



News from the Hen and Chicken and Chequers Inns



Happy Christmas to all our Customers

It's Christmas Time again and as another year draws to a close we look back on the year and its achievements.

In January the Hen and Chicken saw a major internal refurbishment. The Buttery Restaurant



was re-modelled to present a more traditional look, more in keeping with the age of the pub. By carpeting the floor and creating more intimate seating areas the result has been very pleasing and has become a popular



area with customers.

Another feature was the addition of improved access, disabled toilets and baby changing facilities.

Then in July the exterior of the pub was redecorated. Gone was the oyster shell white and dark green woodwork and in came a new fresh look of black stonework with two shades of cream for the walls and the woodwork.

In May we also decided to take on a new challenge when we acquired The Chequers Inn at Well;

following the retirement of the previous landlord, Roy Burgess-

Wells. We have been very pleased with the response we have received



so far and for the helpful advice locals have given us!

So in these uncertain days for everyone we are pleased that at a time when you hear of so many pubs closing due to the financial climate we are still trading. This we could not do without your support and so we give you our heart felt thanks and look forward serving you in 2012 at either the Hen and Chicken or The Chequers.

We wish you a Happy Christmas and a Joyous and Peaceful New Year

Kevin & Laura

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Contacts

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CHRISTMAS OPENING HOURS



CHRISTMAS EVE
CHRISTMAS DAY

BOXING DAY

TUESDAY 27TH

NORMAL OPENING
BAR 12 NOON - 3 PM
FOOD BOOKINGS ONLY
BAR 12 NOON- 5 PM
FOOD 12 NOON-4PM
BAR 12 NOON- 5 PM
FOOD 12 NOON-4PM





The History of the Yule Log

At first, burning a Yule log was a celebration of the winter solstice. On or about Christmas eve, a big log was

trees and vines to help them bear a good harvest.

The log was supposed to

Some preferred a log from an ash tree, the fire was started with that bit of the last year's log, to symbolize continuity and the eternal light of heaven.

When big open fireplaces began to disappear; in France, they moved the tradition to the table by making a cake roll that looked like a Yule log, called a "Buche de Noel" and hence today as part of Christmas Festivities Chocolate Yule Logs often grace the table alongside the Christmas Cake and Mince Pies .



Gathering the Yule Log



Hen and Chicken Fireplace

brought into a home or large hall. Songs were sung and stories told. Children danced. Offerings of food and wine and decorations were placed upon it. Personal faults, mistakes and bad choices were burned in the flame so everyone's new year would start with a clean slate. The log was never allowed to burn completely, a bit was kept in the house to start next years log. The log brought good luck. Any pieces that were kept protected a house from fire, or lightning, or hail. Ashes of the log would be placed in wells to keep the water good. Ashes were also placed at the roots of fruit

burn for the twelve days of



The Chequers Fireplace

Christmas, from Christmas eve on December 24th to Epiphany on January 6th. Some English Yule logs were large enough that a team of horses were required to drag it to the castle or manor.

Although we cannot claim to burn a Yule log in the Hen and Chicken or The Chequers we do have open fireplaces and burn locally hued logs for your enjoyment!



Gingerbread Treats

Brighten up your festive table with one of our locally home made Gingerbread treats;

Gingerbread House only £15

Gingerbread Tree only £3.50

Available at The Hen and Chicken and The Chequers whilst Stocks Last





“Pickled Partridge”

Named after the traditional farmer's wife's recipe for partridge braised in ale, Pickled Partridge (4.6% ABV) is a dark beer with a hoppy, spicy linger - "brood" to a challenging but satisfying 1046 OG (original gravity) for a fuller flavour. The rich plumage is enhanced by generous use of crystal and chocolate malt and supported by the hoppy, fruity aromas from Admiral and Hallertau hops.

A perfectly plump pint for the winter months! Pickled Partridge was tri-

alled at this year's Great British Beer Festival in August, where it was the most popular beer at the event and our first to sell out completely.

Head Brewer Dr Tim Morris comments: 'We've used only the finest natural ingredients, combined with pure Dorset spring water from our own well, to create this rich reddish brown beer with loose foam head. Its nutty and fruity overtones are ideal for serving with cheese platters and Christmas desserts.'



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Pickled Partridge our Seasonal Guest Ale available on Draft at The Hen and Chicken and Chequers Inn

Why Turkey at Christmas?

For Centuries it was traditional for UK families to eat goose or the head of a boar. However this changed in the 16th Century when the turkey bird was introduced from the USA to England. Henry VIII was the first English king to enjoy turkey, although Edward VII made eating turkey fashionable at Christmas. Now approximately 87% of people in the UK have Turkey on Christmas Day.

You can enjoy a Traditional Roast Turkey Dinner throughout December at either the Hen and Chicken or The Chequers Inn see below

"87% of people in the UK will eat Turkey on Christmas Day"

December Special

Traditional Roast Turkey Dinner

Enjoy a traditional Roast Turkey Dinner with all the trimmings on any Lunch Time throughout December*

plus a FREE glass of Mulled Wine for just £10

Add Christmas Pudding or Mince Pies and Custard for just £5 extra!

**available lunchtimes from the*

1st December to 31st December 2011, excluding Christmas Day





The Hen and Chicken Inn
Upper Froyle, Alton, Hants, GU34 4JH

The Chequers Inn
Well, Hook, Hants, RG29 1TL



New Years Eve Celebrations



The Hen And Chicken Inn

Get down to the Hen and Chicken and Party the night away.

Fancy Dress Party with this years Theme
"MUSIC"

Prize for the Best Costume! Live Music by
our Guest Band

FUZED

Tickets only **£15**

to include *eat all you can* Buffet!

The Chequers Inn

Come along to The Chequers and Celebrate
the New Year at our Party!

Disco Buffet

Tickets on sale now
only

£5



**Tickets for both events are on sale now
at The Hen and Chicken Inn and The Chequers Inn**

Please note that both events are ticket only. We reserve the right to cancel the event in the case of limited ticket sales