



News from the Hen and Chicken and The Chequers



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Inside this Issue

Hen and Chicken has a face lift!

On the 4th July, American Independence Day, an army of workers descended on the Hen and Chicken to carry out repairs and repaint the exterior of the building.

Following the internal refurbishment in January the next phase was to complete the external decorations.

Gone is the oyster shell white and dark green woodwork and in is a new fresh look of black stonework with two shades of cream for the walls and the woodwork.

To avoid scaffolding having to be brought in a large hydraulic platform or

cherry picker was used.

Fortunately the weather on the whole was good and the work team were able to complete to schedule within 3 weeks just as planned.

Throughout it was business as usual. Our thanks too go to all the customers who supported us through this time even though it resembled a building site,

and to all the staff who learnt to move around the workmen and step over their paint pots and tools! So please come along and see for yourself!



<i>Staff Spotlight —</i>	2
<i>Nick Jordan</i>	
<i>Recipe of the Month -</i>	2
<i>Goats Cheese Soufflé</i>	
<i>Guest Ale - Fursty Ferret</i>	3
<i>Stoney Vale Shiraz</i>	3
<i>Up and Coming Events</i>	4
<i>Hen & Chicken launch</i>	4
<i>new menu</i>	

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Available throughout the Summer at

The Chequers Inn

SHELL FISH PLATTER

A sharing platter of mixed shell fish which includes, oysters, langoustine, crab claws, king prawns, lobster, hot mussels and samphire!

For 2, 4 or 6 persons £20 per person



Hen and Chicken



01420 22115

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Staff Spotlight - Nick Jordan, Senior Barman, The Chequers Inn



Nick Jordan

Nick has worked at The Chequers for about a year and is an experienced and popular member of the team.

Nick gained a Bsc (hons) in Sport and Exercise Science which lead from an active interest in a variety of sports including, football, athletics, sailing and surfing.

During his time at The Chequers he has also been studying Business Studies through the Open University which,

one day he hopes will lead him into a career in marketing.

Currently single, Nick is not in too much of a hurry to settle down as his other passion is travel.

He has been fortunate in visiting some amazing places around the world but his favourite place is Southern California which he has visited several times.

Nick has adapted really well to the changes to

The Chequers not just the new management team but also the changes in menus and table layouts!

Of working at The Chequers Nick says:

"Working at The Chequers is fun, mainly through the staff and the atmosphere which they create with Customers"

Well done Nick!

"Soufflés can be a bit tricky to get right, but if you're worried about them, these twice-baked versions are ideal as they can be prepared in advance"

Colin's Tip:
"If you don't like goats' cheese, use 4 oz (110 g) strong Cheddar instead!"

Twice Baked Goats Cheese Soufflé — Colin Savoury, Head Chef, The Chequers Inn

Ingredients

100g unsalted butter
100g plain flour
600ml full-fat milk, warmed
2 tbsp grated Parmesan
1 tbsp Dijon mustard
2 tbsp chopped thyme leaves
4 large eggs, separated,
175g rind less goat's cheese, crumbled



Method:

- Melt the butter in a large saucepan and use about 1 tbsp to grease 6 x 200ml ramekins
- Place the remaining butter back on the heat, then scatter over the flour and mix well. Cook for 5 mins, stirring constantly, then gradually whisk in the warm milk.
- Stir in the Parmesan, mustard and thyme, then set aside to cool slightly.
- Beat in the egg yolks, fold through the goat's cheese, season with salt and pepper, then transfer to a large bowl.
- In a clean bowl, whisk the egg whites until they just start to stiffen and hold peaks.
- Fold them into the cheesy mixture.
- Heat oven to 200C/180C fan/gas 6.
- Spoon the mix into the soufflé dishes, then sit them in a roasting tin. Pour boiling water into the tin to reach halfway up the sides of the dishes.
- Bake the soufflés for 20-25 mins until they are risen and coloured. Remove the dishes and set aside for 10 mins.
- Run a knife around the edges, then turn out onto an ovenproof tray.
- About 15 mins before you are ready to eat, heat oven to 200C/180C fan/gas 6.
- Bake for 10 mins, and serve.

Based on an original recipe by James Martin



Guest Ale, Fursty Ferret Nick Jordan Senior Barman, The Chequers Inn



Originally brewed at the Gribble Inn, West Sussex, Fursty Ferret was hugely popular, with demand by far exceeding supply and the capability of the micro brewery.

Now brewed at Hall &

Woodhouse, Ferret has become a favourite Seasonal Cask Ale and one of the best selling bottled ales in UK Supermarkets today.

