



South London
Business Awards
2009 Finalist



2008 Customer
Service Winner -
South London
Business Awards



South London
Business Awards
2008 Finalist



Condé Nast
Johansens 2007 Most
Excellent Dedicated
Venue



Customer Service
Business Award
Nominated Finalist

Schedule of Events * Winter - Spring 2011

Valentine's Dinner * Saturday 12th February 2011

Celebrate Valentine's over the weekend and avoid the crowds on Monday 14th February with a relaxed and romantic three course dinner. £90 per couple. £220 per couple inclusive of fine dining, overnight stay and breakfast.

Fashion Afternoon Tea * Monday 28th February 2011

Join us for our first Glamorous Fashion Afternoon Tea. Mint Velvet are showcasing their spectacular Spring/Summer 2011 collection. Indulge in a scrumptious afternoon tea and help support Chase Children's Hospice. Arrival 1.30pm. £25 per person, which includes participation in a fundraising raffle for £150 Mint Velvet vouchers plus other wonderful prizes!

Weddings and Events Fayre * Sunday 6th March 2011

If you are planning a celebration or the happiest day of your life, join us for the day and meet with our handpicked suppliers who can advise and help to make your day truly memorable. From 11am to 3pm. Free Entrance.

Complimentary Annual Conference: Taxing Times * Tuesday 8th March 2011

Germain Financial Associates invite you to their third complimentary annual conference. With guest speaker Colin Nelson, an Investment Consultant at St. James's Place Wealth Management. We will discuss current market conditions and future outlook along with recent pension and tax legislative changes. From 10am to 1.30pm, lunch included.

Michelin Starred Dining with Chef John Campbell * Saturday 19th March 2011

This year, Warren House is hosting some of the UK's finest and most celebrated chefs for a series of Michelin Starred Dinners. Our opening night welcomes double starred Master Chef John Campbell. Known as the *Cerebral Chef*, he is acknowledged for his innovative and outstanding Classic European cuisine. Working alongside Warren House Head Chef Paul Bellingham, they will create a culinary experience with a menu prepared just for Warren House. **A fine dining experience which is not to be missed.** £140 per person to include wines. Pre-dinner reception at 7.00pm.

Mother's Day Lunch * Sunday 3rd April 2011

With a glass of bubbles on arrival, a sumptuous meal with family and a gift for each mum to take home while enjoying the glorious spring colours and the exquisite charm of Warren House in Spring. What more could a mother wish for? £49.50 per person. £15 per child under 12.

Easter Sunday Lunch * Sunday 24th April 2011

Easter is a great time to gather together friends and family, so why not make it a Warren House Easter Sunday? Enjoy our traditional three course lunch and we will treat your little ones to an Easter Egg hunt. £49.50 per person. £15 per child under 12.

A Right Royal Bash * Friday 29th April 2011

If like us, your royal invite appears to be lost in the post, we would like to invite you to a right royal bash to celebrate the royal nuptials at Warren House. And since a buffet is good enough for Kate and Wills, then you will not be disappointed with our Best of British spread. Evening entertainment includes a "good old knees up" on the dance floor in our disco. £40 per person.

Father's Day Lunch * Sunday 19th June 2011

They say the best way to a man's heart is through his stomach. This Father's Day, make it special and treat him to a sumptuous three course Sunday lunch. £49.50 per person. £15 per child under 12.

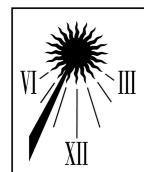
Coming up In Summer 2011

An evening of Gilbert & Sullivan * Friday 12th August 2011

Relax alfresco on our lawns with a delightful bento picnic box before Warren House comes alive with music from Gilbert & Sullivan as Cameo Opera perform costumed highlights from a selection of the thirteen operettas. £49 per person.

To book for any of these events, please contact Karyn Biddles on 020 8974 7116 or email karyn@thehammersleyconnection.com.

WARREN



HOUSE

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WARREN



HOUSE

THE HAMMERSLEY CONNECTION

A Time to Enjoy – A Place to Relax

Volume 3, Issue 1

Winter 2011

A Series of Exciting Exclusives and Firsts at Warren House



All our events and activities are accessible through our online booking and payment system or our membership office, by calling Karyn Biddles on 020 8974 7116.

