



# HOP PICKERS

STONEGRILL \* CARVERY \* PUB GRUB



## **PRESS RELEASE**

January 31, 2008

### **UNIQUE DINING IN SOUTH EAST LAUNCHES AT HOP PICKERS PUB, ASHFORD**

The Hop Pickers Pub in Hothfield, Ashford is launching a unique new dining concept for 2008 with the addition of a new 'Stonegrill' cooking method.

The Hop Pickers, which is owned by the Holiday Inn Ashford North, starts off the New Year with new management and a new look, opening January 17th. The public house has undergone a refurbishment and has added the new Stonegrill dining concept to its already popular carvery and traditional pub menu.

The Stonegrill offers a unique dining experience where cooking foods are served at the table on super-heated natural volcanic stones. These specially selected stones, chosen for their high heat retention, are heated to 400°C in a purpose-built Stonegrill oven. Meals are presented within a protective ceramic tray and served sizzling.

Cooking food on stones can be traced back to the Ancient Egyptians and Vikings. The high temperature obtained with the Stonegrill method, sears the product faster and locks in the natural juices and nutrients, enhancing the full flavour and tenderness of all foods.

This unique dry cooking method uses no added fats or oils and sears the food without burning and retains the size of the food ensuring a cleaner, purer taste that is not always achievable with conventional cooking.

The result for diners is a freshly grilled, healthy and nutritious meal with a great taste. Many foods can be cooked on the Stonegrill such as seafood, meats, poultry, vegetables and fruits.

General Manager Joanne Stockbridge says that "The addition of the Stonegrill will really add to our menu offerings, as it is unique to the Hop Pickers and the South East. We are hoping to attract new diners, as well as offering something different to our existing customers. Our choice of

dining has expanded hugely with this addition and we hope to become one of the most popular eateries in the area.”

Hop Pickers Chef, Tyrone McGee is already a fan of the Stonegrill after using it at a previous role at Salut Diner, which became the first restaurant in the UK to have the Stonegrill. He says; “You have to taste it to believe it! You haven’t tasted anything until you have tasted a steak cooked on Stonegrill. It is a great bit of kit. I have never ever had a customer criticising it – not one.”

The new Stonegrill menu boasts delicious meals such as Stonegrilled Scallops, tuna steaks, vegetarian kebabs, medallions of lamb and more. Each dish comes with a choice of sauce selection from hot and cold.

Alongside, the new Stonegrill, the traditional pub menu also has a fantastic selection of new choices including Escalope of Pork, Kentish Roast Duck and Homemade Steak ‘n’ Ale Pie.

The Hop Pickers Pub is offering couples a romantic 3 course Stone Grill Meal for Valentines Day at £14.95 per person, available on the 14<sup>th</sup>, 15<sup>th</sup> and 16<sup>th</sup> of February. Choose from Wild Mushroom en Croute or Prawn & Crayfish Tail Cocktail to start. Main Courses include grilled chicken, prime rump or a mixed platter of kebab style-tender pieces of lamb, chicken and beef, all cooked with the unique Stone Grill flavours served hot and sizzling to your table. Conclude your meal with a naughty but nice dessert; choose from ‘Loving You Strawberry Shortbread’ or ‘Midnight Mint Fling’, finished with Coffee and Mints. Vegetarian options are also available.

To end your romantic evening, why not spend the night at The Holiday Inn – Ashford North from £50.00 per room, including full English breakfast. Bookings can be made by calling 01233 713333.

**Notes to editors:**

Competition and reader offers are available. Please contact Jodi Eeles for further details.

The Hop Picker’s Pub is located next to the Holiday Inn, Ashford North, off the A20.

**Press Contact:**

Jodi Eeles

Pillory Barn

01622 684735

jodi@pillorybarn.co.uk