



The Hen & Chicken Inn Newsletter

Hen & Chicken Inn
Upper Froyle, Alton
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And now there are TWO!

We are pleased to announce that we have acquired our second pub, The Chequers Inn at Well.

Roy, who some of you will know from the



Chequers is retiring after four and half years of running the pub. Therefore we saw this as a further opportunity, to build on what Roy has achieved during his time there.

The Chequers is a charming old world 17th Century inn set deep in the east Hampshire countryside at Well, a small village and civil parish, . The village lies approximately 3.1 miles (5.0 km) south-east from Odiham, and is approximately 6 miles from the Hen and Chicken.

The Chequers boasts a bar area with low rustic beams and log fire and a panelled restaurant. Part of Hall and Woodhouse' tenanted estate, the pub offers award winning Badger Ales.

The front entrance to the pub is through a vine covered terrace. It is these vines

combined with a chequer board that have inspired our new logo which has been designed by Heather Newton a Hampshire artist..



Over the past six and a half years we have developed the Hen and Chicken into a family friendly pub serving good quality food at reasonable prices. We also realise that the Hen and Chicken is an important meeting point for people travelling the southern counties.

The Chequers has built up a good reputation for its food. Head Chef Colin Savory has agreed to continue there and he has plans to further develop a focus on good eating.

We are also pleased that Matthew, who some of you will remember from the Hen and Chicken, has agreed to take on the role of General Manager. Matthew has an excellent way with customers and has made many friends at the Hen and Chicken. We are sure that his experience and skills will be transferred to the Chequers

Now you have two great pubs to choose from whilst both offering their own individual feel, they will compliment each other by creating a dining experience which is different and yet consistent in service and quality We look forward to welcoming you soon,
Kevin and Laura Anfield

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Open
from
10am



For Coffee or
Brunch!



Poached Egg & Spinach on Toast



Staff Spotlight - Tanya Lucas, Bar and Restaurant Supervisor



Tanya Lucas

Tanya is 44 years old and started at the Hen and Chicken in February this year, making her our newest recruit.

Tanya grew up in Farnham until meeting her husband Chris 24yrs ago and settled down in Froyle and has stayed in the village ever since.

They have three sons.

Tanya's back ground has always been in retail, being either telesales, or retail assistant. She has

over 20yrs of working with the customers and loves the challenge that the job brings.

Talking to Tanya she says:

"Working at the hen and chicken is like being back within a family.

Everyone is a joy to work with. Everyone here has made me feel welcome and part of the team.

Dealing with the public is what I love and I strive to do my best to make sure they have a fantastic experience here at the Hen and Chicken"

Tanya in her spare time loves to lose herself in books and of course enjoys retail therapy to add to her extensive shoe collection!!

Home Made Organic Burgers—Neil Stansbridge Head Chef

With the fantastic weather we have been enjoying for some time and the thought that we might have an extended Summer its time to think about BBQ's!

Here at the Hen and Chicken we receive many an accolade for our burgers, maybe it is because we use Organic Beef bought from Mill Farm just up the road from us and the fact

that all our burgers are pressed by hand.

This month have a go yourself at making your own burgers from the recipe below

"Place a teaspoon of soft cheese with herbs or a blue cheese in the centre of each burger to give an extra special cheesy treat"

Ingredients

Makes approximately 8 burgers

- 1kg Organic Minced Beef
- 1 Finley chopped Onion
- 50grms Tomato Ketchup
- 50grms English Mustard
- 1 Egg
- Breadcrumbs

Method:

- 1) Place all the ingredients in a bowl and combine well.
- 2) Divide the mixture into approximately 4ozs in weight, then roll and shape into a ball with your hands.
- 3) Slightly flatten the balls into a burger shapes ready for cooking.

Tip: When stacking burgers place greaseproof paper in between each burger to stop them sticking together.





Guest Ale, Firkin Fox Andrew Scott Senior Barman

Firkin Fox is the latest seasonal ale from the Hall and Woodhouse Badger Ales.

New for the summer of 2011 Firkin Fox is fiendishly feisty!

An auburn coloured ale at a moreish 4.3%, Firkin Fox combines the finest Flagon premium ale malt with the biscuit and aromatic qualities of their

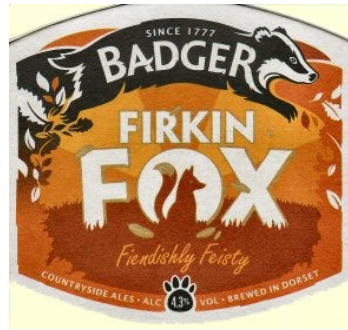
speciality malts.

