

THE LYGON ARMS

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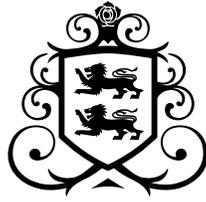
JANUARY 2019



WELLINGTON SUNDAYS AT THE LYGON ARMS

From January 2019, guests will be able to enjoy Wellington Sundays at The Lygon Arms, Cotswold's, for the most indulgent upgrade to the traditional Sunday lunch. Enjoy a Wellington of choice: venison, salmon or market vegetables, from the table side trolley and choose sides like festive sprouts, bacon and chestnuts, cauliflower cheese or creamed potatoes.

Following a turn in the grounds, guests will be greeted by the roaring open fires readied for a decadent celebration of the British tradition of Sunday lunch.



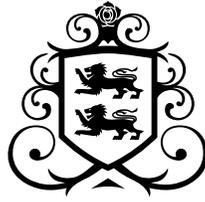
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Diners can begin the feast with Lygon Bites; a selection of snack appetisers; crispy mussels with wasabi mayonnaise and Scotch egg with Tewkesbury mustard or head straight to starters. The twice baked cheese soufflé or Scottish-bred beef tartar, egg yolk and ciabatta crisp are the perfect warmers to whisk away the winter chill.

Then for the main event; Wellingtons from the trolley will be displayed for diners to choose from including: Hilcote Estate Venison, Loch Duart Salmon with spinach and cream cheese or local Chadbury market vegetables with parsley sauce. Each of the Wellingtons, encased in crisp pastry, can be accompanied by peppercorn, red wine or Béarnaise sauce. Alongside the trio of Wellingtons, guest can also choose from a traditional roast dinner with Roast Waghorne's 30-day aged Sirloin, beef dripping roast potatoes vegetables and a Yorkshire pudding, North Cotswolds Ale battered cod and chips, or bubble and squeak served with a poached hen egg.

Dessert is the final hurrah before the week commences, so diners can make one last extravagance with the sticky date and toffee pudding, seasonal crumble, a chocolate and brioche bread and butter pudding with cinnamon custard or, for a savoury note, a Cotswold cheese board with quince.

Head Chef, Ales Maurer said *'We wanted to bring something new to Sunday Lunch, so we kept the favourites but we brought back something old to champion. Wellingtons, are a spectacle dish to celebrate the end of the week and prepare yourself for the days ahead and what better way to enjoy it than in the idyllic settings of The Lygon Arms?'*



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Issued by Fraser Communications on behalf of The Lygon Arms

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Notes to Editors:

The Lygon Arms is a member of the Iconic Luxury Hotels, a collection of England's finest and quintessentially English hotels which include Chewton Glen in the New Forest and Cliveden House in Berkshire and 11 Cadogan Gardens in Chelsea, London. Each property has its own character but they share a common commitment to delivering outstanding experiences.

The Lygon Arms history spans back to the 13th century to today with a roster of distinguished guests including Oliver Cromwell to King Charles I who the Charles I Suite is named for. More modern celebrity such as Prince Phillip and Elizabeth Burton have also been through the doors. Previously a coaching inn, the lovingly restored house boasts two restaurants, a dedicated afternoon tea room, alfresco courtyard, luxurious spa, and 86 guest rooms, including the regally appointed Charles I suite.

Located in an area of outstanding natural beauty in the village of Broadway in the Cotswolds, The Lygon Arms is only three hours from London and provides the perfect English escape from the city.

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