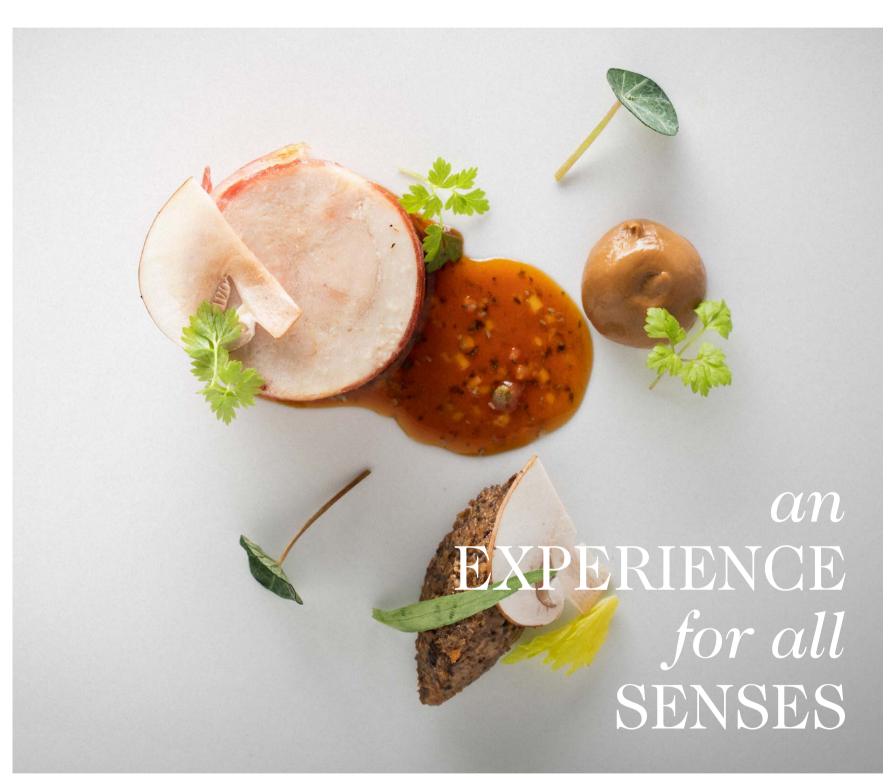




ROCK LIFE



ROCKLIFFEHALL.COM





In full bloom

Explore the Walled Garden with Estates and Garden Manager, Phil Mennell.

Page 4



A state of bliss

Nourish the body and mind with a trip to our vibrant spa.

Page 20



Tee time

Take a swing and explore our immaculate greens and member benefits.

Page 26



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WELCOME to ROCK LIFE

Rock Life, our new quarterly newspaper celebrating all the exceptional things Rockliffe Hall has to offer you during your stay. This edition is packed with the best of spring, from an in-depth journey around our Walled Garden to seasonal recipes from Paul Nicholson, Head Chef of our three AA rosette restaurant, The Orangery, and information on the latest treatments from our highly-trained spa therapists.

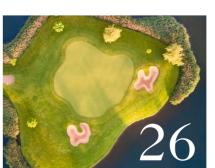
It truly has been a wonderful year so far for Rockliffe Hall with multiple award wins and acknowledgements for the quality is something for everyone here at Rockliffe Hall and I encourage you to make the most of the resort while you're with us. My brilliant team are here to make sure your stay exceeds expectations so please do not hesitate to contact them should you need anything at all.

Happy reading and I hope you have a wonderful stay with us.



Jason Adams **Managing Director**







LET US KNOW YOUR

E: hello@rockliffehall.com

THOUGHTS

THERE'S

MORE...

Scan to explore our website



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Where to visit when staying at Rockliffe Hall

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please recycle me





Spring 23 rockliffehall.com





α GROWING success

It's back and it's better than ever...

ur glorious, newly-restored
Walled Garden has been
brought back to life and is
blooming with beautiful produce feeding
into the estate's kitchens. Phil Mennell,

Rockliffe's Estates and Gardens Manager, is delighted to discuss how his passion project has been brought to life.

Originally constructed in 2017, the global pandemic had other plans for the Walled Garden. Following a slight bump in the road, the doors reopened in 2022 with a flurry of new and exciting additions to its offering.

"I'm incredibly proud of this space,"

"It's been ticking away in the background for a while, and having had a couple of setbacks in the early days, I'm delighted and proud to call it my workspace, but also a space we can share with other teams across the resort, as well as hotel guests."

Packed with organic produce, the estate's chefs plan on visiting the garden at least once per month to discuss seasonal produce and how they can incorporate the vibrant flavours on their menus.

"I wanted the Walled Garden to be as interactive as possible," Phil explains.

"The chefs are in the garden, sometimes every morning, picking fresh produce and coming up with new dishes and specials at the drop of a hat. We can create a lot of dishes with what we're growing on site, which is really great as we head further and further towards self-sufficiency.

"The chefs have quite a lot of say in what we grow in the garden," Phil adds.

"They'll ask if we can have more of something - or if there's something they think they're going to be able to work The chefs are in the garden, sometimes every morning, picking fresh produce and coming up with new dishes and specials...

with in that particular season, we'll do our best to grow it. Equally, they're happy for me to grow things that I know are going to do well in the conditions - then they can take that produce and create something with it.

"There's lots of planning that goes into what we grow here, but equally, the chefs are happy for me to take the lead and let them know what is going to work best at certain times. The chefs use something in every part of the garden, so none of it is going to go to waste.

"We've got some stuff that you don't normally see, like orange mint. It helps the chefs to be more creative as well, because the produce might elevate a dish, or even create a new dish. It's all about pushing boundaries and creating unique experiences across the resort."

As well as working towards our sustainability goals, having the ability to offer an estate to plate experience and grow flavoursome produce, the Walled Garden is also a welcome space for hotel guests to explore at their own leisure. It's an experience for the senses with aromas of fresh produce filling the air and opportunities of first-hand interaction with our knowledgeable gardening team, as well as walking amongst the

beds and exploring the growing houses are of it is and potting shed.

"We're more than happy for guests to come along and take it all in. They're encouraged to walk round every individual bed and get up close and personal with the produce. I wanted to make sure we had lots of smaller sections with different produce, rather than just growing loads of the same stuff in a confined space. It's not an allotment, it's a garden, which is why we've got lots of nice cut flowers, to make it look the part – and of course, encourage the bees," he adds.

A great variety of fruit trees have started to grow along the east wall featuring redcurrants, blackberries and gooseberries to apples, raspberries and plums. Home grown fruit is thought to benefit health and wellbeing and that's exactly what we

aim to achieve. On the west wall a cut flower section provides beautiful splashes of colour to the area which echoes the beauty of the surroundings perfectly. Outside of the garden walls, guests can embrace feeling part of nature itself in the wildflower meadows, a great location for a peaceful stroll. It's a great opportunity to escape the hustle and bustle and feel the calm of being immersed within the great outdoors.

Working closely with the estate's chefs and interacting with the guests is just part of the day job for Phil and his team. Priming and maintaining the resort grounds, encouraging and managing local wildlife, and planting and planning for the next season also has a huge part to play.

"If we're not out and about on machinery, you'll find us in our equipment shed or in the Potting Shed - this is where



PHIL MENNELL Estates and Gardens Manager

Favourite thing about your job?

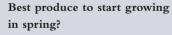
I would have to say that every day is different, there is so much variation to Rockliffe Hall estate that you never seem to be doing the same job day after day.

What's your top gardening tip?

Simplify it! So many people over think and complicate things, know your garden, plan ahead and be organised - and most of all enjoy it.

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consta





Spring is a great time to plan what you would like to grow in your garden and/or greenhouse. Tomato plants have to be the best to grow now for me due to the quick growth rate from seed to plant and many months of constant supplies of fresh tasty tomatoes.



it all happens," says Phil.

"It's where we sew the produce and where we'll get together to plan the day's activities. It's our hub and it's where pretty much everything comes into fruition."

Phil is particularly proud of this project, which he designed himself, as it is self-sustainable. Now it is set up and maintained daily, it pays for itself.

"Now that the garden is fully formed, it's just about managing, maintaining



"We're hoping to open up the Walled

Garden for events and workshops. The

Glass House is a fantastic space to host -

and making the most of everything we're growing," Phil explains.

"Everything is organic. We clip our own seeds, which will then be reused back into the gardens for the following year. It helps us to be more environmentally friendly.

"Everything we grow, we use where we can across the resort - down to the cut flowers. Our front of house staff will come in and make up bouquets for guests and for table decorations throughout

what we've achieved'

With a helping hand from the Eco People in Croft and Hurworth (EPICH) community volunteer group, Phil and his team are doing their bit to help save our furry winged friends, nurturing a number of buzzing hives to produce honey.