The aroma hops used, Celeia and Cascade are two of the most globally revered and have bags of character



Celeia Hops

Firkin Fox is now available on draught.



Come and try it for yourself!

“Fiendishly Feisty”

Good News for all lovers of Hopping Hare...



Now available in bottles for you to take home!

BUY 2 GET 1 FREE

Whilst stocks last!

Wines of the Month Andrew Scott Senior Barman

This month we have two wines for you to try and both come from the same vineyard in Sicily where wine and wine making come together.



Ca di Ponti Catarratto - is a crisp and fruity wine. Refreshing tropical fruit flavours and a delicately toasty character, with a hint of honeyed richness.

In the past 20 years, Sicily has transformed itself from bulk wine producer to Italy's most reliable

source of inexpensive yet characterful wines.

The Catarratto grape is ideally suited to Sicily's extremely hot, dry climate, where its natural acidity holds up well. It is in fact the second most planted single variety in Italy.

This little gem comes from the region of Alcamo. Modest yields in these hillside vineyards have given a zesty, nicely textured white with peachy, lightly tropical fruit.

Ca di Ponti Catarratto goes great with Fish and Seafood.

Ca di Ponti Nero d'Avola - Sicily's most planted black grape is also Italy's most versatile.

This juicy, approachable wine has ripe black cherry and

plum fruit offset by tangy acidity and a hint of smokiness reminiscent of Syrah.

Grapes come mainly from the west of the island but 30% are sourced from lower yielding vines in the southeast giving the wine structure and richness.

Ca di Ponti Nero d'Avola goes well with red meats and cheese

Both wines are available by the glass or bottle



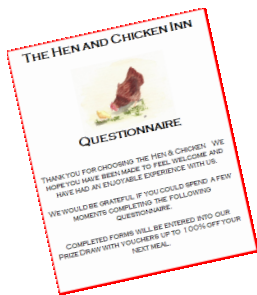
“In the past 20 years, Sicily has transformed itself from bulk wine producer to Italy's most reliable source of inexpensive yet characterful wines. “

www.allaboutwine.co.uk



Customer Satisfaction Questionnaires –Chelsea Goddard Front of House Manager.

“Absolutely fantastic reception and food will certainly be back soon”



“Love this place, great atmosphere, wonderful staff great food”

Thank you to everyone who completed our Customer Satisfaction Questionnaire last month.

These questionnaires are important to us and as a result of a comment made by a customer last month we have introduced loyalty cards which are proving very popular.

So according to you how did we do?

For our welcome, service, food, and menu choice you rated us as Very Good.

For staff friendliness and value for money you rated us Excellent.

Overall you overwhelmingly said that you were fully satisfied with your visit and that you would recommend us to your friends.

You also brought our attention to more vege-

tarian choice, some of the links on the web-site were not working and that now the interior has been refurbished it is time the exterior was done too!

So once again thank you for taking the time to complete the questionnaire and our congratulations go to our customers below who have won money off vouchers for their next visit.

Don't forget to complete your questionnaire on your next visit for a change to win vouchers for yourself!

Full results are available on our website, you can also complete a form on line too!

www.henandchicken.co.uk

Congratulations to the following Customers who have won money off vouchers this month:

100% Off a meal for four	Mrs E, Four Marks
50% Off a meal for four	Mr K, Tongham
50% Off a meal for four	Ms R, Godalming
25% Off a meal for four	Mr M Bentley
25% Off a meal for four	Mr D, Farnham
25% Off a meal for four	Mrs R, Four Marks
25% Off a meal for four	Ms G, Grayshott

Its Party Time! Come and join us all at The Hen and Chicken on Saturday June 11th to help celebrate **Chelsea's birthday!** 'Monsters Ball' fancy dress and live music from "The Standardz'.

Put your dancing shoes on along with your favourite zombie face and make your way to The Hen and Chicken for a good old Monsters Ball! 7:30 'til late!

Fathers Day at The Hen and Chicken.

June 19th is guaranteed to be a good day for all you dads out there! As well as our full menu being on offer, we will also have a selection of roast dinners and specials on all day, as well as a good old fashioned barbeque in the garden (weather permitting). Live music playing in the garden from 2pm So bring the family down for a really special Fathers Day!

Did you know?

You can also use your Hen and Chicken Loyalty Card at the Chequers Inn—Well!



Don't Forget Fathers Day
Sunday June 19th!

“FREE pint of Beer for every Dad for every table booked”

Pre-bookings only

