



Hen & Chicken Inn & The Chequers Inn Newsletter



Volume 1 Issue 3
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Inside this Issue

Launch of the Chequers, Well

On Friday 10th June 2011, thirty three Guests were treated to a spectacular Dinner at The Chequers Inn to launch the opening of pub following its acquisition by new owners Kevin and Laura Anfield.



Head Chef, Colin Savory and his team prepared a gourmet meal which included starters of *Pan fried King Scallops, Butternut Squash Puree and Pesto Dressing, Baked Baby Goats Cheese wrapped in Courgettes and served with a Walnut and Apple Salad and Chicken Liver Parfait served with a Rhubarb and Orange Compote.* A Champagne Sorbet with Blackberry and Frosted Mint refreshed the

palate before the main courses which were a *Slow Roasted Belly of Pork with Black Pudding, Glazed Shallot and Apple Sauce, Pan Fried Breast of corn fed Chicken with Rosti Potato, Fine Beans and Roast Garlic Puree and Pan Roast Sea Trout with a duo of Leeks, New Potatoes and a Chervil Beurre Blanc..* Desserts included, *Mango Crème Brulee with Homemade Shortbread Biscuits, Dark Chocolate Mousse with Cherry Compote and Catalan Tart with Blood Orange Puree.*

To finish guests were served freshly ground coffee with home made petit fours.



After introducing all the staff to the guests Kevin and Laura proposed a toast to the future success of The Chequers

Staff Spotlight—Matthew Anfield	2
Recipe of the Month - Homemade Tartar Sauce	2
Guest Ale - Sussex	3
Chablis	3
How to Find Us	4

The Chequers Inn

Now Open from 11am Every



Day

Food Served from 12 noon to 8pm on Sundays!

01256 8626025

Visit our new website
www.thechequersatwell.co.uk



Hen and Chicken Inn

We've had the interior redecorated now its the turn of the outside to get a make over! Starting on Monday 4th July we'll be open for business throughout!



Mid Week Roasts
Monday-Thursday

Only £5.95

Great Value Meals at the Hen and Chicken

Reservations 01420 22115



Fish & Chip
Fridays

Only £5.95



Staff Spotlight - Matthew Anfield, General Manager, The Chequers Inn



Matthew has recently taken over the role of General Manager at our new venture The Chequers Inn at Well.

This is a role that Matthew suits well; he is very customer focused and brings with him an energy that is full of life.

Matthew is 27 years old and is married to Kim who works as area leader at St Dominic's School in Woking.

Matthew began his career in hospitality at The Hen and Chicken Inn when his brother & sister in law (Kevin & Laura) took over 7 years back.

He started in the kitchen as a commis chef and then soon realised he was destined for front of house which is where he thrives.

It was at the Hen and Chicken where Matthew gained his Hospitality Vocational Qualification, passed the Beer and Cellar Management course

and gained the British Institute of Innkeeping Personal Licence.

After a short career change 2 years ago, he dabbled in painting and decorating. (Which he is very good at) But when the opportunity arose at the Chequers he jumped at the chance.

We do hope you go and meet Matthew and his team at the Chequers as we are sure you will be given a very warm welcome.

Home Made Tartar Sauce—Neil Stansbridge Head Chef, Hen and Chicken

You can't beat the taste of fresh home-made Tartar Sauce as an accompaniment to fish dishes. Customers at the Hen and Chicken often ask for the recipe so here it is for you to try for yourself!

Ingredients

- 500 gms Mayonnaise
- 6 Sprigs (or half a bunch) of fresh Dill
- 100 gms Capers
- 100 gms of Dill Pickles
- Zest and Juice of One Lemon

Method:

1. Cut the dill pickles and chop the sprigs of dill into small pieces.
2. Place all the ingredients into a blender and mix until the ingredients have combined together.
3. Transfer to an airtight container and refrigerate for at least an hour before using



"Tartar was invented by the French, who named the condiment "sauce tartare", however it was actually named for the Tatar people, who settled and ruled in Mongolia and parts of Eastern Europe"



Guest Ale, King and Barnes Sussex Andrew Scott Senior Barman, Hen and Chicken Inn

Sussex is a 3.5 abv Cask Beer and has been brewed since King and Barnes Brewery records began.



A typical country bitter it is clean tasting and hoppy without being overly bitter.

Sussex is the most popular King and Barnes beer and is a great lunch time pint.

The origins of King and Barnes date back to the 1800's when James King went to Horsham to trade as a maltster. He

soon formed relationships with local breweries and through teaming up with Satchels brewery saw the formation of King and Sons in 1906. Another partnership with G H Barnes saw the birth of King and Barnes.

King and Barnes were acquired by Hall and Woodhouse in 2002.

“A well balanced beer with fruity hoppy cereal and biscuity notes”

King and Barnes Sussex is available year round at the Hen and Chicken and alternates as a Guest Ale at The Chequers

Chablis Wine -

Chardonnay is the only permitted Appellation d'origine Contrôlée (AOC) grape variety in the Chablis region with the wines here developing such worldwide recognition that the name "chablis" has taken on semi-generic connotations to mean any dry white wine, even those not made from Chardonnay.

The name is protected in the European Union and for wine sold in the EU, "Chablis" refers only to the Chardonnay wine produced in this region of the Yonne *département*. The region sits on the outer edges of the Paris Basin. On the other side of the basin is the village of Kimmeridge in England which gives it name to the Kimmeridgean soil that is located throughout Chablis.

The most expensive examples of Chardonnay from Chablis comes from the seven Grand Cru vineyards on the southwest side of one slope along the Serein river near the town of Chablis.

