



Spring 3 for 2 Offer

Enjoy a three night BB or DBB stay for the price of two nights.

Offer is available from Sunday – Thursday until 23rd May 2019 (excludes School holidays, weekends, bank holidays and existing bookings). Also enjoy three nights for the price of two when you book our self-catering apartments.



News


Alexandria
Hotel and Restaurant
LYME REGIS

SPRING 2019



Hotel News

WE WOULD LIKE TO SAY A WARM WELCOME TO OUR NEW HEAD CHEF CALLUM O'DOHERTY WHO JOINED US IN FEBRUARY.

Callum's passion for food started at a young age when he would help his Grandmother prepare the Sunday roast, this then led onto studying for numerous food and catering qualifications.

Callum has gained a wealth of experience through the many rosette restaurants and hotels he has worked with, and we are thrilled to have him on the team.

Head Chef's Recipe

RHUBARB CHEESE CAKE & PINK GIN JELLY

INGREDIENTS:	FOR THE CHEESE CAKE:	FOR THE GIN JELLY:
	250g digestive biscuit	50ml pink gin
	100g butter	150ml stock syrupy
	80g sugar	2 leaves of gelatine
	3 egg yolks	
	250g cream cheese	
	100g rhubarb puree	
	9g gelatine	
	250g cream	

METHOD:

- Place the biscuits in a plastic bag laying them out flat, then using a rolling pin crush them to fine crumbs. Mix the biscuit crumbs with the butter and press them over the base of the cake tin.
- Put the rhubarb, pink gin and sugar in a pan, then cover and cook very gently until soft but not too mushy. In a bowl, beat the eggs, then gradually beat in the cooked rhubarb and juices. Return the mixture to the pan and stir over a low heat until it thickens, but don't allow it to boil or it will curdle. Remove the pan from the heat, beat in the cream cheese and leave to cool.
- In a small bowl mix the gelatine with 2 tablespoons water and leave to soften for a few minutes. Stand the bowl in a pan of hot simmering water and stir until the gelatine liquid is clear, then strain it into the rhubarb mixture.
- Beat the cream to a soft, floppy consistency, then fold it into the rhubarb mixture and pour it into the prepared tin. Cover with foil and chill for several hours before serving.




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For more information about what's on at the Alexandria visit:
www.hotelalexandra.co.uk/whats-on



Film & Supper Nights

Our film and supper nights in The Chapel were a great success last year, and will continue on the second Wednesday of each month throughout 2019.

Tickets are £30pp and include a cocktail and two course dinner in our restaurant, followed by a film in the chapel. For film details see 'What's on'.



information is subject to change, please see www.hotelalexandra.co.uk for latest updates

A Message from the Owner

The first signs of Spring are slowly appearing in the hotel's garden- snowdrops and crocuses huddle in the more sheltered spots and daffodils have pushed their way up. Soon the garden will be looking splendid and guests can enjoy the magnificent views across the Jurassic coast from our garden terrace.

Spring in Lyme Regis couldn't come sooner after a cold drawn-out winter. There is plenty to do as the weather improves and the days get longer, such as walking the South West Coast Path, fossil hunting on Charmouth beach or visiting one of the region's splendid gardens like Mapperton or Forde Abbey.

We have many events at the hotel, these include a wine pairing dinner with local vineyard Furleigh Estate, a classical recital

in our chapel and the ever-popular film & supper nights (see 'What's on' for more details).

We welcome our new Head Chef Callum O'Doherty who will be bringing to the Spring menus some innovative regional and seasonal dishes for both the Ammonite Restaurant in our Orangery and the Alexandria Restaurant.

We welcome you to the Alexandria and hope to see you soon.

With all good wishes,
Kathryn Haskins



Furleigh Estate Dinner in The Orangery

Join us on **Thursday 21st March at 7pm** for a gastronomic evening of food and wine pairing featuring wine from local award-winning Dorset vineyard Furleigh Estate. Our head chef has carefully chosen three courses to accompany sparkling and still wines from Furleigh. Guests will be talked through each wine throughout the dinner. Tickets are £59 pp to include wine pairings, canapés, three course meal and coffee with petit fours. Places are limited, early booking advised on 01297 442010. To view menu visit www.hotalexandra.co.uk/events-and-offers.