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Welcome to our Winter 2011 newsletter, bursting with a calendar of events that has left us all breathless with excitement.

Our work in the gardens is well on track to be ready in time for Spring.

Burn's Night on January 22nd was once again a fully sold out event, much enjoyed by all present. Our Valentine weekend is similarly proving to be very popular. However, if you are late with your planning, you can still delight with a **Warren House Gift Voucher** or a subscription to the **Vital You Programme**,

starting on March 4th 2011. Germain Financial Associates are hosting their third complimentary annual conference, **Taxing Times** on March 8th, 2011.

Firsts at Warren House

Two reasons we are so excited is because our team has confirmed the first glamorous afternoon tea with Mint Velvet taking place on Monday February 28th, closely followed by a must for food connoisseurs ...the first in a series of Michelin starred dining experiences. Opening our series is double

Michelin starred Chef John Campbell, currently at The Dorchester Collection's new hotel, Coworth Park.

We are also celebrating the royal nuptials on Thursday April 29th and invite you to join us for a Right Royal Bash with a Best of British Spread.

Our programme includes favourites such as lunch on Easter Sunday, Mother's Day and Father's Day. We do advise early bookings!

I look forward to seeing you soon at Warren House.

Carolyn Henderson,
General Manager.

WARREN



HOUSE

The Perfect Valentine's Day Present

Choose from our Vital You Well Being Programme, Afternoon Tea; A Morning or Afternoon of Styling and Fashion; Lunch to Share; Dinner and an Overnight Stay. For further details, please contact Karyn Biddles on 020 8974 7116.

Gift Voucher

THE HAMMERSLEY CONNECTION

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Fine Dining: A Michelin Starred Experience, Exclusively at Warren House

Fine cuisine is a constantly evolving art.

In recent years, creative and enterprising masters have shaken the classics and started a revolution that encompassed everything from classic cuisine to molecular cookery.

Heartily embraced by new and young eager chefs breaking into exciting, hot kitchens, the search for the purest expression of flavour has indeed become a mantra for their dishes.

However, the finest chefs will always still be those who have learnt how to cook and then evolved in their own styles. And the list of such accomplished masters needs hardly any introduction.

Michelin Starred Chefs At Warren House

At Warren House we are fortunate in having our own in-house team of highly accomplished chefs, led by Head Chef Paul Bellingham.

As part of our ongoing dedication to Fine Wines and Fine Dining, we are proud to introduce a series of Michelin starred evenings that will take fine dining at Warren House to a new level.

Working alongside our very own chefs, these Michelin starred masters will create, prepare and cook special menus, tailored for Warren House and The Hammersley Connection.

John Campbell

The first in our series to tempt, challenge and delight your taste buds is double Michelin starred chef, **John Campbell**.

Having recently joined The Dorchester Collection's new hotel, Coworth Park, John is recognised as one of the UK's finest and most celebrated chefs.

In 2008, John was honoured with both the Catey's "Chef of the Year" and the "Training and Education" award. For many years, he has run a successful Academy for young, enthusiastic chefs from all over the world and has established himself as an important opinion-former in the industry. John is a familiar and regular face on our televisions and has also judged numerous Masterchefs.

Master of His Art

John's superb cooking has earned him an international reputation for innovation, expertise and flair.

Critics have hailed him as the "Cerebral Chef".

He has a degree in international culinary arts and has written a number of books including *Formulas for Flavour*. Indeed, the guides have recognised him as one of Britain's most excellent talent.

An Explosion of Tastes

John has built himself a reputation for outstanding cuisine. A true master at his art, his cuisine is considered Classic European with an emphasis on flavour, tweaked through scientific techniques.

His genius lies in combining complex elements into dishes that look and feel simple and natural.

John experiments with the effect that both textures and temperature have on flavour, intensifying tastes to challenge the taste buds.

For the inquisitive diner, he pushes the boundaries and delights with unexpected and gastronomic results.

John Campbell at Warren House

Our opening night is Saturday March 19th, 2011. The evening promises to be outstanding, the first in a series of exquisite culinary evenings which will leave an indelible impression on all who are fortunate enough to dine here and be part of them.

Serving a tailored menu, created to delight the senses and enhance the charm and character of fine dining at Warren House, John will work alongside Head Chef Paul Bellingham and his team in our kitchens. Both John and Paul will be circulating among guests to chat during the evening.