We took some of the waste material from the site of the Walled Garden to create a safe space to protect the beehives," Phil explains.

"The idea is to plant a

Everything we grow, we use where we can across the resort

wildflower meadow right the way across so there will be even more easily accessible pollinators on site for the bees. It's all about self sustainability for us, so if we can encourage the bees to stay on site, it will be beneficial for everyone involved."

Phil and his team have plans to expand each year, encouraging more queens and swarms to do their thing at Rockliffe.

"It's very physically demanding, but equally rewarding and of course, good for the environment," says Phil.

"The EPICH team tends to check in on the hives every three days to ensure the queen is healthy, to check for disease, and generally keep an eye on the honey. They'll take some of the fuller frames out and add new ones to encourage the bees to keep working."

We're delighted to say that thanks to Phil, the gardening team and the EPICH team, we now have 10 working beehives in the resort which will provide the very best environment for our little friends to produce our very own Rockliffe honey.

Since reopening its doors, the Walled Garden has gone from strength to strength, growing organically and proving a success with not only the teams at Rockliffe, but with our guests too. With exciting plans in the pipeline, we can't wait to see what's next

WHAT'S in SEASON?

As we move into the warmer months, the Walled Garden is starting to come to life again, the greenhouses are full with new plants all grown from seed and ready to fill the raised beds in the garden. Here are just some of the things in the greenhouse at the moment:

- 12 different varieties of tomato plants
- Cucumbers • Onion sets
- Sweet peas
- Beans
- Peas

All of the herb plants are starting to sprout new growth as we move into the spring months. It's an exciting time for seasonal



THERE'S MORE...

Would you like to find out more about our newly-restored Walled Garden? Scan the QR code to discover more.





who make Rockliffe Hall tick...

DIANNE PAYNE Executive Housekeeper

A little bit about you...

I am the Executive Housekeeper here at Rockliffe Hall. With the help of my team, we look after all the guest rooms and public areas of the hotel. We make sure that all the rooms are ready for guest arrivals

and any requests are met e.g. flowers for a room, non-feather bedding, cots etc. I am also involved in the refurbishment program which is exciting.

The day job brings...

The day starts with doing allocation of work for the team with the usual paperwork, payroll, orders etc. Then it's a walk around to make sure everything is in the right place. When the team comes in at 10am we do a morning briefing before heading off to clean the rooms. Then, it's a check of all rooms to ensure they're cleaned and ready for arrivals. By 3pm it's back to the offices for more paperwork and handover to the late maids at 5pm.

What's your favourite thing about your job?

Having lovely clean and tidy rooms.

Your biggest Rockliffe achievement?

My biggest achievement would be the department winning Department of the year 2022 and winning my AA housekeeper of the Year award 2022/23.

Hobbies outside of work?

I like to swim, read and take part in sports with

What do you love about Rockliffe Hall?

The team I work with are so hard working and are great to work with. We're also lucky enough to work in such a beautiful environment. I love when I'm out on my morning walk and can see all of the birds, wild animals and beautiful plants. We're extremely lucky to call somewhere so nice work.



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Spring 23 rockliffehall.com

RESTAURANT FOCUS: the ORANGERY



New goals, a sustainable approach and huge success, Paul Nicholson has taken The Orangery from strength to strength since his arrival in October 2022

ntroducing, head chef, Paul Nicholson who has joined us from The Clock House restaurant in Ripley, Surrey, where he held a Michelinstar and three AA Rosettes over his three

"I initially wanted to be a graphic designer," laughs Paul.

"It was actually my headmaster who pointed me in the direction of becoming

"After leaving school, I started my career as an apprentice at Hilton Hotel. I did my level two and three apprenticeship there and that's when I started to learn about

Michelin-starred cooking," he explains. "Following my apprenticeship, I joined

quite a famous hotel in Bath as their Junior Pastry Chef and it all developed from there really. I worked at a few other restaurants in Bath before working a couple of seasons in the French Alps where I worked with one of the senior chefs at El Bulli. When the winter season ended and she went to El Bulli in Spain, she kindly asked me to join her but for me, it was time to come home. When back in the UK I worked at a variety of restaurants up and down the county with some of the top chefs, learning everything there was to learn. I moved further into the Cotswolds and worked at The Dial House Hotel where we won three AA

For me, this year's goal was to set a solid foundation, get a team in place, get everyone trained and work from there



Rosettes. I spent just under seven years there before moving across to the Lords of the Manor where I worked as the senior sous chef which held a Michelinstar. I then did a short stint in the Lake District before working in the Yorkshire Dales with Frances Atkins as her head chef before taking over The Clock House where I helped retain their Michelin-star and three AA Rosettes," he explains.

Paul's colourful career has taken him up and down the country, across Europe and back again, but one place that always had a special spot in his heart was the North East

"I'm originally from Bath but when working up and down the country, myself and my partner fell in love with the North East and knew that's where we wanted to be. When Rockliffe Hall came onto our radar, it was a no brainer. It's a beautiful hotel in a beautiful part of the country,"

"I'm now working as the Head Chef in The Orangery at Rockliffe Hall. I oversee the whole operation on the food side of things. That includes breakfast, the afternoon tea, dinner etc. We've changed the menus quite a bit and we're coming into our second menu which is the spring menu. We're also looking to improve the breakfast offering which is exciting," says

"For me, this year's goal was to set a solid foundation, get a team in place, get everyone trained and work up from there To have just been awarded three AA Rosettes is a huge bonus and we're all absolutely thrilled.

"I think the aspiration for myself and for the hotel is to gain four AA Rosettes and potentially a Michelin-star. But I think the most important thing is that we remain busy, we cook the best food we can, train and retain exceptional staff and work towards becoming more sustainable,"

Paul is passionate about using seasonal ingredients, while keeping sustainability at the forefront of his mind. Many of the dishes on Paul's menus use ingredients grown in the Walled Garden, foraged



within the estate or sourced as ethically as possible

"Becoming more sustainable is a shared goal for myself and the hotel. We've already started to make a number of changes in the kitchen. For example, we've just placed our first order with a cleaning company down in London called Cleaner Products. They do an excellent product called Tokyo Roll which is something that they've designed and developed to replace J-cloths. So instead of using a J-cloth and throwing it in the bin after one use, Tokyo Roll is designed to be very absorbent, to have multiple uses, to dry meats, fish, wrap

herbs etc. We're also looking to place smaller orders. So instead of getting a cleaning delivery four times per month, we'll get one once per month to help cut down on fuel emissions

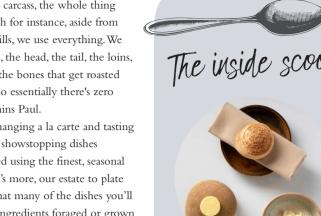
"We've made quite a few changes in the food too with the aim to waste nothing. For example, leeks. A lot of chefs will only use the bottom half of the leek and discard the top, but we use the whole thing. The bottom is nice and tender and we use that for braising and serving. The top however, can be slightly overpowering and pungent so we blend it and make a leek oil, mayonnaise or whatever small

accompaniment it might be. Another example is the carcass, the whole thing gets used. A fish for instance, aside from the eyes and gills, we use everything. We use the cheeks, the head, the tail, the loins the bellies, all the bones that get roasted off for sauce. So essentially there's zero wastage," explains Paul.

Our ever-changing a la carte and tasting menus feature showstopping dishes carefully crafted using the finest, seasonal produce. What's more, our estate to plate ethos means that many of the dishes you'll enjoy feature ingredients foraged or grown right here in our kitchen gardens.

"The Walled Garden is something we're extremely excited about. We're just starting to kick things off and we're putting plans in place where all of the chefs across the resort are going to meet with the garden once per month, walk around the garden, find out what's there, what's coming in. what we can use on the menu and anticipate who's going to use what. I'm always going to try and work a month

For me, seasonal menus aren't just three or four per year. Seasonal is continually evolving menus...



PAUL NICHOLSON Head chef

What inspires you in the

I love playing with new flavours and ingredients. Experimenting with seasonal produce is a real highlight for me. It's all about cooking simply and letting the ingredients do the work.

Best part of the job?

I love the team effort. While I'd say I have the final say in the kitchen, I do approach everyone else and ask them for their input, ideas and inspiration. It's great to share flavour combination ideas, techniques, anything new anyone wants to try etc

What's your favourite dish?

I love fish cookery. You can't beat the simple, yet versatile flavours of fish and vegetables. I love to pair fish with things like cheese, truffle, cauliflower, artichoke etc. My palate can get bored very quickly when eating a big bowl of pasta, risotto or pizza. Small amounts of lots of flavours is what I love to cook and to eat.

Most versatile ingredient?

Potatoes are definitely up there. There are so many ways to cook a potato and to do it well takes a lot of skill. It's the same with all vegetables, there is so much variation. I can make a sauce, for example, from vegetables that you would think was probably a meat source. They're so versatile.







