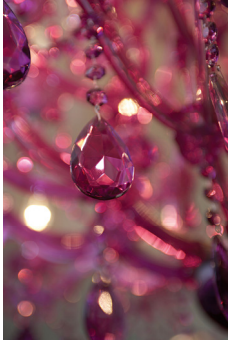




CLOCKTOWER LAUNCHES CRACKING CHRISTMAS MENU

- Three Festive Courses from just £26 per Person -



22 November 2007 – Rudding Park's Executive Chef, Stephanie Moon, is delighted to announce the new Christmas menu at Clocktower, featuring festive flavours which celebrate both the seasonal and the regional.

From just £26 per person, visitors can choose from a variety of mouth-watering dishes including Tartlet of Confit of Duck, Whitby Smoked Haddock with a Winter Rarebit Glaze and Timbale of Three Sorbets with Poached Fruits. Traditional favourites are also on offer such as Roast Turkey with Tangerine and Rosemary Stuffing, Christmas Pudding with Brandy Sauce and a selection of Local and British Cheeses, rounded off with Coffee and Mini Mince Pies.

Available from 1-24 December 2007 (excluding Saturday evenings), the three course menu is available for lunch and dinner in addition to Clocktower's regular menu. A maximum table size of 16 applies.

The Private Dining Room is also available for hire throughout December for groups up to 14 persons at a cost of £75, subject to availability.

For reservations please call 01423 871 350 or visit www.ruddingpark.com

STEPH'S CHRISTMAS TIPS... THE PERFECT LEFTOVER RECIPE



- TURKEY WINTER WARMER -
Turkey and Wensleydale Bacon Broth,
Wensleydale Cheese Croute with a Dash of Yorkshire
Sloe Gin

Serves 4

To make the stock

(Alternatively you can buy good quality chicken or turkey stock)

Ingredients

- 1 turkey carcass
- 1 onion peeled and chopped
- 2 carrots peeled and chopped
- 4 sticks of celery
- 2 bay leaves
- The stems from 1 medium sprig of thyme and rosemary - keep the leaves and finely chop them to add to the broth later.

Method

1. Place all the ingredients together in a deep pan, cover with cold water and then bring to the boil.
2. Simmer for $\frac{3}{4}$ hour to extract the flavour from the carcass.
3. Skim off any grease or fat that rises to the top.

To make the broth

Ingredients

- Leftover cooked turkey breast and thigh meat, finely chopped with excess skin and fat removed
- 6 rashers of smoked Wensleydale back bacon, chopped
- 2 onions peeled and finely chopped
- 3 small carrots peeled and finely chopped
- 4 sticks of celery washed and finely chopped
- 2 parsnips peeled and finely chopped
- 2 bay leaves
- Chopped thyme and rosemary leaves
- 1 sweet potato (or 1 jacket potato) peeled and finely chopped (keep this in cold water until you need it or the potato will go brown)
- 100g pearl barley
- 2 thick slices white bread
- 80g grated Wensleydale cheese
- 2 tablespoons olive oil
- Sloe gin

Method

1. Place the pearl barley in approximately 2 pints cold water and boil until soft for 5-10 minutes with a bay leaf and salt to taste.
2. Rinse in a sieve under a warm tap until all the stickiness is removed.
3. Fry the bacon, onion, carrot, celery, and parsnips in some vegetable oil with the bay leaves and chopped herbs for 3 minutes.
4. Add approximately 3 pints of stock and simmer until the vegetables are almost cooked. This will take approximately 10 minutes.
5. Add the sweet potato, the cooked pearl barley and the cooked turkey pieces.
6. To make the 4 Wensleydale cheese croutes, cut out 4 circles from the 2 slices of bread using a pastry cutter and place them on a baking tray.
7. Drizzle olive oil onto the bread circles and toast under a grill until brown.

8. Place the Wensleydale cheese on top and grill again until toasted.
9. Place croutes to one side until you serve your broth.
10. Add a dash of Yorkshire sloe gin (we use Sloe Motion gin from Malton) to the broth.
11. Once the broth is hot and the turkey, bacon, pearl barley, vegetables and gin are all mixed together, ladle the broth into 4 warm soup bowls.
12. Float the croutes on the top and serve with some crusty bread.

NB This hearty turkey broth should be eaten straight away, as the turkey has been cooked once and the carcass and excess turkey should not be reheated.

Happy cooking!

Notes to Editors:

Situated on the outskirts of the spa town of Harrogate in North Yorkshire, Rudding Park is privately owned by Simon Mackaness and his family. Over the last 30 years, a comprehensive programme of improvement and redevelopment has been carried out, which includes the opening of Rudding Holiday Park in 1978, the renovation of Rudding Park House in 1987 and the subsequent opening of the 50-room hotel in 1997.

The estate also comprises an 18 hole, par 72 golf course set in mature Parkland, complemented by an 18 bay floodlit driving range and Golf Academy. A new development of 18 luxury holiday lodges adjacent to the golf course opened in May 2006 and a six-hole short course will open in April 2008.

For further information or photography please contact:

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