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THE CATERER

HOTELS • RESTAURANTS • FOODSERVICE • PUBS & BARS

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ESPRESSO ITALIANO



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American idol: Why Daniel Patterson is going from fine-dining to flipping burgers in some of America's poorest communities

Bovey Castle

The Eden Hotel Collection has completed the first phase of a five-year renovation at Bovey Castle in Dartmoor National Park. The group embarked on the £2m project in January, less than six months after acquiring the country house estate. The Edwardian restaurant has been gutted and redesigned to introduce a Champagne bar, along with new panelling, drapes and luxurious soft furnishings. As a nod to Bovey Castle's heritage, it has been renamed Great Western restaurant in honour of the Great Western Railway, the first owners to open Bovey Castle as a golfing hotel in 1930. The Castle Bistro has been transformed into Smith's Brasserie – named as a tribute to one-time owner WH Smith – and now boasts a striking fire pit at its centre.

Opened June 2015
Covers Great Western: 80; Smith's Brasserie: 80
General manager Greg Fehler
Executive head chef Mark Budd
Designers NH Interiors and Eden's own design director, Marian Cartter
Typical dishes Great Western: South coast rock pool (seared hand-dived scallops, cockles, clams and oyster emulsion); Smith's: Smith's shepherds' pie (potato-crust braised Dartmoor lamb shoulder and red wine jus); and Smith's fish 'n' chips (triple-cooked chips, crushed peas and homemade tartar sauce)
Website www.boveycastle.com



Extra openings

Please email your new openings to openings@thecaterer.com



Adagio Birmingham

Aparthotels Adagio has opened a second UK property, this time in Birmingham's city centre. The newly constructed four-star hotel provides round-the-clock serviced accommodation, from two-person studios to one-bedroom apartments.

Apartments 108
Features Free Wi-Fi, breakfast buffet, laundry service and dry cleaning
General manager Dave Amans
Website www.adagio-city.com



Chapel House PZ

The Chapel House PZ in Penzance, Cornwall, is a Georgian townhouse built in 1790 that has been converted into a boutique hotel. It was once home to Admiral Samuel Hood Linzee of HMS Temeraire, the ship made famous by JMW Turner's *The Fighting Temeraire*.

Designer Loci Architecture and Catling Construction
Owner Susan Stuart
Bedrooms Six
Website www.chapelhousepz.co.uk



Gainsborough Bath Spa

The Gainsborough Bath Spa is the only hotel in the UK to offer its guests access to Bath's natural thermal waters. The hotel, which is a member of the Leading Hotels of the World, is also YTL's first in the UK. YTL owns and manages a collection of hotels in Malaysia, Thailand, Indonesia, China, Japan and France.

Rooms 99
Restaurant Johann Lafer at the Gainsborough
Designer Champalimaud Design
Website www.ytlhotels.com



The Langham Club

The Langham London has launched the Langham Club. Inspired by clubs of the Victorian era, it is spread across two floors and operates from 6.30am until 11pm. It provides butler and specialist concierge services and private showers for guests.

Features Premium broadband internet access, pressing of three items of clothing on check-in and up to two hours' use of the Loft events space
Rates £450 per room per night for a Club Room
Website www.langhamhotels.com



Percy's Den

Percy & Founders, the restaurant from former Murano head chef Diego Cardoso, has launched the Percy's Den private dining room. It features 12 handmade tables in contrasting colours, which can be arranged to host anything from a banquet to a drinks reception.

Covers 24 seated and 35 standing
Typical dishes Rabbit terrine with pickled girolles and mustard crème fraîche; and Goosnargh duck breast with watercress, cauliflower and granola
Website www.percyandfounders.co.uk



Lobos

Lobos Meat & Tapas is a new 'garito' (Spanish neighbourhood restaurant) in London's Borough Market. Meaning 'wolves' in Spanish, Lobos aims to be a carnivores' paradise, focusing on prime cuts of meat alongside a short, classic selection of authentic tapas.

Covers 45
Owners Joel Placeres, Roberto Castro and Ruben Maza
Head chef Roberto Castro
Website www.lobostapas.co.uk