THERE'S MORE...

Scan the QR code and take a closer look at our menus, dress code and more.
There's plenty to discover at The Orangery.





in advance. It's a good opportunity to liaise with the gardener, get to know him, find out what he likes to grow, share our ideas etc. It's very much a mutual agreement between us all so we can utilise the whole garden," says Paul.

"For me, seasonal menus aren't just three or four per year. Seasonal is continually evolving menus and dishes that change throughout the season. For example, asparagus is only in for six weeks. So if I was to keep a set spring menu and I'd put asparagus and don't change it for three months, essentially halfway through that season, I'm going to start buying asparagus from Peru because the English asparagus is going to be gone. So we just need to change and adapt with

the ingredient and keep for however long the season is on that specific ingredient. Rhubarb, for example, lasts for six months. It's in from January, right away through till June where there's a crossover of rhubarb and strawberries. For our first spring menu we want to highlight the best British spring ingredients. You can expect to see things like wild garlic, asparagus, lamb, rhubarb, St. George's mushrooms etc.

"This is why I'm excited to be able to work from the garden. I think the highlight for me will be that I can go out and pick exotic and unusual ingredients that have strong flavours in small amounts. Again, helping to reduce waste. Things like lemon verbena that can be very expensive

to buy elsewhere but we can grow all year round, they look beautiful, they have astringent flavours and we can highlight that in our dishes. Our menus are seasonal and the ingredients grown in the garden will be too, so it's always going to tie in nicely to highlight our own produce. The possibilities are endless and I'm excited about what's to come," he smiles. With an award already under his belt

and an excellent team by his side, not to mention outstanding restaurant service, plus expert mixologists, and a wine list featuring over 400 exceptional examples from around the world, Paul Nicholson and his team have created a dining experience in The Orangery you'll never forget.



We're delighted to announce that Paul Nicholson, Head Chef of The Orangery has been awarded three AA Rosettes for culinary excellence.

The award recognises outstanding restaurants achieving standards that demand recognition well beyond their local area. The cooking is underpinned by the selection and sympathetic treatment of the highest quality ingredients. Timing, seasoning and the judgement of flavour combinations are to be consistently excellent.

Paul, who joined the team in October 2022 previously held a Michelin-star and three AA Rosettes

at The Clock House in Surrey. Thanks to his skill and dedication The Orangery is now placed in the top 10% of restaurants in the UK and puts Rockliffe Hall on the map as one of the premier foodie destinations in the UK.

Jason Adams, Managing Director at the five-star resort said: "This is such an incredible accolade for The Orangery and Rockliffe Hall. Paul is a fantastic chef and we have so many amazing ideas for the future of The Orangery. I look forward to seeing what's to come from him and the team."

Congratulations to Paul and his brigade of chefs, along with the front of house Orangery team and Sommelier team who also achieved the AA's Notable Wine List award for 2023.

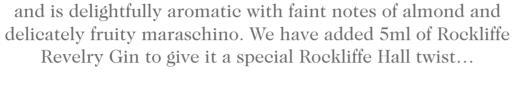
We're incredibly proud of all your achievements.



Spring 23 Advertorial

CORONATION No.1 -ROCKLIFFE edition

A refreshing sip inspired by a recipe found in Harry Craddock's 1930 'The Savoy Cocktail Book'. The Coronation No.1 is believed to have been created for the coronation of King Edward VII in 1902





INGREDIENTS

5ml Rockliffe Revelry Gin 45ml Dry Vermouth 30ml Fino Sherry Two dashes Maraschino Liqueur Three dashes Orange Bitters Orange twist for the garnish

METHOD

In a mixing glass, combine all ingredients, add ice and stir well until chilled Strain into a cocktail glass (coupe) Add a lemon twist to garnish the coupe

α LUXURY INVESTMENT

Looking to broaden your investment opportunities and seeking a safe place to preserve your capital? Then building a fine wine or whisky portfolio might just be the answer you're in search of...



estment, alcohol might

top of your priority list, but there are a

whisky collectors and investors, as both

face of ongoing economic headwinds,

buyers flexing their financial muscles,

prices for a number of fine wines and

with a squeeze on some of the rarest

performances, it is unsurprising that

investors are looking beyond challenged

tech and crypto assets towards wine and

whisky. Both assets exhibit a compelling

combination of proven capital preservation

and protection against inflation with each

returning circa 15-20% in 2022 and

35-40% across the last two years. Part

of the appeal of investing in fine wine

a tangible asset with a finite supply, there

is a track record of reliable returns and

asset classes, meaning it offers a degree

of stability during periods of economic

uncertainty and rising inflation.

a low market correlation with other

and whiskies lies in the fact that it's

Given these strong market

Karuizawa whisky.

items such as top Burgundy and Japan's

whiskies reached record highs, particularly

Established in 1997, Bordeaux Index has grown to become a leading global merchant for fine wine and whisky collectors. Supported by Founder and number of reasons why it should be. Over CEO, Gary Boom, Bordeaux Index the last year, while stock markets yo-yoed, provides expert advice to their collector there was a silver lining for fine wine and clients, while opening up the world of wines and whisky as a rewarding sectors remained not only resilient in the alternative investment space. Increasing market access has always but proved themselves as a productive safe been central to the business and led to Bordeaux Index launching LiveTrade, haven and inflationary hedge during these turbulent times. With ultra high net worth a unique two-way online trading platform

> Bordeaux Index's team of expert advisors are on hand to walk you through the ins and outs of wine investment

that grants all participants in the fine

wine market access to top products with both a bid and an offer price 24 hours a day, seven days a week. As the only provider of its kind and bringing increased transparency to wine pricing over the last six years, LiveTrade has grown to become the most active fine wine trading platform in the world with tens of thousands of active users.



Bollinger, Cristal, Krug, Dom Perignon)

on Bordeaux Index's LiveTrade online

wine trading platform, Champagne





to drive the market. Based on prices of the top Champagnes (including

price performance has been: 2021: +42%, 2022: +23%. Overall, the picture entering 2023 is an interesting one. With wine prices having risen by around 40% over the last two years and some macro headwinds, there is an argument for a period of consolidation being on the cards this year (meaningful price softening being intrinsically less likely, based on there Keeping a close eye on the market

and identifying trends plays an important being very few downwards price phases in wine's history and whisky really being role when buying and selling fine wine, something made easier with LiveTrade's upwards-only). However there are some trending marketplace and tight spreads reasonably certain tailwinds for prices – reports. Champagne, for example, has including the reopening of the important become a hugely attractive investment Chinese market - along with asset. The so-called 'Roaring Twenties' an ongoing broader positive momentum. has fuelled a Champagne frenzy with a If you're looking to buy, sell or trade shortfall in fulfilling demand continuing

wine or whisky, Bordeaux Index's team of expert advisors are on hand to walk you through the ins and outs of wine investment. Their expert traders can also show you how to use LiveTrade, to help you make the most of your fine wine portfolio.

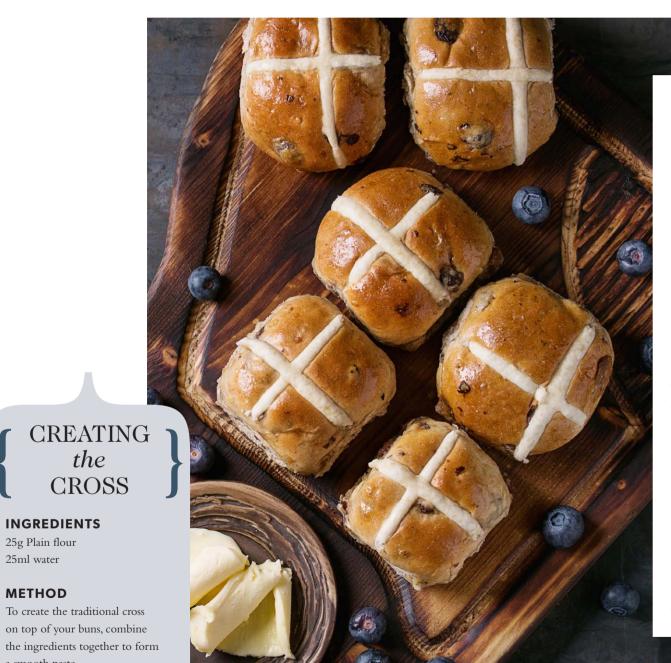
Discover Bordeaux Index at www.bordeauxindex.com



Easter inspired HOT CROSS BUNS

There's nothing quite like the sweet and spicy aroma of freshly baked hot cross buns to fill your home during the months of spring. Paul Nicholson, our head chef at The Orangery has crafted the perfect recipe for you to try at home...





