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{ THE THREE ACRES }

EST. 1968



WINTER WONDER

ISSUE 10 / WINTER 2019/20

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Where generations meet...

WINTER
2019/20

AT YOUR SERVICE

ISSUE
TEN

A NOTE FROM THE CHEF



Wintry days call for hearty dishes to soothe the cold... And this season's menu steps up to the task with aplomb!

From indulgent dining for the festivities crafted with distinct style, through to finessed dishes for winter beyond, the new menu is designed to delight. Never fear though, old favourites including the famed 3 Acres chicken liver parfait and our oven-baked French onion soup made with rich veal stock, sit proudly on our a la carte.

With the cosy ambience of our 100 year old inn coming into its own during the wintertime, we invite you to come in from the cold, enjoy the roaring fire and our delicious cuisine.

TOM DAVIES
Head Chef

RAISE A GLASS...



This winter we'll be pouring wonderful indulgence, from old classics to festive tipples. There's always a glass of something good at the 3 Acres...

Coming up in January, we have an exciting port masterclass, in association with Quinta do Noval. Having visited this iconic vineyard in the heart of the stunning Douro Valley in Portugal this year, I came away entirely inspired by the terroir... More about this event and how to book on the back page.

Here's wishing you a wonderful winter!

JAMIE SENIOR
Bar Manager

Other contributors:



NEIL TRUELOVE
Director



TOM TRUELOVE
Director



TERENCE MACKINDER
General Manager



"Great company and good sport. A wonderful day with Head Chef's catering the icing on the cake".

Neil Truelove, Director & Terence McKinder, General Manager at the 3 Acres



SHOOT DAY

This sporting season we hosted a shooting party at the incredible Upperwood Estate, in association with Pol Roger champagne.

Whilst we're old hands at shooting parties, this one was particularly special for us, as it was wholly organised by the 3 Acres. For us, there's nothing finer than the relationship that exists between shooting and champagne and so with the help of Pol Roger, a notably memorable day was had by all.



Fresh air and a bracing day out in Pennine countryside was order of the day for our guests. Luck was on our side as the weather was kind and conditions perfect for us. 3 Acres chefs prepared delicious dishes for the shoot, enjoyed against a beautifully rugged heather moorland backdrop. Our team set the scene for a fabulous al fresco champagne lunch on the Upperwood Estate.

With great results at the end of the day for our Guns, the game birds were brought back into 3 Acres kitchen. Guests were able to take advantage of our traditional style gun room to clean down their guns, whilst Head Chef Tom Davies meticulously prepared the day's bounty for a very special private dining menu in the evening.

A resounding success of a day and one we hope to repeat in future.



A WINTER WALK

We're blessed with the rugged beauty of our immediate surrounding countryside and no place better for a good winter welly walk. *

The best walks always include a cosy inn in our opinion, so here's a circular route from 3 Acres, for you to blow away the cobwebs on a crisp winter's day and finish off with a hearty lunch with us.

POINT 1

Turn right out of the 3 Acres car park. Walk down the hill for 15 metres before crossing over and through a stile between houses into a driveway. Cross the drive, over a stile and head down the field. Cross another stile into the next field. Follow the path diagonally across, at the hedge cross a double stile continuing down the field past a solitary mature tree.

POINT 2

Ignore the first stile and take the 2nd marked footpath on the left over a stream at the edge of a wood and follow the wall, before bearing left up the field to a view point overlooking Skelmanthorpe. Proceed downhill with the hedge on the left and turn right into a lane at Silver Ings.

POINT 3

Continue down the lane. After bearing right, the lane meets Strike Lane. Cross over to the stile opposite and into a field keeping the wall on your right. This is Quaker Gate.

POINT 4

At the top, cross the stile, turn right before taking the lower path over the railway bridge. Continue to the main road opposite the entrance to Shelley College and follow the road to the right.

POINT 5

At the lowest point of the road, cross over and follow a path with the school grounds on the left until it meets Shelley Woodhouse Road. Turn right for 20 metres, cross the road and follow a track downhill with the railway to the right.

POINT 6

Follow the path until it meets the road. Turn right, pass under the high railway arch and go along Longmoor Lane for 400 metres. Turn right into a field, immediately before Hardingley Chapel (now a private residence). Go down the field, over a bridged stream to the left and follow the path through the stone yard.

POINT 7

Cross the drive, go over a stile and head diagonally left across two fields. Turn left over a stile at the top onto a track which meets the road. Follow the road to the right before crossing and up the steps which lead to the village hall.

