

Bedrooms

This year's major project has been to refurbish the Village View bedrooms, which were looking quite outdated compared to our new rooms. Completely re-designed, to a similar standard as the Sea View rooms, they now have Vi-Spring beds, pretty colourways from Lewis and Wood, free-standing furniture, Axminster carpets, new curtains and attractive voiles in soothing pastel shades. We finished the first five before Easter, just in time for the mad rush! So far the guests staying in them have been very complimentary and we will have them all finished by the end of May, ready for the summer.

By popular demand we will also be installing bedroom safes in all rooms.



Third floor suite

Our suites are always popular, both with families enjoying the privacy of having a separate room for children, and with couples just wanting to treat themselves. The third floor now boasts a fabulous new suite, with a stunning view overlooking the landscaped gardens and the bay, and a balcony where you can dream away while sipping a cocktail or a morning cappuccino, perhaps reading your

favourite novel. Once again, we have created a stylish and relaxing ambience, with attractive colourways from Lewis and Wood, Vi-Spring beds, beautiful pictures and hand-crafted furniture.

Luxury continues into the spacious bathroom with underfloor heating, a large walk-in shower and heated wall mirrors. Beautiful fittings, polished marble, stylish mosaic tiles and contemporary art complete the picture.



Christmas and New Year are always special at Thurlestone, with guests returning year after year. We seem to have hit on a "winning formula" that appeals to everyone, so we're not planning on changing much! For Newsletter newcomers, here's what happens. (We get booked up very quickly so do book early to avoid disappointment.)

We try to create an enjoyable break for all the family, including a champagne welcome party, carols at midnight and fun-packed activities for all ages. For Christmas, there's an optional excursion to the panto and, for New Year, a Day at the Races in our own superb box overlooking the course. Entertainment includes live music, our ever-popular magician Dave Merlin and, of course, a traditional piper to see in the New Year.

There's also plenty of opportunity to just relax by the lounge fire, and, of course enjoy the Thurlestone 'fine dining' experience.

So for a Christmas or New Year to remember, why not join us at Thurlestone? Brochures are now available. Call us or visit our website for the programme.

Special rates are available between Christmas and New Year, 27th-29th December inclusive, with prices from £100 per person daily to include dinner, bed and breakfast.



Corridors

After all the building work on our new bedroom extension was complete, it was time to tackle the corridors. Although a bit behind schedule, we managed to lay the carpets in time for Christmas and by January it was all complete. With an elegant new colour combination of burgundy and oatmeal, discreetly lit by new low level lighting and handsome wall lights, guests have voted it "beautiful", "so stylish" and "smart". Now we plan to repeat the same décor in all the upstairs corridors over the next few years.

So...
for the future!

Time to update our indoor leisure complex. Yes, it's a big project! And, yes, it needs doing! We have big plans to create a completely new, state of the art spa with new pool, changing rooms and beauty salons. Watch this space for an update in our Autumn Newsletter...

In the Gardens



Our team of gardeners continue to beaver away, digging, planting and pruning, to create the ideal space for walking, relaxing and just plain marvelling at Mother Nature! On the lower level they have created more patio areas where you can sit and enjoy the sunshine. We have also introduced more of the elegant new garden furniture that proved so popular last year. In fact many guests liked it so

much, they wanted it for their own gardens - thank you for your lovely comments and I hope those of you who bought some like it as much as we do!

Potting and Putting

Springtime has arrived with magnificent displays of camellias, azaleas, cherry blossom and rhododendrons everywhere!

This year we are redeveloping the lower gardens, planting a mix of shrubs, perennials and grasses, including *Viburnum Plicatum 'Mariesii'* (also known as the Japanese snowball tree) and *Salix Alba Vitellina 'Britzensis'* (or white willow).

Work continues in and around the stream and pond, which in its first year has attracted such wildlife delights as whirly-gig, diving beetles, palmate newts and pond skaters.

This year's harsh winter, with all the snow and ice, made maintenance of the golf course almost impossible. The fifth green, in particular, was devastated by local wildlife in search of food during the



icy snap, destroying 80 per cent of the turf. We are using this as an opportunity for much needed drainage work before reseeding. Regrettably, this puts the green out of action this season, so sincere apologies for any inconvenience, but there will be a temporary green.

We always welcome comments from guests and with this in mind, we are pruning some of the trees overhanging the fairway.

The putting green is a work in progress too, and we are exploring the possibility of using Astroturf, now often used on sports fields for durability and easy drainage.

We are very pleased with how it's all looking, so why not come and see for yourselves?

Ian Sherriff *Head Gardener*
Justin Wallace *Greenkeeper*

Congratulations!



... to our Restaurant Manager, John Hatrey, and his partner, Susana Herraiz Rebollo, on the birth of their first child, Elizabeth.