INGREDIENTS

188g T55 flour 1.8g salt

18g butter

30g mixed peel Zest of half an orange

2g cinnamon powder 105ml milk ½ egg

METHOD

Crumb the flour, caster sugar, salt, yeast and butter together

Add the remaining ingredients

and combine together

Prove for one hour

Divide the mixture into 80g buns and roll into balls

Prove for another hour

Pipe the cross along the top

of your bun

Bake at 190 for six minutes, turn over and bake for another six minutes Once cool, glaze with an apricot glaze (you can use apricot jam with a little water)

delifresh

We are proud to support Rockcliffe Hall

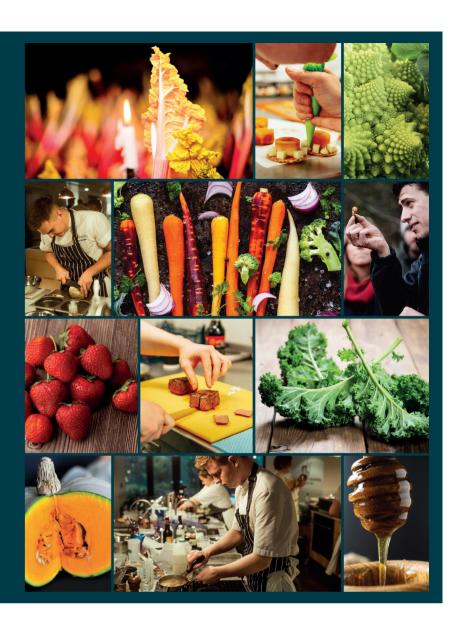
with the freshest ingredients from Mother Nature's Larder daily.

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crosses.

the

CROSS

Spoon into a piping bag with a small nozzle. Pipe a line along each row of buns, then repeat in the other direction to create

INGREDIENTS

25g Plain flour

25ml water

METHOD

Spring 23 Advertorial



TIME for TEA

A spot of afternoon tea at Rockliffe Hall this spring promises an indulgent experience and culinary excellence

ere at Rockliffe Hall, our ust a bite to eat; it's a luxurious experience that will leave you feeling satisfied, indulged and even a little pampered. Served in The Orangery, our 3AA Rosette restaurant, our afternoon delights have been carefully crafted by our Senior Pastry Chef, Ashleigh Pitcher and her team

Much like our main menu, our afternoon tea offering changes with the seasons, allowing us to showcase the best an ingredient has to offer in its prime. Our ethos for our afternoon tea is to use the very best seasonal produce, while championing sustainability and many of the ingredients used have been grown in the Walled Garden or foraged within the estate. With an ever changing menu, there's always something new to devour, along with speciality teas and the finest coffees served by our friendly team.

The Orangery boasts floor-to-ceiling windows that offer stunning views of the hotel's perfectly manicured gardens, making for the perfect backdrop to any occasion. As you take your seat, you'll be greeted by attentive staff who will guide you through the selection of teas on offer. From classic English Breakfast to fragrant

Earl Grey and a selection of herbal teas, there is something to suit every taste. For a little more decadence, enjoy a chilled glass of Veuve Clicquot Champagne, or a delicious cocktail crafted by our mixologists. Whatever the occasion, we're on hand to serve up a tiered stand, adorned with delicate sandwiches, warm scones, and exquisite pastries to suit.

Whether you're a seasoned afternoon

tea aficionado or new to the world of high tea, the offering here is not to be missed. It's the perfect way to celebrate a special occasion, catch up with friends, or simply treat yourself to a few hours of palatepleasing moments. From the first sip of tea to the last bite of pastry, this quintessential British pastime is an experience that will leave you with a smile on your face and a satisfied appetite.

WHAT'S on the MENU

This time of year calls for fragrant flavours, light pastries and decadent sandwich fillings. Here's what we're serving up on our spring afternoon tea menu...

FINGER SANDWICHES AND SAVOURIES

Citrus cured trout, dill and crème fraiche Smoked applewood and apple chutney Cucumber, cream cheese and chive Home-cooked ham and pommery grain

SAVOURY SNACKS

Goats cheese caramelised onion and

BAKERY

Selection of fruit and plain scones

PATISSERIES

Hazelnut Paris brest Passionfruit macaron Rhubarb, ginger and fennel pollen dome 64% Valrhona chocolate and rose mousse

TEA AND COFFEE

Your choice of fine leaf tea or coffee

Served from 12.30pm - 2.15pm each day in The Orangery, with bookings also available in The Morning Room until 3.30pm. Please note 48 hours' notice is required in order for us to cater for any dietary requirements.

Meet the chef



ASHLEIGH PITCHER Senior Pastry Chef

Tell us a little bit about vou...

I'm the Senior Pastry Chef in The Orangery here at Rockliffe Hall. I have worked with Paul Nicholson for the last 12 years in hotels and restaurants such as The Dial House Hotel. What attracted you to Rockliffe

Rockilffe Hall is a stunning property set on beautiful grounds, it was impossible not to fall in love with the venue. I'm excited about what's to come and what we can bring to the food and beverage offering here.

What can we expect to see in the spring afternoon tea menu?

Spring to me is a great time to switch things up. It's the start of the warmer weather and beautiful ingredients, there are lots of floral flavours and spring colours to experiment with. Passion fruit, rhubarb, ginger and rose are the types of flavours you can expect to see on the menu.

Where do you source the ingredients?

We try to use seasonal ingredients as much as possible to showcase what each season has to offer. Now the weather is starting to brighten up and spring is upon us, we can start to use the Walled Garden a lot more using things like lemon verbena, sweet cicely and flowers such as borage.

What can you tell us about your future plans as the Senior Pastry Chef at Rockliffe Hall?

I'm beyond excited to be working with the team at Rockliffe Hall. For me, the main thing is to keep working on and developing new and exciting dishes for the guests to enjoy as well as teaching the next generation of pastry chefs the skills to become great chefs.

DALESAUNA OFFERS a full care PACKAGE



This September Dalesauna Ltd celebrates 50 years since its inception when it became the first UK based supplier of commercial grade saunas to hotels and the fledgling leisure club market.

s the sector grew and new materials became available, so Adid Dalesauna, bringing along new, state-of-the-art products. Remaining at the forefront for innovation Dalesauna can now offer the likes of infra-red saunas, glass fronts, feature showers, rasuls, loungers, corian seating, led lighting, essence and salt systems along with more energy efficient equipment to its clients.

The business remains focused on its core activities of designing, manufacturing, installing, and servicing new bespoke spa areas for hotels, leisure, sport facilities and gyms in the UK, either independently or as a sub-contractor for one of the major construction companies. Dalesauna has an impressive portfolio with recent examples being Champney's at Mottram Hall, Laugharne, Riverside Leisure and St Sidwell's in Exeter and Soho House. More recently, Dalesauna had the pleasure of working on installations at Center Parcs' new site in County Longford.

The company has also extended its portfolio to include refurbishing existing

spa and wellness areas. Within the last five years, they have breathed new life into venues including; Four Seasons Hotel (Park Lane), Lucknam Park (Gloucestershire), Ribby Hall Spa Hotel (Lancashire), Rockliffe Hall (Teeside) and Thermae Bath Spa (Bath). On these projects the experience of the Dalesauna team has proven essential in overcoming the challenges associated with refurbishing existing facilities.

Dalesauna has worked alongside numerous architects and developers on prestigious installations in exclusive property developments such as One Hyde Park and Embassy Gardens in addition to celebrity homes also based in London. The trend of home spas has increased significantly nationwide since the pandemic, with more and more people looking to indulge in utmost luxury from the comfort of their own home.

Service and after sales are also high on the agenda, and Dalesauna offer unrivalled after care packages which include planned maintenance and the sale of sauna and

steam room essences and pool chemicals. Not only is this service available to products installed by Dalesauna, but it's available for those who have had products installed by competitors too.

The extensive range of services can be provided on swimming pool and spa equipment using experienced engineers, based across the UK, who are all electrically trained. The combination of well stocked spares and the engineers experience usually ensures they can repair equipment rather than simply replace it. Clients including Bannatyne's, Hilton and other groups as well as independent operators are offered preventative maintenance contracts helping to minimise downtime and reduce repair costs. This approach is not only more cost effective for clients but much more environmentally friendly too.

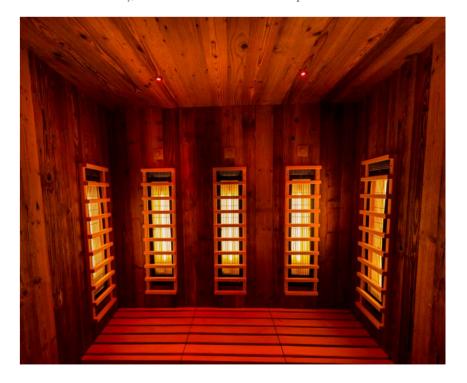
To complete the circle of total care, Dalesauna, through their consumables division, supplies specialist water treatment and cleaning products for pools and spa pools, water quality testing equipment and tablets. Additionally, natural oil-based

essences have been developed to enhance the users experience within both sauna and steam rooms. Consumable items and spare parts manufactured by leading brands such as Carel, EOS, Nordmann and WDT are held in our warehouse and can be supplied directly.