POINT 8

From the village hall, cross the main road following the footpath sign up Back Lane. Follow the lane and just before the farm buildings (Dearne Lea) on the left take the wooden stile into the field. (Alternatively, you can follow the country road Boathouse Lane/ Wool Row Lane, please note there is no pavement but it is a quiet road.

POINT 9

Follow the path alongside the wall and pass through the stone squeeze and follow the wall over a wood stile. Head towards the mast. Keep straight on to a stone stile, then keep to the wall and then a hedge. Climb over the wood stile and through a stone squeeze next to the big house. Follow the path to the end of the field and over a stone stile. This is opposite Standinghurst Farm.

POINT 10

Cross the road and take the stile to the left of Standinghurst Farm. Follow the wall along the top of the field, passing the farm buildings to another stile. Walk straight ahead to a metal kissing gate. Cross the lane and pass through a second kissing gate.

Walk down the field with the wall on the right-hand side to a stile. Continue down the field aiming for a field gate near High Wood House. Go up the steps and through the stile onto the lane. Turn right for a very short distance before entering a field by the stile on the right, up the fields and cross the drive to Gryce Hall through kissing gates. Continue up hill with the wall on the left. Eventually the 3 Acres Inn is reached at the end of the lane.



Please note, wellies are recommended for this walk. It could be muddy, so if you could bring a change of footwear for lunch that would be appreciated.

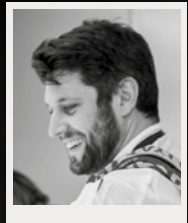


GIFT VOUCHERS

Give the gift of good food with a 3 Acres gift voucher for a delicious meal with us.

To buy, simply call us on 01484 602606 and we can post them to you, or ask at reception.

TOM DAVIES' VENISON COTTAGE PIE RECIPE



There's something particularly comforting about a good homemade cottage pie. Make it with venison and take it to the next level! This dish features on our winter menu, but it's lovely to make at home too - give a try.

Tom Davies, Head Chef



Venison Cottage pie
SERVES 4

INGREDIENTS

<i>8 large baking potatoes</i>	<i>1 small celeriac finely diced</i>
<i>1 tbsp veg oil</i>	<i>2 tbsp tomato paste</i>
<i>600g minced venison</i>	<i>1 tbsp Hendersons relish</i>
<i>3 onions finely diced</i>	<i>100ml red wine</i>
<i>3 cloves garlic crushed</i>	<i>500ml beef stock</i>
<i>6 sprigs thyme</i>	<i>100g butter</i>
<i>2 sticks celery finely diced</i>	<i>125ml whole milk</i>
<i>4 carrots finely diced</i>	<i>3 tbsp horseradish</i>

METHOD

1. Preheat the oven to 190 degrees/gas mark 5.
2. Prick the potatoes all over with a fork and rub with a small amount of vegetable oil. Place them on a roasting tray and bake until tender.
3. Heat a large casserole pan on the stove until hot, add the vegetable oil and fry the venison until browned.
4. Add all the diced carrot, celery, onions, celeriac and the sprigs of thyme/ Fry for 5 minutes.
5. Add and stir in the tomato puree then the Hendersons relish.
6. Then add the wine and the beef stock. Add a pinch of sea salt and cracked black pepper.
7. Cook for around 30 minute on a simmer and let the liquid reduce by a third, The venison should be tender and the sauce should have slightly thickened.
8. Remove the mince and pour into an oven proof dish and set to one side while you make the mash.
9. Warm the milk butter and horseradish in a pan, bring to a simmer and take off the heat.
10. Make sure the potatoes are cool enough to handle, cut them in half and scoop out the middles, put through a potato ricer (or mash), mix the milk and butter mixture with the potatoes, spoon the mash on top of the venison mix and bake it the oven for 15/20 minutes or until golden brown.

Serve with seasonal vegetables and enjoy.

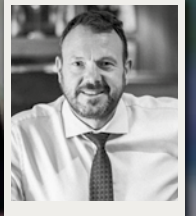
"Nyetimber takes on Krug"

Jancis Robinson OBE
British wine critic and advisor to
Queen Elizabeth II's wine cellar.