Dress code for the evening will be smart and bookings are strictly on a first come first served basis.

Surely an evening not to be missed.

At Warren House, we delight in creating memories. In recent years, our fine dining has been renowned in Kingston and as members, we have organised for you special dining events from around the world. With our Michelin starred Chef series, we are setting new limits and offering experiences to truly create memories.

To confirm your booking for this spectacular night, please contact Karyn Biddles at your earliest on 020 8974 7116 or email Karyn@thehammersleyconnection.com.



John Campbell
Double Michelin Starred
Master Chef

Vital You At Warren House — Starting Friday 4th March, 2011



Warren House, together with Harley Street experts Sue Firth, renowned stress psychologist, and Adele Wolstenhulme, nutritional therapy practitioner, introduces **Vital You**, a life changing well-being programme exclusively for The Hammersley Connection.

Over a course of four months, Sue and Adele will accompany you on a journey that will make a real difference to your lifestyle. **Vital You** truly allows you to reconnect with your inner self. Tackling lifestyle choices around health and well being, Sue and Adele will provide the knowledge and assistance required to allow you to make a real change.

Vital You - A Real Difference

You will learn the fundamentals of eating, how to identify the right nutrients your body needs to find its healthy, ideal weight that suits your lifestyle, while understanding the psychology of stress and how that works against a healthy body. Sue and Adele together address symptoms such as:

- Insomnia and sleep-related disorders (including jetlag)
- Digestive problems (bloating, stomach

pain, constipation and IBS)

- Weight management
- Anxiety and depression
- Aching muscles and points
- Headaches and migraines

The **Vital You** programme starts this March. The sessions will be held on Fridays in the morning at Warren House in Kingston-upon-Thames, starting at 09.30pm and finishing at 12.45pm. Refreshments will be served during the sessions.

As part of the course, Sue and Adele will arm you with tips and tools that include CDs and books to support your journey on this programme.

Warren House is organising the same programme over a weekend, later on in the year to accommodate people who cannot make the following dates. Please let us know if you are interested.

Dates for Vital You at Warren House 2011

Friday March 4th, 2011 and Friday March 25th, 2011

Friday April 8th, 2011, Friday May 6th, 2011 and Friday June 10th, 2011

Please contact Karyn Biddles to confirm your place on 0208 974 7116 or email karyn@thehammersleyconnection.com.

Afternoon Tea with Mint Velvet on Monday 28 February, 2011

Another glamorous first at Warren House, featuring **Mint Velvet**, the brand which has affordable, modern and relaxed yet glamorous clothes and accessories.

The Story Behind Mint Velvet

It all began with three friends, Liz Houghton, Jane Rawlings and Lisa Agar-Rea. Sharing years of experience in fashion and a genuine understanding of the processes involved in developing beautifully coordinated collections, they were inspired to create collections for women, designed by women. All in their 30s and 40s they wanted to create fashion that was all about "attitude over age", reflecting women's busy modern lifestyle but not making any concessions for sexy and fashionable.

From a kitchen table in Buckinghamshire, Mint Velvet became the success story it is today. Found in House of Fraser, John Lewis and Fenwick concessions as well as other luxury independent department and boutique style stores, Mint Velvet also has a fully transactional website.

Liz, Lisa and Jane attribute its success to really understanding their customers, because they themselves are the customers. They try on everything and as they are all such different shapes, this means they can appreciate how garments will work for everyone. The quality and fabrication is also a huge pull to customers.

Mint Velvet Spring/Summer 2011

The collection has been inspired by two key directions: a return to 90s chic and minimal style, and in contrast, the spirit of the 70s, echoing both the more grown-up look of Faye Dunaway and the softer more romantic vibe of the bohemian jet set.

Fashion Afternoon Tea

Mint Velvet are showcasing their spectacular spring/summer collection during our fashion afternoon tea. Indulge in a scrumptious afternoon tea and help support Chase Children's Hospice.

Please contact Karyn Biddles on 0208 974 7116 or email Karyn@thehammersleyconnection.com.

5-session course starting Friday 4th March 2011. Exclusively at Warren House.

Special introductory price of £65 per session when booking all five sessions; £80 for individual sessions.



MINT VELVET

(www.mintvelvet.co.uk).

