



THE RECTORY



A GOURMET WEEKEND IN THE COTSWOLDS

Welcome summer with a special Gourmet weekend at The Rectory Hotel.

To celebrate the start of the summer our talented and experienced British chef, Pete Fairclough is hosting a gourmet weekend.

SATURDAY 12TH JUNE 2010

The weekend will give guests the chance to prepare a 3 course dinner with locally sourced British ingredients and even some produce from our own Veg patch! Guests can practice new kitchen skills, learn new recipes and indulge themselves in the surroundings of this 17th Century country hotel and gardens.

On arrival- guests arriving on Saturday morning can make the most of the hotel grounds and wander around the orchard and organic vegetable garden or unwind in the award winning Potting Shed pub just 200 yards from the hotel.

Champagne and canapé Reception- at midday on Saturday Pete will welcome budding chefs with a chilled glass of Guy de Chassey Champagne in the hotel bar. He will talk through the locally sourced ingredients in preparation for the three course dinner.

Roll up your shirt sleeves- When in the kitchen Pete will teach you how to make your own bread and pasta, along with crab ravioli's and other delicious delights...

Relax before the feast- once all of the preparation is complete you will have time to relax and freshen up! Perhaps pop to the Potting Shed for a swift half of English Ale and later head to your table in the wood panelled dining room and prepare to enjoy the fruits of your labour.

Throughout the meal you are welcome to pop into the kitchen and see how a working kitchen operates during service. All of your courses will be introduced by Mike Lury of Corney and Barrow Wines who will give a short talk on the wines that will be complimenting your hand prepared meal. After dinner guests are free to have a night cap in the bar or head straight to their cosy room.

Sunday morning papers and a Cotswold breakfast- Relish the hotels leisurely Sunday breakfast with the weekend papers and leave with a treat from our Cirencester delicatessen, The Rectory Kitchen and Cellar.

PRICES FOR THE WEEKEND ARE:

£350 Standard room • £380 Superior room • £410 deluxe room

TERMS AND CONDITIONS:

Prices are per room based on double occupancy. There is a £50 discount for single occupancy. The price includes champagne reception and canapés, evening meal, one 125ml of wine per course, breakfast and a treat from the deli. Should you wish to extend your stay rooms are available at a discounted rate. A 25% deposit will be taken upon booking. This becomes non-refundable two weeks before the date.