



# News from the Hen and Chicken and The Chequers Inns



## Chelsea, Nikki & Vitor start NVQ Training



L-R Vitor, Nikki & Chelsea

At Both the Hen and Chicken and The Chequers we realise the importance of staff training and the positive attitude to work it brings.

At both pubs we encourage all our staff to try and further develop their careers and actively support them through work placed training programmes. Currently we have three full time staff undertaking level 3 national vocational Qualifications (NVQs) in the hospitality industry,

Nikki (Hen and Chicken and now The Chequers) Nikki has worked for us for two years after travelling to England from Hungary she worked as a volunteer at a Local Disabled school before coming to see if we had any full time vacancies in our kitchen, she has just completed her level two (NVQ) at the Hen and Chicken and has now moved to The Chequers to further her career and study towards her level 3.

Vitor (Hen and Chicken) Vitor is our newest employee and has just finished his Level 2 (NVQ) at Basingstoke Technical College and was keen to further his career in the workplace, Vitors Father owns a successful restaurant group in Brasil and his parents were keen for him to travel to the U.K as we are regarded as one of the best countries for training in the hospitality sector, so we have high expectations of him.

Chelsea our front of house manager at the Hen and Chicken has a wealth of experience and has been in the industry since she was 17 working in all sorts of different style Hotels and Pubs around the Alton area she has done everything from being a chambermaid to helping launch a very popular Music led pub. Although highly competent in her work Chelsea now feels it time to get some formal qualifications and is working towards level 3 front of house management.

Having Completed Level 3 Studies myself and before we got in the 'pub game' my wife was a NVQ assessor. So between us we feel we can really help them to get the best out of their courses.

So wishing them all the luck we look forward to having another 3 qualified members of staff in the near future.

Kevin and Laura

**Stop Press: The Hen and Chicken has been nominated as Hall and Woodhouse Pub of the Year. Winners will be announced in October**

Volume 1 Issue 5  
September 2011  
**Inside this Issue**

<i>Chequers announce new menu</i>	2
<i>Recipe of the Month - Sticky Toffee Pudding</i>	2
<i>Ale of the Month - "Long Days"</i>	3
<i>Badger Ales are Number One!</i>	3
<i>Up and Coming Events</i>	4
<i>Farewells and Goodbyes</i>	4

## Contacts

**The Chequers Inn**  
Well, Nr Odiham, Hook, Hants  
RG29 1TL



**01256 862605**

info@thechequerswell.co.uk  
www.thechequersatwell.co.uk

## Hen and Chicken



**01420 22115**

info@henandchicken.co.uk  
www.henandchicken.co.uk

# THE CHEQUERS INN

## GALA CHARITY DINNER IN AID OF MACMILLAN CANCER SUPPORT

**£49.95 PER PERSON**

**21st OCTOBER 2011**

SEE WEBSITE FOR DETAILS  
WWW.THECHEQUERSATWELL.CO.UK

01256 862605

**WE ARE  
MACMILLAN  
CANCER SUPPORT**



## The Chequers Launch their New Menu



LOIN OF PORK WITH PAN FRIED BUBBLE AND SQUEAK, SMOKED BACON JUS AND CLOVE STUDED APPLE

Using fresh ingredients from locally sourced suppliers, where possible, *Colin Savory, Head Chef* has designed a menu to capture seasonal dishes on the run up to Christmas and the festive season.

There is plenty to tempt the palate. Pan Fried Crab Cake with Sweetcorn and Chilli Salsa or Twice Baked Goats Cheese Soufflé (*Colin's recipe of the month last month*) are just two of the 6 starters to choose from.

For a main course you could choose a Loin of

Pork, with Pan Fried Bubble and Squeak, Smoked Bacon Jus and Clove studded Apple or Roast Duck with Braised Red Cabbage, Potato Pancake and Caramelised Pear.

For vegetarians you could try a starter of Roast Pumpkin, Red Onion and Rocket Salad as a starter and Wild Mushroom and Thyme Risotto with Parsnip Crisp or Home made Gnocchi with Roasted Chestnuts and Spinach as a mains course.

An advantage of cooking freshly prepared dishes

is that we can more easily accommodate guests with special dietary needs.

***Colin says, "my team are very experienced at understanding that some guests have special dietary needs."***

***We are very happy to make recommendations or prepare the dish in a slightly different way, if possible, for the enjoyment of our guests"***

Watch out too for our daily specials which are displayed on boards in the bar.

## Sticky Toffee Pudding — Colin Savory, Head Chef, The Chequers Inn

*"The origin of Sticky Toffee Pudding is not quite clear, but the consensus seems to be that it was first invented and served by Francis Coulson at his Sharrow Bay Country House Hotel in the 1960s"*

*Sticky toffee pudding is one of our most popular desserts, but we've taken it off the menu for a few months to give you all a break.*

*If you're missing it, why not have a go at making it yourselves.*

### Ingredients

175g Dates, pitted and chopped  
300ml Water  
1 tsp Bicarbonate of Soda  
50g Unsalted Butter  
175g Castor Sugar  
2 Eggs, beaten  
175g Self-raising Flour  
1 tsp Vanilla Essence

### Method:

- Pre-heat the oven to 180°C/350°F and grease and 28x18cm baking tin
- Boil the dates and water for 5 minutes
- Add the bicarbonate of soda
- Cream the butter and sugar until light
- Add the eggs
- Mix in the flour, dates and vanilla
- Pour into baking tin and cook for 30-40 minutes
- Allow to cool and cut into portions
- To make a toffee sauce simply boil 300ml double cream, 50g Demerara Sugar and 2tsp Black Treacle together and pour over the pudding





## “Long Days”

### Andrew Scott, Senior Barman, Hen and Chicken Inn

To celebrate the summer solstice in days past ale was brewed with raspberry leaves as an alleged aid to fertility.

and hop aroma, perfect to sip in summertime with a punnet of deliciously ripe summer fruits or with any tempting dessert

Though we cannot promise its effectiveness in this regard the subtle hint of raspberry in Long Days compliments the underlying malt

Make sure you get some in for the last BBQ’s of the season!