Dalesauna Ltd continues to look at minimising its impact on the environment and achieved FSC accreditation in August 2021. As a consequence, accredited saunas have since been installed at the University of Portsmouth and St Sidwell (Exeter). The latter project was the first leisure installation in Europe to achieve the coveted Passivhaus standard pushing our boundaries regarding designing, sourcing, and installing compliant sauna

With Dalesauna's proven technical experience in all aspects of leisure facilities and continual research and implementation of new design developments, the commitment to service and product excellence is testimony to its success – and are the fundamental reasons behind the position as leaders in the field.

17



DaleSauna



GOURMET getaway

Foodies looking for a luxury getaway are in for a treat...

t Rockliffe Hall, we're always coming up with new and exciting ideas for our guests to enjoy the best our luxury estate has to offer. Fine diners and wine connoisseurs will be delighted to hear about our gourmet getaway package.

Carefully created with the foodie in mind, this divine experience starts upon your arrival. You will receive the VIP treatment as soon as you arrive and are shown to your beautiful bedroom. A stay at Rockliffe Hall is a stay like no other. We invite you to kick off your shoes, put your feet up and make our home your home. Big on space, big on luxuries and big on relaxation, each of our rooms offers everything you'd expect (and more) from a five-star country estate. The crispest white linen, the fluffiest of

pillows and views across rolling green countryside.

Throughout your stay you can enjoy use of the award-winning spa with its state-of-the-art facilities, serene surroundings and thriving atmosphere. Have a dip in the hydropool, relax in the Roman Sauna and unwind on the comfy loungers to your heart's content.

In the evening, the highlight of your stay is a six-course tasting experience created by head chef, Paul Nicholson in the 3AA Rosette restaurant, The Orangery. Here, our ethos is to use seasonal produce, sourcing locally wherever possible including from the estate. It offers a flagship dining experience you'll never forget. You will also enjoy perfectly paired wines to your menu selected by our Sommelier team.

In the morning enjoy a full English breakfast served in The Orangery before heading home with satisfied taste buds, a relaxed mind and a happy soul.

What's included

Overnight stay in your choice of bedroom

Use of the award-winning spa and wellness facilities from check in (3pm) until check out (11am) Head chef Paul Nicholson's tasting menu in the 3AA Rosette restaurant, The Orangery

Wine pairing with each course
Full English breakfast in
the Orangery

Complimentary use of robe and slippers

From £530 per room, Sunday to Thursday, and £610 per room, Friday and Saturday.

$\begin{array}{c} \text{EXCLUSIVE} \\ \textit{offer} \end{array}$

To celebrate the first edition of Rock Life, we're giving readers an exclusive discount.

Use promo code BOUNCE to enjoy

10% off your next stay. T&Cs apply.



GIVE the GIFT of ROCKLIFFE HALL

THE PERFECT GIFT IDEA FOR THAT SPECIAL SOMEONE WHO HAS EVERYTHING



From birthdays and anniversaries, to weddings and Christmas, there are numerous reasons throughout the year when we find ourselves in search of the perfect gift. Whether it's a special occasion or just to say thank you, we've got the perfect gift for anyone, any occasion, any time.

From overnight stays, relaxing spa breaks, dining and golf, we've got an abundance of delightful ways to put smiles on faces with our variety of gift vouchers.

For the foodie in your life, a traditional afternoon tea or Sunday lunch in The Clubhouse is guaranteed to go down a treat. Spa treatments, overnight stays and even weekend breaks are perfect for those who deserve a little 'me time'. We've also got a selection of carefully curated golf gifts for avid golfers, as well as monetary value vouchers, memberships and more.



Scan the QR code to explore the variety of gifts available.



6th generation farming family supplying the finest meats throughout Yorkshire and beyond. Delivering quality produce to top dining establishments and direct to your homes nationwide. Reared on our own Waterford Farm and approved, like-minded high welfare farms. Proud of our roots and pioneers for the generations to come; have you tried Himalayan Salt Aged meat?



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LEADERS IN TRAVEL

J/PR is a global creative communications firm specialising in public relations, social media and content creation



Since launching in 2005, travel brands, destinations and hotels have been at the core of J/PR's expertise and client portfolio. J/PR launched its UK office and first international flagship in 2017, under the leadership of Managing Director Emma Hartland–Mahon.

Always innovating, J/PR was the first agency in its space to launch a podcast in 2018, Priority Status, and is consistently listed on multiple trade and consumer awards for its company culture and brand success. Most recently, J/PR was awarded Best Travel Campaign in the PRWeek UK Awards 2022.

J/PR

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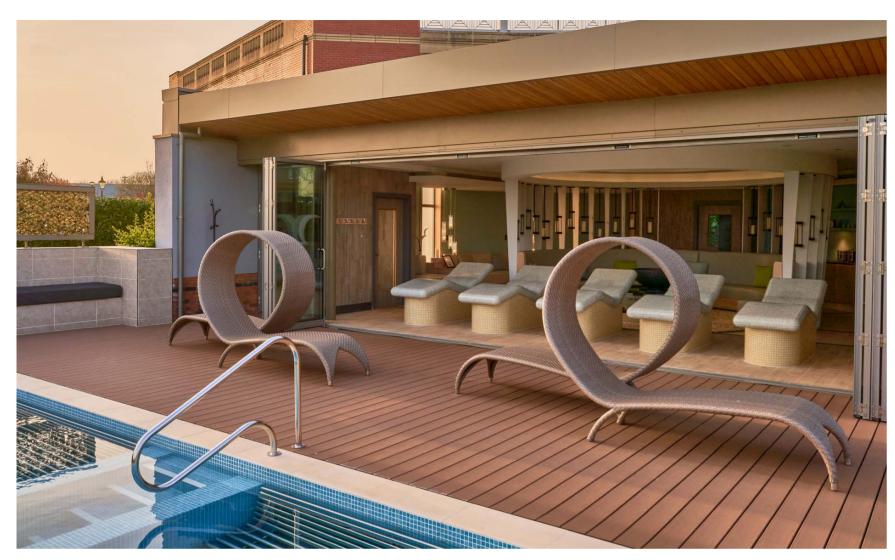
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Hotels + Resorts
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Destinations
Real Estate + Retail

CAPABILITIES

Media Relations
Influencer Relations
Brand Partnerships
Creative Ideas
Programming
Social Media
Content Creation

rockliffehall.com Spring 23



ESCAPE the EVERYDAY



Relax and unwind with a trip to the spa...

uggling a busy schedule, trying to get the work-life balance just right and making time for the things you love isn't always as easy as it seems. Life gets hectic, plans get cancelled, you've fallen into routine and before you know it, you've blinked and it's spring. At Rockliffe Hall, we encourage you to press pause, take a breath and enjoy a moment for yourself. For some, that may be picking up an old hobby, spending more time outdoors or trying new recipes in the kitchen, for others, it's an indulgent escape where day-to-day worries melt away. Whether it's an hour's indulgence, a day's worth of pampering or a blissful weekend break, the Spa at Rockliffe Hall has the capability of injecting new life into tired souls.

Our thriving spa offers an escape from the stresses of everyday life. The facilities are world-class and

include an indoor swimming pool, a hydrotherapy pool, an experience shower and a thermal suite. Relax and detoxify within our hot Roman Sauna, or refresh and revitalise in the outdoor Spa Garden with stunning views of the surrounding countryside. Whether you want to unwind and de-stress, or refresh and rejuvenate, there's something here that offers the ultimate spa experience

Our spa treatment menu beautifully combines holistic spa rituals with results-driven treatments for the perfect blend of healing and balance. We encourage you to embrace the time to yourself and feel your spirits lift, allowing the feeling of contentment to take over as any tension drifts away. The extensive treatment menu features a variety of massages, facials, signature treatments, and holistic therapies all of







which are carried out by our highlytalented trained therapists

Hand-picked by our spa experts, we've partnered with some of the world's best spa brands to continually develop amazing and exceptional experiences as well as using premium products from the likes of Comfort Zone, NEOM and OPI to provide guests with the ultimate pampering experience. The spa also has fitness facilities, including

Whether it's an hour's indulgence, a day's worth of pampering or a blissful weekend break, the Spa at Rockliffe Hall has the capability of injecting new life into tired souls

a state-of-the-art gym and a range of fitness classes, such as yoga, Pilates, and aqua aerobics.