This original recipe has now been researched and developed in order

to meet the expressed needs of the modernist bottled ale consumer.

When in decades past the idyllic country home of Miss Rose Gribble became a local inn, legend has it that the inquisitive local ferrets frequented the pub's back door on a mission to sample its own reputed brew.

In their honour it was named Fursty Ferret, and today is brewed in greater quantity, so now you can enjoy the celebrated ale that still eludes the ferrets of the Gribble Inn.



“A well balanced, crisp premium ale with a malty palate and noticeable hoppy aroma, 4.4% abv”

Fursty Ferret is available on draught at the Hen and Chicken and The Chequers

Stoney Vale Shiraz Cabernet Sauvignon

Since 1988 Stoney Vale have sourced fruit from selected vineyards across South Eastern Australia, choosing varieties which are the trade marks of Australian wine, Semillon, Chardonnay, Shiraz and Cabernet Sauvignon.

The Stoney Vale wines are fruit driven, easy drinking wine blends with great character.

This Shiraz is full flavoured and smooth with soft ripe blackcurrant, plums and bramble fruit and long fruit driven finish.

Stoney Vale Shiraz Cabernet Sauvignon is available at both the Hen and Chicken and The Chequers this month.



“full flavoured and smooth with soft ripe blackcurrant, plums and bramble fruit and a long fruit driven finish.”

Pink Tonic



Every so often a customer will ask for a drink which is not a standard drink and recently this happened when I was asked for a Pink Tonic!

What is a Pink Tonic? Well its tonic water with 2 dashes of Angostura bitters, served with ice and a slice of Lemon.

A great non-alcoholic drink on its own but also works well with a shot of Gin!

A taste of Spain



Raffine Dry White *Attractive dry white with floral aromas and crisp taste*

Raffine Red; *A very popular easy-drinking fruity red wine. Mouth filling, deep flavoured and silky smooth.*

Buy 2 large glasses for only £5.50 per glass and get the rest of the bottle Free!

Available at The Chequers only





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

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



Hen and Chicken Inn

FAMILY FUN DAY

SATURDAY 27TH AUGUST 2011

**SPECIAL APPEARANCE BY THE
TELETUBBIES!**



FACE PAINTING LUCKY DIP
BOUNCY CASTLE APPLE BOBBING
BBQ AND MUCH MORE!

The Chequers Inn

SAVE THE DATE!

CHARITY DINNER

FRIDAY 21ST OCTOBER 2011

IN AID OF MACMILLAN CANCER SUPPORT

FOR MORE INFORMATION PLEASE
SEE OUR WEBSITE

WWW.THECHEQUERSATWELL.CO.UK



Hen and Chicken launch New Summer Menu

On the 27th July 2011, the Hen and Chicken launched its New Summer Menu.

Providing good quality freshly prepared food at reasonable prices, has always been at the heart of operations at the Hen and Chicken and this new menu is no exception.

Starters are priced from £4 for homemade soup of the day to £6 for Traditional Scottish Smoked Salmon served with Lemon and Caper berries, Brown Bread and Butter and also include Chicken Liver Pate and Deep Fried Calamari just to name a few.

Salads are a feature of summer and on the menu favourites such as Traditional Caesar Salad, at £9, Mediterranean Vegetables and Roasted Red Pepper Couscous Salad finished with Balsamic Dressing £8 and new for this year the Hen and Chicken' House Salad, Mixed Leaves with Olives, Carrot, Peppers,

Onions, Croutons and a Honey and Mustard Seed Dressing £8

Main Courses range from £10 to £17 and include favourites such as Pan Fried Calves Liver and Bacon with Creamed Mash, Green Beans, Roasted Onions and Red Wine Jus; Pan Fried Sea Bass with Lemon and Crayfish Sauce Creamed Leeks, New Potatoes, Fine Beans, and Mill Farm Organic Burgers.

Desserts are priced from £4 and include Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream; Banana Fritters with Butterscotch Sauce and Clotted Cream Ice Cream; Raspberry and White Chocolate Cheesecake, Summer Berry Coulis and a selection of New Forest Ice Creams and Sorbets served with a Tuille Biscuit and Strawberry Coulis.

All the menus are available for downloading on our website. www.henandchicken.co.uk.



The Chequers Inn



Dine Al Fresco

Enjoy the Summer and take advantage of eating al fresco in one of our pub gardens.

Both gardens have shaded and open areas for you to enjoy. The Chequers even has a vine covered area where you can enjoy a glass of wine while watching the grapes grow!



Hen and Chicken Inn