Chardonnay was believed to be first planted in Chablis by the Cistercians at Pontigny Abbey in the 12th century.

Today, the Chardonnay made in the Chablis region is one of the "purest" expression of the varietal character of the grape due to the simplistic style of winemaking favored in this region.

The biting, green apple-like acidity is a trademark of Chablis and can be noticeable in the bouquet. The acidity can mellow with age and Chablis are some of the longest living examples of Chardonnay.

Some examples of Chablis can have an earthy "wet stone" flavor that can get mustier as it ages before mellowing into delicate honeyed notes. The use of oak is controversial in the Chablis community with some winemakers dismissing it as counter to the "Chablis style" or *terroir* while other embrace its use though not to the length that would

characterized a "New World" Chardonnay. The winemakers that do use oak tend to favor more neutral oak that doesn't impart the vanilla characteristic associated with American oak. The amount of "char" in the barrel is often very light which limits the amount of "toastiness" that is perceived in the wine.

The advocates of oak in Chablis point to the positive benefits of allowing limited oxygenation with the wine through the permeable oak barrels. This can have the effect of softening the wine and make the generally austere and acidic Chablis more approachable at a younger age.



The Serein river runs through the town of Chablis, with many of the region's most prestigious vineyards planted on hillsides along the river

“The biting, green apple-like acidity is a trademark of Chablis”

AVAILABLE AT THE CHEQUERS

CHABLIS DOMAINE THIERRY HAMELIN (FRANCE) A TOP CLASS WINE FROM A FAMILY OWNED VINEYARD

AVAILABLE AT THE HEN AND CHICKEN
CHABLIS 1ER CRU 'FOURCHAUME', JEAN DURUP (FRANCE) GREAT DEPTH OF COMPLEX FLAVOURS, MOUTH FILLING WITH GOOD ACIDITY.

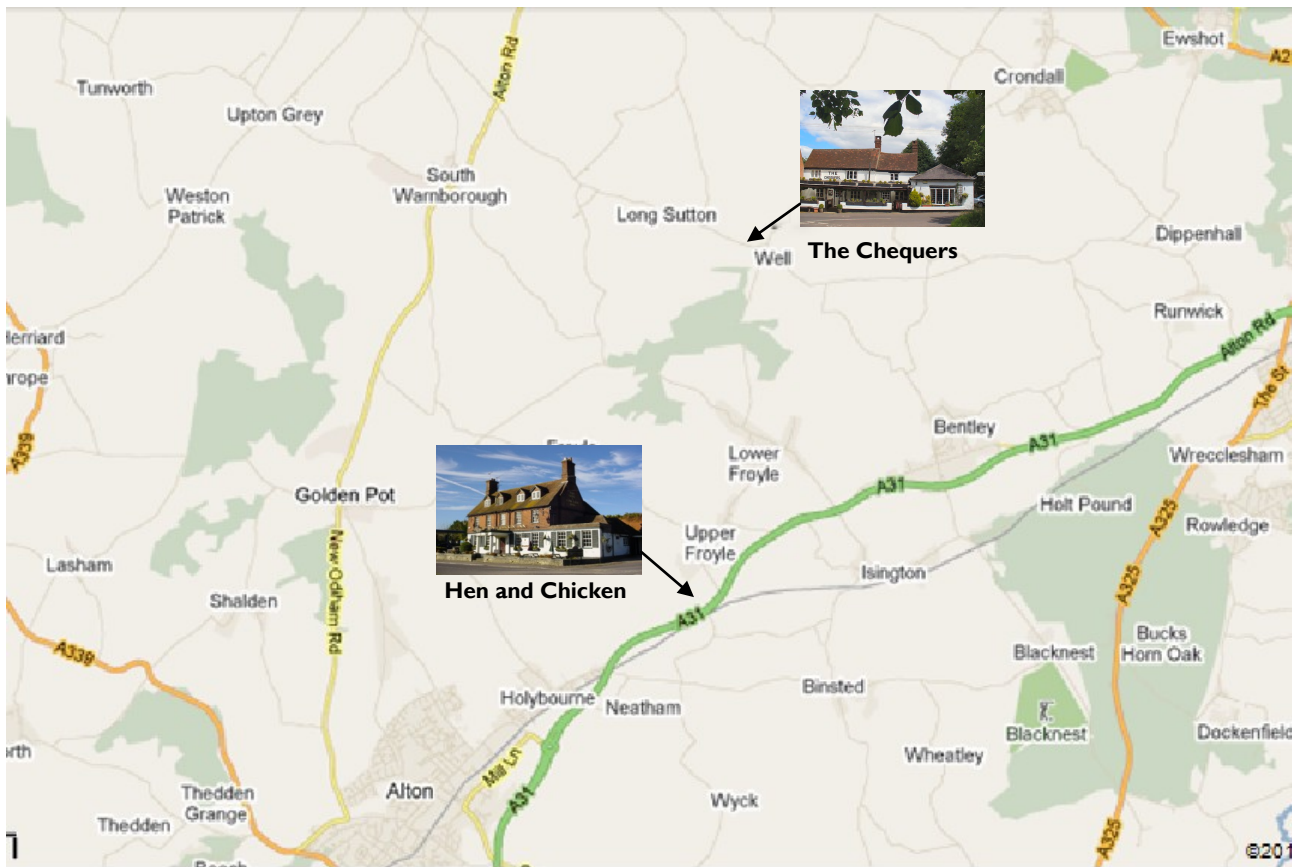


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How to find us



How to Contact us

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More Information:

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Voice and Keys

Featuring

Jackie Collins

Live at

The Chequers Inn

Saturday 16th July 2011