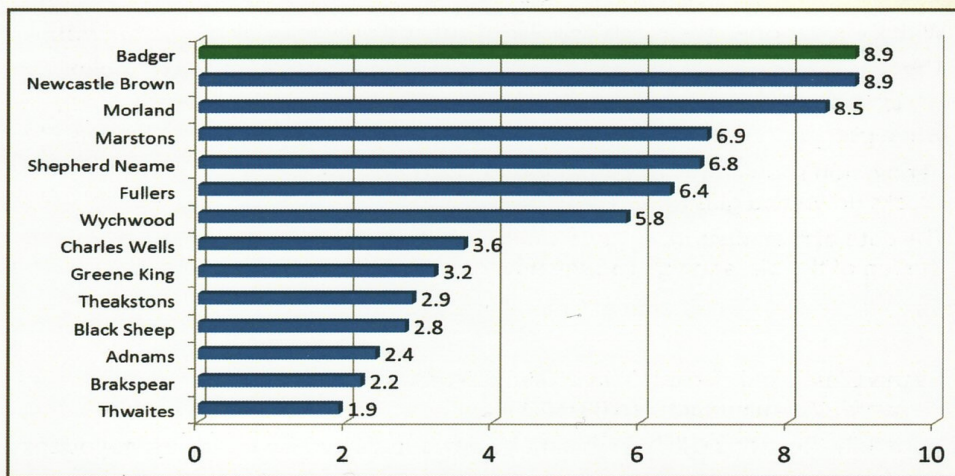
Long Days 4.5 abv



*“subtle hint of raspberry compliments the underlying malt and hop aroma”*

*Long Days is available at the Hen and Chicken only*

### Badger is Number One



Hall and Woodhouse, brewers of Badger Beers have just learnt that they are now the largest bottled ale brand in the UK; with a volume market share of 8.9%, just ahead of Newcastle Brown. Badger has surpassed other iconic brands such as Old Speckled Hen (Morland) to become the favourite bottled ale brand in Britain.

Hall and Woodhouse have significantly out performed the total bottle ale category and are only one of two top 10 brands that are in volume growth year on year meaning that they are set to improve their position even further.

Hall and Woodhouse have also celebrated another achievement. Badger Fursty Ferret bottled ale has been extended to an additional 926 Tesco Express stores, meaning that the number one bottled ale is now available in over 1500 Tesco stores across the country.

Enjoy a pint of draught Fursty Ferret at either the Hen and Chicken or The Chequers and now there’s no excuse now for not being able to enjoy a bottle of Fursty Ferret at home!

*“Hall & Woodhouse, brewers of Badger Ales are an independent Family company owned and run by the fifth generation of the Woodhouse family”*



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

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



## Hen and Chicken Inn

Reservations 01420 22115

### Events at the Hen and Chicken During September and October

Come along and join us at  
our first Quiz Night on  
**Tuesday 27th September 2011**



**Saturday  
29th October 2011**

**Halloween  
Fancy Dress Party  
Live Band  
Prize for Best  
Costume**

[www.henandchicken.co.uk](http://www.henandchicken.co.uk)

## The Chequers Inn

Reservations 01256 862605

### Events at The Chequers During September and October

Join Alan our regular Quiz  
Master on  
**Tuesday 13th September**  
for our Quiz Night  
Starting at 8pm



**Don't miss  
Vic Cracknell  
Live  
Saturday 1st  
October 2011  
From 8pm**

**Gala Charity Dinner  
Friday 21st October  
2011**

**WE ARE  
MACMILLAN.  
CANCER SUPPORT**

[www.thechequersatwell.co.uk](http://www.thechequersatwell.co.uk)

## Farewell and Goodbyes



We are sorry to say farewell to Neil Stansbridge our Head Chef of four years at the Hen and Chicken. However, we are very pleased for him as he has the opportunity of working in a restaurant in Padstow, Cornwall. We are grateful for the years Neil gave to the Hen and Chicken

and wish him well for the future.

Tanya, a familiar face front of house at the Hen and Chicken has also decided to move on and pursue other interests. We would also like to give Tanya our thanks and wish her well in the future too.



Throughout the Summer we have been grateful for a number of students who have been real stars, **Emily, Charlotte and Nick** at the Hen and Chicken.

**Jane, Emma and Jack** at The Chequers.

We thank them for all their hard work and wish them all well in their studies as they return to their respective Universities and Colleges



## Christmas 2011

**SPECIAL OFFER 20% OFF ALL**

### Christmas Party Bookings

WHEN CONFIRMED BY 31ST OCTOBER 2011 A £10 NON REFUNDABLE DEPOSIT PER PERSON IS REQUIRED TO CONFIRM THE BOOKING. BOOKINGS RECEIVED AFTER THIS DATE WILL BE CHARGED AT THE ADVERTISED PRICES

Pick up a brochure now or see our menus at our websites [www.henandchicken.co.uk](http://www.henandchicken.co.uk), [www.thechequersatwell.co.uk](http://www.thechequersatwell.co.uk)