The team at the spa are warm, welcoming, and knowledgeable, ensuring that guests feel relaxed and comfortable throughout their visit. They are dedicated to providing exceptional service and

WHAT'S new

GIVE YOUR SKIN A BOOST WITH COMFORT ZONE'S NEWEST TREATMENT, THE HYDRA GLOW FACIAL...

If you're looking for a facial treatment that can give you an immediate, noticeable glow, hydration and vitality, look no further than the Hydra Glow Facial. This dynamic fresh treatment combines relaxing techniques with unique ingredients including the use of Lactic Acid, powerful concentration of Hyaluronic Acid, and the bioactive Prickly Pear extract from Regenerative Agriculture. The aim? To deliver instant hydration and radiance for a healthy dewy look.

The first step is the tranquillity welcome - the introduction of the therapist's hands to the client, allowing both to clear the mind and focus on the treatment. This is followed by a deep cleanse to remove all oil and sebum from the skin. Next, it's time to tone followed by the first of two hydra massages. The first is the hydra-drain, which sees two ice spoons run across the face, cooling the complexion and helping to drain and detox the skin. Then comes the AHA peel which effectively exfoliates the dead skin cells, preparing the skin for topical products, leaving a radiant finish behind. A relaxing scalp massage comes next, allowing you to slip away for a moment of bliss. A hydrating face mask will then be applied, feeding and hydrating the skin before the second facial massage, this time, it's the hydra-lift. The two ice spoons will once again run across the face, this time helping to tone and contour the skin. A moment of pampering is welcomed next with a soothing hand and foot massage. Just before the treatment comes to an end, the finishing products of eye cream, serum and moisturising

With its powerful combination of skin-soothing benefits, hydration, and nourishment, it's sure to leave your skin looking and feeling its best. Get ready to glow!



We are delighted to announce that the Spa at Rockliffe Hall has won 'Employer of the Year' at the Professional Beauty Awards where the best businesses and individuals in the beauty and spa industry are recognised.

Ashley Freeman, our Spa Director and the Spa Team represented Rockliffe Hall at the awards, which were held at a glittering black-tie event held in Grade II listed venue The Brewery, London, on Sunday 5 March 2023. More than 700 leading beauty industry figures gathered in London to celebrate the finalists and winners.

In winning this award, the policies, practices and the way the business is run, in particular the spa were acknowledged. The Professional Beauty Awards are the longest running and best-attended awards in the industry and recognise outstanding customer service, treatment delivery and innovation

Jason Adams, Managing Director at Rockliffe Hall says: "I am deeply proud of everyone who put the hard work in to achieve this award, thanks go to Ashley and her team for delivering the process, structure, appraisals and job chats to all of her team consistently.

"We must also give thanks to our HR Team for pushing through the policies to support the team to navigate the workplace. Policies such as wellbeing, menopause and bereavement were key contributors to winning the award."

Congratulations to Ashley and the Spa Team!



surrounding landscape.

The Spa at Rockliffe Hall is a

From the world-class facilities and

expert staff to the serene atmosphere

place to escape and unwind in style.

and treatments available, there's

With a variety of spa days, breaks

something to suit everyone's schedule.

And if you can't quite find what you're

looking for, get in touch, we're

here to help you relax

vour way.

destination in its own right, offering

guests an unforgettable experience of

indulgence, relaxation, and rejuvenation.

and luxurious decor, the spa is the perfect

personalised attention to each and every guest that walks through our doors. Whether it's a couple's massage or a solo spa day, the experts are always on hand to make every experience as relaxing, effortless and enjoyable as possible.

The calming ambience of the spa combined with the soft lighting, soothing music, and the scent of essential oils filling the air, beautifully captures the ethos of 'relax and nourish both your body and mind'. The decor is elegant and luxurious, with plush furnishings, warm colours, and natural



Book it now

SPA BY SUNSET

Make the most of the extra daylight with an evening in the spa. Watch the sun go down from the infinity edge pool or from your warmed tile lounger in our Spa Garden where inside and outside come together. This tranquil twilight experience promises an evening of relaxation like no other.



Scan the QR code

week with dinner in Nu Sana included on Friday and Saturday evenings available from 1 March until 30 September 2023.

your experience

until 9pm

£,80 per person, Sunday to Thursday £,110 per person, Fridays and Saturdays, including dinner in Nu Sana.

WHAT'S INCLUDED?

Arrival at the Spa from 5pm

outdoor hot tub, bucket drench,

loungers and experience showers

Choose to add on a 60-minute

Watch the sunset in the Spa Garden

Use of robe and towels throughout

Spa & Dine by Sunset available all

Relax and enjoy the award-winning

spa facilities including the swimming pool, thermal suite, hydrotherapy pool,



materials, creating a sense of harmony with the

Shining a light on the people

who make Rockliffe Hall tick...

ASHLEY FREEMAN Spa Director

A little bit about you...

I'm Ashley, Spa Director of Rockliffe Hall. I've worked in the business since 2009 and have been in a number of roles throughout my time. From Spa Butler, Spa Receptionist, Spa Retail Manager, Spa Guest Service Manager, Spa Manager and now Spa Director. In my current role, I oversee with my management team the smooth running of the guest journey within the spa. I look at our treatment offerings and spa day packages, assess risk and safety within our department, training and development

of staff and keep abreast of industry trends to implement within our spa.

The day job brings...

Every day is completely different. Typically, each day would start with a walk around the spa ensuring the team are happy and focused on the day ahead followed by potential business meetings surrounding commercial planning, marketing, supplier meetings etc. 'Fire-fighting' is quite often in the day-to-day role for me as quite often something will usually happen out of the blue where we need to act quickly and efficiently. Whether that's issues with the pool, team members, guests, laundry issues, stock problems and having the ability to rectify this without impacting the guests experience. Above all, motivate and lead by example - work hard and drive the team forward.

What's your favourite thing about your job?

No day is ever the same. You could be working on new spa packages one day, cleaning showers or doing laundry the next, or attending a glittering

awards ceremony in London. It's a fast paced, ever changing job.

Your biggest Rockliffe achievement?

My biggest achievement is looking back on my Rockliffe journey, starting as a Spa Butler on a weekend, to now Spa Director. The 13 years at Rockliffe have gone so fast, there have been lots of guests, changes, systems and team over the years, but every moment has been a joy. Time flies when you're having fun.

Hobbies outside of work?

I love to go to musicals! There aren't many I haven't seen, and a lot I have seen more than once.

What do you love about Rockliffe Hall?

Growing up in Darlington and attending school at Hurworth, it was amazing back in 2009 that a 5* Resort opened – the opportunities are endless. The team here is like a big family and it makes work so much easier.



WE BELIEVE WELLBEING STARTS WITH THE LITTLE MOMENTS...

The deeply relaxing bath that prepares you for BETTER SLEEP The candle that creates a calm zone and LESS STRESS in your busy family home. The shower wash that helps you have MORE ENERGY and ready to kick ass at 6am. The fragrance in your bag, with the power to give you a daily MOOD BOOST.

Our fragrances are 100% NATURAL with true wellbeing benefits: to help you sleep better, stress less, boost your energy or lift your mood.

Come and discover YOUR wellbeing need at the Rockliffe Spa Boutique.









ADDING a little LUXURY

Take the spa home with you...

ontinue your Spa journey at home with the Spa Boutique at Rockliffe Hall. A sanctuary of spa, wellbeing and beauty products from luxury skincare brands, each with their own story to tell.

Following a treatment, your therapist will make your personal skincare recommendation allowing you to bottle up that tranquil feeling and take it home. Or perhaps you would like some advice on your skincare routine which can be tailored to your particular skin type?

Our friendly and knowledgeable spateam will be available to help you with any questions you may have. You can even learn what lies beneath the surface of your skin with The Comfort Zone skin scanner, available in the SpaBoutique, which provides a deep skin analysis beyond what the naked eye can see. The microscopic lens can answer questions about what's below your skin's surface, and our skin care

experts can offer advice to help suit your skin's needs.

THE GOODS

COMFORT ZONE

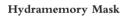
Made in Italy since 1996, Comfort Zone is a professional lifestyle brand offering clean, results-driven formulas that respect both the skin and the planet. The advanced research of the in-house R&D laboratories is guided by Dr Davide Bollati, pharmacist and founder of the brand, and is supported by a multidisciplinary scientific committee.

Take home >>

Hydramemory Cream

This popular product is a one-of-a-kind, natural Hyaluronic Acid face cream that will keep your skin hydrated and glowing all day long. Double-hydrating to help protect the skin barrier function while maintaining optimal levels of hydration,

it's perfect for normal to dry skin types and has a smooth application. It has a sorbet texture that absorbs quickly when applied. Whether you struggle against harsh winters or intense summers, this cream is for you.