... to our Food & Beverage Manager, Chris Roberts, and Ashleigh Hobday who married in February.



Is it me?

Am I the only person in the world who has absolutely no interest in being on Facebook or on Twitter? I am being told constantly that we have to embrace "social media" and it's true that, overwhelmingly now, new enquiries come as a result of our website.

The problem is that I'm in a dilemma. On the one hand, I recoil slightly from the potential loss of privacy offered by Facebook, in particular, but also LinkedIn and Twitter and probably many more I've yet to hear about. On the other hand, I always check out any hotel or restaurant I want to visit on TripAdvisor before I book.

Perhaps it's an age thing. Having just moved into my seventh decade, I simply can't be bothered to grapple with setting up a new account on Facebook or whatever, while my daughters merrily spend hours on end, it seems, glued to their laptops.

Luckily, we have younger people here and at Mullion Cove who understand the importance of communicating with people via the social media and we now have Facebook pages for both hotels, which I hope you will have a look at and even contribute to. With regard to TripAdvisor, we have learnt to love it or at least embrace it. We would, of course, prefer any complaint to be brought to our attention at the time so that we can do something about it but we have had many more favourable postings than negative ones. Any contribution from you would be most welcome, especially if it helps boost our approval rating from 85%! At Mullion Cove this is already 97%, which is a bit scary really.

Finally, I would like to thank all our visitors last year for your understanding while the builders were here. Obviously we can't make improvements without the builders but it seems much easier to get them in than get them out!

Graham Grose
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Eat, drink & be merry...



GOURMET WEEKENDS

SEAFOOD SPECIALS

Friday Evening enjoy an ultimate 'Gourmet Fish Supper'. A five course dinner prepared by our Head Chef Hugh Miller and his brigade of chefs.

Saturday Evening Dinner is a seafood extravaganza to include our 'Thurlestone Seafood Platter'.

**Friday 14th and Saturday 15th
October 2011** - Terms from £290.00

**Friday 18th and Saturday 19th
November 2011** - Terms from £220.00

Terms are per person to include two nights, dinner, bed, breakfast and VAT @ 20%.

THE CLASSIC WINES OF FRANCE

7th and 8th October 2011

Hosted by Liam Steevenson MW

No country in the world makes such a complete range of quality wines as France. Its classic regions and the styles they produce are the template for almost all wine produced worldwide. Whilst Australia and California may have overtaken France in terms of export volume into the UK, neither competes with France for its comprehensive selection.

This wine weekend focuses on France as a great wine producing nation and aims to give you an in-depth insight into the wines that it produces. Hosted by Master of Wine and local wine merchant, Liam Steevenson, this should be an extremely informative and enjoyable weekend of wine tasting, accompanied by



food created by our Head Chef, Hugh Miller, to complement the diverse selection Liam has chosen for us.

Terms from £350.00 per person for the two nights, sharing a room, to include dinner, bed and breakfast, lunch on Saturday, all wine tasting as detailed in the programme and VAT @ 20%.

THURLESTONE Spring Water

Thurlestone Hotel has been sitting on top of a natural spring for 120 years.

To make the most of this we have installed a sophisticated seven-stage filtration system, using natural minerals and ion exchange. The result is beautiful, natural water with superb clarity and taste.

Bottling it ourselves on site and re-using our own bottles means that we are reducing our carbon footprint and minimizing fuel miles. Hopefully this will add to the hotel's "Green" status and help us gain the prestigious "Gold Award" for green tourism.

Complimentary bottles are in all our hotel bedrooms, and also available to purchase.



What a difference four years can make!

Matthew Grose reflects over the transformation of our sister hotel in South Cornwall.....

In February 2007 we wrote to guests of Thurlestone inviting them to try our new hotel on the Lizard Peninsula, which resulted in the Mullion Cove Hotel having its busiest March and April in 100 years!

The hotel was very different then! When I asked Thurlestone guests for their thoughts on how to make the most of this grand old building set in its breathtaking location, I was deluged with ideas, most of which we have implemented.

Since January 2008 we have upgraded our beautifully appointed premier rooms, we have installed a new lift, put on a new roof, renovated the plumbing (formally 20 minutes to run a bath!) and fully refurbished the hotel's lounges and public areas. We've added the Mullion Studio, a popular venue for painting and photography breaks, improved more bedrooms, up-graded the outdoor pool and carried out work in the kitchen. (Our chefs won an AA rosette for the excellence of the food offering last summer.)

With the completion of our spacious and luxurious Cove View Suites, which have the most stunning views, our refurbishment is now 80% complete and the hotel is looking splendid. So, we think it's time you paid us another visit and I am delighted to offer *Thurlestone Times* readers a special 10% OFF all bookings until the 4th September 2011. Please contact reception for details and to make your booking. All of us here look forward to welcoming you to the Mullion Cove Hotel very soon!