'm a rescue dog but am now part of Louis and Viorica the owners' family. I've been here over seven years now and I am very well looked after. You may remember me telling you about all my friends at Freshfields Animal Rescue Centre. Our Hotel, the Royal Sportsman, is sponsoring the Centre this year and with every visitor booking made we are making a donation to the charity.

The Centre is run by a lovely lady called Lesley Tarleton who set up the Sanctuary five years ago after establishing her first Rescue Centre in Liverpool. It was donated to be used as a horse and pony sanctuary but now I have lots of friends there. These include new arrivals Maud, the tortie cat and Sasha and Jackson, cross-breed dogs. There's also Sam, Bertie and Chloe the sheep, Minty the Collie, the Pot Bellied Pigs and Aimee the black and white cat who have all been at the Centre the longest.

Every year Freshfields helps rescue and re-home well in excess of 1200 animals and birds across their two sites in Liverpool and Wales. At any one time the Centre can be home to 250 cats and kittens, 60 dogs, 120 farm animals including ducks and chickens, 30 horses and ponies and 250 small animals, birds and wildlife. Each animal costs approximately £408 during its stay before it can be re-homed. Lesley told me: "We are having our

first Open Day on July 25th at the Shelter. There will be an agility dog display, lots of stalls, childrens' activities, face painting and lots of fun for all the family from 11.00am - 4.00pm. For more information tel: 01286 880808. We are very worried about the recession. Last year was a great struggle financially, so we need to draw in as much support as possible this coming year."

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<http://www.freshfieldsrescue.org.uk/>



Jackson