This dreamy product is a gel face mask with an ultra-hydrating effect. Formulated with patented technology to provide instant relief and long-lasting hydration. This hydrating face mask provides a cooling sensation that offers an immediate and intense moisture effect. The smooth texture provides an instant soothing, hydrating effect and absorbs quickly.

NEOM

Neom products are designed to deliver therapeutic benefits by using 100 per cent natural fragrances to boost the wellbeing of the mind and body. Products are designed to help with four key need states: stress, sleep, happiness and energy, working either on your personal environment through candles and diffusers, or on your skin and body, through skincare and bath and body products. All products are made in Britain from ethically sourced, sustainable origins, using only natural and organic ingredients. There are no petrochemical

paraffin or mineral waxes, no artificial perfumes, no harsh preservatives and only pure essential oils.

Take home >>

Body Scrub

Get smoother skin with NEOM's natural sugar-based body scrub. Fragranced with 100 per cent pure essential oils, this natural body scrub will leave your skin feeling incredibly soft and smelling amazing. Simply massage onto dry or damp skin and gently wash off. This go-to product offers a whole-body exfoliating experience, perfect for use in the shower or bath. The ultimate body exfoliator, harnessing the power of natural ingredients available in a scent to make you happy, relax or de-stress.

Candles

100 per cent natural fragrances and the purest essential oils set apart all NEOM candles. Expertly blended by their artisan team, these long-lasting candles will fill your room with beautiful, wellbeing-boosting aromas, scents and fragrance. The specially formulated natural blends will release fragrances and scents that not only smell wonderful but also can have a positive impact on your overall wellbeing.

All available in the Spa Boutique within the Spa at Rockliffe Hall.





WIN: A LUXURY SPA DAY FOR TWO AT ROCKLIFFE HALL WITH A TWO COURSE MEAL IN NU SANA AND A TREATMENT OF YOUR CHOICE

To celebrate our first edition of Rock Life, we're giving one lucky reader the chance to win the ultimate day of pampering with a full-day spa experience.

Relax and spa your way. The day is yours to do as you please. Pop on your spa gown, switch off and press pause. Feel a sense of wellbeing as you enjoy all the restorative benefits of the award-winning facilities. Experience a relaxing treatment of your choice and a nutritious and delicious dining experience in the Nu Sana restaurant. End your daycation with a feeling of contentment and rejuvenation.

PRIZE INCLUDES:

Full use of the spa and wellness facilities including swimming pool, thermal suite, hydrotherapy pool, outdoor hot tub, bucket drench, loungers and experience showers from 9am to 3pm

A two course breakfast, brunch or lunch in the Nu Sana restaurant

A 90 minute Spa Garden experience

Your choice of restorative or results-driven treatment experience from our world-renowned spa partners Comfort Zone, NEOM or choose a Rockliffe Hall signature treatment experience

25

Scan the QR code to enter. Ts&Cs apply.









Spring 23



SWING into ACTION

Indulge in a love of golf with the advantage of top-class facilities to play and practice

t Rockliffe Hall, we've built a reputation on being one of the finest golfing destinations in the North of England. Designed by renowned golf course architects Hawtree, our stunning 18-hole championship golf course offers a challenging and unforgettable experience for golfers of all levels. Each of the 18 holes is distinctive, and the design encapsulates the natural environment it sits in.

The course spans over 7,879 yards and is set in 375 acres of beautiful North East countryside. Its natural contours and stunning views make it one of the most picturesque courses in the region. With strategically placed bunkers and water hazards, the course offers a true test of golfing skill, while the immaculately maintained fairways and greens ensure a memorable round. The course is meticulously cared for by a dedicated Greenkeeping Team who take pride in its impeccable condition. The extensive drainage results in no winter greens or tees, making it possible for golf to be a pastime all year round.

More than just a golf course, we're also home to the PMG Golf Academy, which offers expert tuition and state-of-the-art technology to improve your game.

Whether you're a beginner or an experienced golfer, the academy's team of PMG professionals can help you enhance your skills and technique. We

also offer a range of other golfing facilities, including a driving range, putting green, and short game area.

After a round on the green, players can relax in the clubhouse, which features a bar and restaurant serving delicious food and drinks. The perfect post-round pick-me-up.





Rockliffe Wins

We had the honour of winning three top accolades at the 59club Service Excellence Awards which were hosted at St Georges Park on Thursday 2 March 2023.

For a second year running, we scooped the 'Leading Spa Experience' award and also retained the 59club's coveted 'Gold Flag' award for the Championship golf course for the seventh year running. This year we also took home the 'Service Excellence' award which recognises the finest customer service and the very best performances, regardless of a venue's size, scale or profile.

Tom West, our newly appointed Head of Golf, says: "I am delighted that Rockliffe Hall has retained our Gold Flag status, meaning that we continue to perform as one of the best golfing resorts throughout Europe and the Middle East."

A huge well done to all involved!

JOIN our CLUB

Thinking about becoming a member? The Golf Team takes delight in looking after their members and ensuring they are making the most of their membership. Membership options include individual golf-only or full resort membership.

WHAT'S INCLUDED?

Full seven day access to Rockliffe Hall's golf course 28-day priority tee time booking window

Exclusive members competition schedule

Complimentary range balls for the state-of-the-art academy, short game and practice areas Reduced members buggy rates Members guest fees for up to three guests per visit Access to reduced green fees at partner golf clubs

Exclusive members away days and overseas trips

Upgrade to resort membership and enjoy all the benefits of spa membership for yourself or your partner!

Golf membership is available from £165 per month or £1,795 per annum with no joining fee.

Resort membership (including both golf and spa) is available from £235 per month or £2,495 per annum with a £250 joining fee.

Junior, intermediate, country, joint and corporate golf memberships are also available.

MEMBERSHIP benefits why become a member

Being a member at Rockliffe Hall means so much more than joining a club. Golf members can enjoy seven-day access to a beautifully conditioned 7,879 yard Championship golf course, but the additional benefits you receive are what sets us apart from the rest.

You will enjoy a host of benefits including a variety of social events, special members' only discounts on room rates in our stunning hotel, across the resort's three restaurants, and against hire items and in the fully-stocked Pro Shop and the Spa Boutique.



Scan the QR code to book now

Please note terms and conditions apply to members' benefits, which are subject to availability and must be pre-booked in advance All Rockliffe Hall members enjoy: 20% reduction on all food and drink purchases made at the resort

10% reduction on most Golf and Spa retail purchases (except custom clubs and vouchers)

20% off overnight stays at Rockliffe Hall, subject to availability

Access to special guest fees for spa day passes or green fees (or both if you're a resort member) for up to three guests per visit

Access to our member referral programme, where you can earn £100 in resort credit each time you refer a friend to join Complimentary hire of the Grassholme Suite for private events

with more than 50 attendees

Exclusive golf or spa member
benefits unique to your chosen
membership category

Spotlight on

Shining a light on the people who make Rockliffe Hall tick...

TOM WEST Head of Golf

A little bit about you...

My name is Tom West and I am

the recently appointed Head of Golf overseeing all areas of the golf team, from the retail shop and our golf service team, to the driving range, academy and golf course. I have worked in a number of previous roles whilst at Rockliffe Hall, starting as Assistant PGA Professional then up through Golf Sales Manager, Resort Membership Manager and Golf Operations Manager.

A morning walk around the estate

The day job brings...

is always the best way to start to make sure we are all set for the day ahead. Before our first tee time of the day. our Golf Course Manager will update the team on the current condition of the course and any works that they will be doing throughout the day, this is always a great time to catch up to see how the golf course is progressing. Emails, phone calls and meetings play a big part of the daily routine, but the visibility and presence for our members and guests is an especially important part to each day. Listening to their feedback is critical and updating our members on our future plans creates a great atmosphere of openness around the club.

What's your favourite thing about your job?

If I didn't say playing golf then I'd be lying, but unfortunately that opportunity doesn't come around as often as I'd like it to. I've always enjoyed the operations and retail side of the golf industry, but I must say my favourite part of the job is the people.

We have a great team within our golf department, and across the resort,

but also the relationships you get to build with the members along with hearing our guests' journeys and why they have chosen to visit Rockliffe Hall.

Your biggest Rockliffe achievement?

When I started in March 2013, my aim was to be where I am fortunate enough to be sitting today, so I would say this is my current biggest achievement. I have tons of great memories. I loved working through both European Tour English Senior Open events in 2013 and 2014. A big group of staff attended the Championship Playoff Final at Wembley to watch Middlesbrough in 2015. It's a joy to be doing what I do.

Hobbies outside of work?