Family Holidays

We are an ideal base for families with direct road-free access to the beach, large family rooms and two self-catering apartments, as well as a children's menu and play area. With the Jurassic coast on our doorstep, there is plenty to keep kids occupied over the Easter and May-half term holidays. We can organise guided fossil hunting walks and direct you to some wonderful dinosaur and fossil museums in Charmouth and Lyme Regis. We are also close to many historic houses and gardens such as Forde Abbey, Mapperton House and Abbotsbury Tropical Gardens. Visit www.hotalexandra.co.uk/events-and-offers/days-out-in-dorset-devon-somerset for places to visit.



Mother's Day & Easter

Mother's Day is on March 31st this year and we will be running our fabulous Sunday roast lunch menu. Every mother who dines with us will receive a complimentary gift.

Join us over Easter (19th – 22nd April) for delicious lunches, dinners and cream teas. Weather permitting guests can enjoy dining al fresco on our beautiful garden terrace. There will be an Easter egg hunt in the garden, as well as lawn croquet and other games to keep children entertained.



What's on at the Alexandra and around Lyme

SUNDAY 2ND MARCH – CROCUS WEEK AT FORDE ABBEY, NR CHARD

WEDNESDAY 13TH MARCH - 7PM – FILM & SUPPER NIGHT IN THE CHAPEL
Phantom Tread. Tickets £30pp and include a two-course dinner and a cocktail.

THURSDAY 21ST MARCH - 7PM
FURLEIGH ESTATE DINNER
£59 per head, 3 course dinner with wine pairings.

FRIDAY 5TH APRIL - 7.30PM
CLASSICAL RECITAL IN THE CHAPEL WITH THE STRING QUARTET
90 minute recital in our beautiful chapel with The String Quartet. Tickets are £20 pp, book via 01297 442010.

WEDNESDAY 10TH APRIL - 7PM
FILM & SUPPER NIGHT IN THE CHAPEL
Leave No Trace. Tickets £30pp and include a two-course dinner and a cocktail.

SUNDAY 14TH APRIL - 10AM - 4PM
SPRING PLANT FAIR
Mapperton Gardens, Beaminster

19TH – 22ND APRIL - 10AM – 4PM
STORY TIME
Once Upon a Time Children's Easter Trail at Forde Abbey, nr Chard

SUNDAY 21ST APRIL - 3PM – 10 AM
EASTER BONNET PARADE
Broad Street Lyme Regis

MONDAY 22ND APRIL - 12PM
BANK HOLIDAY DUCK RACE
Woodmead Road Bridge, Lyme Regis

23RD APRIL – 15TH MAY
TULIPS AT FORDE ABBEY

WEDNESDAY 8TH MAY - 7PM
FILM & SUPPER NIGHT IN THE CHAPEL
Casablanca. Tickets £30pp and include a two-course dinner and a cocktail.

MONDAY 6TH MAY - 12PM
MAY DAY DUCK RACE
Woodmead Road, Lyme.

18TH – 19TH MAY
SPRING TIDE FOOD FESTIVAL
Hive Beach, Burton Bradstock

SUNDAY 26TH MAY - 3PM
BLESSING OF THE LIFE BOATS
Lyme Regis slipway

WEDNESDAY 12TH JUNE
LYME REGIS DAY OF MORRIS DANCING
performances on the seafront throughout the day.

WEDNESDAY 12TH JUNE - 7PM
FILM & SUPPER NIGHT IN THE CHAPEL
First Man. Tickets £30pp and include a two-course dinner and a cocktail.

SATURDAY 15TH JUNE - 10AM – 10PM
GUITARS ON THE BEACH
Lyme Regis seafront.

For further enquires and directions, please ask or call reception on 01297 44 20 10.

**We cannot be held responsible for any changes to these dates.*



Classical Recital in The Chapel

Join us on **Friday 5th April** we are holding another classical recital in our beautiful old Chapel, when we will be welcoming back Dorset-based chamber ensemble 'The String Quartet'. The recital will include some much-loved film and television music, and will last 90 minutes with an interval half way and a pre-concert bar open from 7.30pm. Tickets are £20pp. If you would like to dine with us before the recital an early supper can be arranged in our restaurant.