*"Let us know on
booking if you wish
to pre-order the
Nyetimber Classic
Cuvee magnum"*

Terence Mackinder,
General Manager
at the 3 Acres



ENGLISH EXPRESSION

*Bar Manager Jamie had the pleasure
of visiting the Nyetimber estate
recently, to taste and research wines
on behalf of 3 Acres.*

Situated in the rural south of England, Nyetimber produces world-renowned English sparkling wine, using only the finest estate-grown fruit to produce award-winning wines. Meticulously crafted using the traditional method of sparkling wine, the label carries a rich English heritage, with Nyetimber estate named in the Domesday Book in 1086.

For the season of indulgence, large format wines are a wonderful way to celebrate. We have Nyetimber Classic Cuvee in magnum format (1.5litres), which is available when you pre-order – just let us know on booking and we will arrange for you.



A FINE YORKSHIRE WEDDING

Traditional, refined and deliciously memorable

There's nothing quite like a 3 Acres wedding, where passion for food and traditional refined service come together in perfect harmony.

We are licensed for civil ceremonies and can provide a variety of options to suit the occasion - from small and intimate weddings for 20 guests, through to grand affairs for up to 200. Always hosted with that distinct 3 Acres flair and of course, with an abundance of photographic opportunities in our beautiful countryside.

Our Events Manager Laura Netherwood is on hand to guide couples and to ensure seamless order and flow to your big day. We'll work by your side with attention to detail right from our very first meeting, to make your perfect day, absolutely perfect.

If you're planning a wedding, we'd love to hear from you. Call us to book your tour.

Wedding enquiries:
Laura Netherwood, Events Manager
01484 602606 - events@3acres.com





A DISCREET MEET

Meetings in our private rooms give you the privacy you need to discuss business, with all the facilities you would expect for a corporate set up, in surroundings that make the right impression. The Pol Roger room is perfect for up to 20 guests and the Tasting Room can accommodate up to 40. Refreshments, lunch or dinner can be enjoyed from our delicious abbreviated menu, with bookings over the Christmas period having the joy of our festive menu.

Once business is complete, ours is the ideal venue to socialise and Bar Manager Jamie will gladly give you a wine tour in the wine room, to help you relax and unwind.

Corporate booking enquiries:
Laura Netherwood, Events Manager
01484 602606 - events@3acres.com



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*Voucher is for £15 only at The Handmade Bakery. Voucher not redeemable for cash. One voucher supplied with each McNair shirt purchased at full price.

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HORSES & HOUNDS

We're once again delighted to be hosting the Rockwood Harriers drag hunt on New Year's Day.

In celebration of this English country pursuit, we'll see the Harriers arrive on horseback, dressed in their formal hunting attire. Along with their pack of hounds, we can expect their arrival at the 3 Acres around late morning. In time honoured tradition, we'll acknowledge the master of the hunt and mark the occasion with good old Yorkshire hospitality, serving bacon sandwiches and mulled wine from 10am.

Then on the sound of the horn, they'll set off for their drag hunt around noon. Please note the Rockwood Harriers will be hunting the 'clean boot', which is a legal sport and fundamentally different to trail hunting.

New Year's Day lunch will be served as normal from 1-3pm in the restaurant (Booking essential, on 01484 602606).

"We look forward to welcoming you to this wonderful celebration of a countryside tradition".

Tom Truelove,
Director
at the 3 Acres





PORT MASTERCLASS with Quinta Do Noval

We're delighted to be jointly hosting an exploration of the world of Port with Quinta do Noval.

Let us guide you through a selection of fine Vintage and Tawny port, designed to give you a better understanding of these rich and intensely flavoured fortified wines. Throughout the evening, you'll taste both new and aged Port, giving you the chance to see how these sublime wines age.

The evening will be guest hosted by Hamish Bredin from Quinta do Noval, who will be on hand to talk us through the selection of ports and furthermore the history and production of Port in the heart of the Duro Valley.

Join us for an entertaining and informative evening, with 3 Acres cheeseboards.

£55pp

Thursday 23rd January 2020,
7.30pm, at the 3 Acres Inn

Book 01484 602606



Charity News

In 2019, with the help of our lovely customers, we managed to raise over £6,000 for Dravet Syndrome UK. This rare and lifelong form of epilepsy is usually diagnosed before a child is a year old and our fundraising will go to help medical research in this field. This is a cause close to our hearts, affecting our little warrior Freddie Truelove and so we would like to thank you very much for helping this amazing charity.



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SERVING TIMES



Breakfast:

Mon-Fri: 7am-9.30am
Sat-Sun: 8am-10am

Lunch:

Mon-Sun: 12-2pm

Dinner:

Mon-Fri: From 6:30pm
Sat-Sun: From 5:30pm

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