Golf is one of my main hobbies. I also enjoy going camping and long walks in the hills with my wife and our Labrador, or becoming 'at one with the sofa' and getting engrossed in a series on Netflix. My wife and I are also big foodies and enjoy eating out and have ambitions of travelling across the country to sample some of the best restaurants in the UK. But most importantly I'm a lifelong Boro (Middlesbrough Football Club) fan and especially enjoy being able to watch the team train and get to know a few players by having them as members at the club. I also enjoy following the NFL and am a big New England Patriots fan, ever since watching Tom Brady in the final seconds of their Superbowl win

What do you love about Rockliffe

When on the estate, you could be anywhere in the world.

ON our DOORSTEP

Rich in natural beauty, history, and culture, with plenty of activities and attractions to suit all interests, adventure awaits just a stone's throw away from Rockliffe Hall





as far as the North Sea and the Pennines. It's a must-visit for any outdoor enthusiast.

CULTURAL HOTSPOTS

BEAMISH MUSEUM

Beamish Museum is an award-winning open-air museum located just a short iourney away from Rockliffe Hall. It is dedicated to preserving the history of life in the North East of England during the late 19th and early 20th centuries. The museum spans over 300 acres of land and features a wide range of exhibits, including reconstructed buildings, vehicles, and artefacts from the period. Visitors to Beamish Museum can step back in time and experience life as it was in the North East of England during this time in history by exploring the traditional 1900s town, complete with shops, houses, and a pub, a working farm, a colliery

he North East boasts striking coastal views, woodland escapes and culture aplenty. So, whether you're looking for a peaceful stroll through the countryside, fancy dipping your toes in the sea or are seeking out fun for the whole family, right here on our doorstep, we've got it all.

COUNTRYSIDE TRAILS

HIGH FORCE WATERFALL

High Force Waterfall is a breathtaking natural wonder located in the heart of Teesdale. It is widely regarded as one of the most spectacular waterfalls in England and a must-see destination for visitors to the region. The waterfall itself is formed by the River Tees as it plunges over a rocky outcrop, creating a magnificent cascade that drops almost 70 feet into a pool below. The sheer power and beauty of the waterfall is awe-inspiring.

There are several vantage points from which visitors can admire the waterfall.

The most popular is a viewing platform located on the opposite bank of the river, which provides a clear view of the waterfall and the surrounding countryside.

Another popular viewpoint is located at the bottom of the falls, which can be reached via a steep and winding footpath. From here, visitors can feel the spray of the water on their faces and witness the full force of the waterfall up close.

In addition to the waterfall itself, the surrounding countryside is also a draw for visitors. The area is known for its stunning scenery, with rolling hills, lush meadows, and rugged moorland providing a picturesque backdrop to the waterfall. There are several walking trails in the area, ranging from easy strolls to more challenging hikes, that allow visitors to explore the surrounding countryside and take in the beauty of the region.

Visitors to High Force Waterfall can also learn about the area's history and wildlife at the nearby High Force Hotel and Visitor Centre. Here, visitors can find exhibits about the geology, flora, and fauna of the area, as well as information about the history of the waterfall and its surroundings.

ROSEBERRY TOPPING

This distinctive hill in the North York Moors National Park is one of the most



iconic landmarks in the region. What sets Roseberry Topping apart is its distinctive and instantly recognisable silhouette.

This unique shape has made it a beloved symbol of the North Yorkshire landscape and a favourite subject for local artists and photographers, as well as being a popular destination for walkers and hikers. The climb to the top is relatively short but very steep. It's a challenging trek, but well worth the effort for the stunning panoramic views of the surrounding countryside. On a clear day, you can see

village, and a tramway.

One of the highlights of the museum is the opportunity to ride on a range of historic transportation, including trams, buses, and steam trains. Visitors can also watch live demonstrations of traditional crafts such as blacksmithing, glassblowing, and pottery. Throughout the year, Beamish Museum hosts a range of special events, including traditional fairs, festivals, and celebrations, providing visitors with an immersive and interactive experience of life in the North East during the period.



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BOWES MUSEUM

Bowes Museum is a stunning and iconic museum located in Barnard Castle. This cultural hotspot boasts an extensive collection of art, paintings, sculptures, furniture ceramics textiles costumes and more. With an abundance of activities and events throughout the year, it makes for a great day out for couples, friends and families alike. In addition to its permanent collection, Bowes Museum also hosts a range of temporary exhibitions throughout the year, showcasing a wide range of art and cultural exhibits from around the world. More than just a museum, visitors can make a day of it with fabulous food, gorgeous gifts and beautiful woodland walks, nature trails, play and picnic areas all to be explored. With wonders at every turn there's something for everyone

BY THE COAST

SALTBURN-BY-THE-SEA

From Northumberland right the way up to North Yorkshire, our region is home to some of the most stunning beaches. Best known for its long stretch of golden sand, rugged cliffs, and iconic Victorian pier, Saltburn-by-the-Sea beach is a picturesque and popular destination for all who visit. The beach is a great destination for families, with plenty of amenities and activities available. There are numerous cafes, restaurants, and shops located along the seafront, as well as several play areas and a miniature railway.

One of the highlights of Saltburn-bythe-Sea beach is the iconic cliff lift, which takes visitors from the town to the beach below. The lift is a unique and historic attraction that dates back to the late 19th century and offers stunning views of the coastline. In addition to its natural beauty, Saltburn-by-the-Sea beach is also home to a range of wildlife, including seabirds and seals. The beach is part of a designated conservation area, and visitors are

A trip to Saltburn-by-the-Sea promises more than just a day at the beach. Its beautiful scenery, Victorian architecture, and range of amenities make it a must-visit destination.

encouraged to help protect and preserve

CRIMDON DENE BEACH

the local environment

This hidden gem located near Hartlepool is best known for its rugged cliffs, golden sands, clear waters, and stunning views of the North Sea. It's a popular destination for walkers, hikers, and nature lovers with ample opportunities to partake in a range of activities, including swimming, surfing, and fishing. The clear waters are home to a variety of fish species, making it a great spot for angling enthusiasts. Nature watchers are in for a treat as this peaceful location is home to a range of wildlife, including seabirds and seals, and is part of a designated conservation area. Visitors are encouraged to help protect and

preserve the local environment by following responsible tourism practices. With several walking trails that take you through the surrounding countryside combined with its secluded and peaceful location, Crimdon Dene Beach makes for the perfect destination for those looking to escape the hustle and bustle and connect with nature.

FAMILY FUN

HALL HILL FARM

Hall Hill Farm is a working farm and popular tourist destination for families. The farm is home to a wide range of farm animals, including cows, pigs, goats, sheep, and chickens, as well as a variety of exotic animals and birds. As well as meeting the animals, the farm offers a range of activities for visitors, including animal feeding sessions, tractor rides, and pony rides and more. Ideal for families with young children, the farm is equipped with extensive play areas and tons of fun. From a bouncy pillow and crazy golf to sledges, jeep safaris and an adventure playground, there's so much to explore. It's a fun and educational destination that offers something for everyone.

HAMSTERLEY FOREST

Hamsterley Forest is a beautiful and expansive woodland with an abundance of family-friendly fun to be had. The forest is a popular destination for walkers, hikers, and mountain bikers, with over 33 miles of trails to explore. The trails vary in difficulty, from easy going walks to challenging mountain bike routes, making it a great destination for all ages and skill levels.

As well as its fabulous range of outdoor activities, Hamsterley Forest is also home to a range of wildlife, including red



squirrels, roe deer, and birds of prey.

Visitors can explore the forest on their own or take part in guided walks and nature tours to learn more about the local flora and fauna. The forest also features several picnic areas, a café, and a visitor centre that offers information about the history and ecology of the forest.

From wildlife watching to stargazing, and adventure play for the whole family, there is something to keep everyone busy.

PLAN AHEAD

SUMMER IS ON ITS WAY AND WE'RE LOOKING FORWARD TO WHAT'S IN STORE...



The sun is starting to shine, the flowers are in full bloom and plans are underway for a jam-packed summer at Rockliffe Hall.

FOOD & DRINK

Our chefs are preparing for a busy summer. From al fresco dining on fragrant dishes from Nu Sana, to sipping Champagne on the terrace as the sun goes down, there's plenty to look forward to when it comes to having a bite to eat and a sip of the good stuff.

RELAX & UNWIND

A trip to the spa is welcome all year round, but when the sun begins to shine our Spa Garden comes to life. Relax on the sunloungers, take a dip in the outdoor pool, the day is yours to do as you please. Keep your eyes peeled for our summer spa offers.

LAY YOUR HEAD

Looking to escape this summer? Why not book one of our luxury overnight stays? With plenty going on around the estate, there's never been a better time to make a date and explore the best of what Rockliffe Hall has to offer.

You do the relaxing, we'll do the creating.

Like what you've read? We've had the pleasure of producing this beautiful publication on behalf of Rockliffe Hall to enhance their customer communications. How can we help your business?

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