

# LATEST NEWS

## AWARD WINNING EXTENSION

The Salthouse Harbour Hotel has been awarded two top honours at the coveted Suffolk Association of Architects awards for their stunning £4 million extension. (EADT 11th May 2010).

### NEW ROOMS AT THE ANGEL HOTEL

The first phase of our bedroom refurbishment is now open. Contact reservations to book one of our new rooms.

*Why not try out the copper bath*

theangelhotel

www.theangel.co.uk  
01284 714000

salthouseharbourhotel

www.salthouseharbour.co.uk  
01473 226789

## JULY

Dip them, dunk them, drizzle them with fizz. However you enjoy them, succulent and seasonal English strawberries are the toast of the season.

Celebrate their loveliness with a delicately blushing glass of sparkling sunshine. Or two.

We're extremely proud of our very classy selection of rosé Champagnes. These wines have far more to offer than a quick pop and tickle. They deserve to be relished and adored. Sip slowly and drink in the summer. Delicious.

# PINK CHAMPERS & STRAWBERRIES



*The perfect summer treat  
go on be a devil...  
See our daily lunch menu  
for this month's offer*

## AUGUST

Oysters - they're one of those rare foods that raise passions in everyone. Love them and you'll relish the opportunity to quaff a dozen with just a wedge of lemon for company. Loath them and, well, you'll probably not have read this far.

Our oysters are as fresh as an eager teenager on a first date.

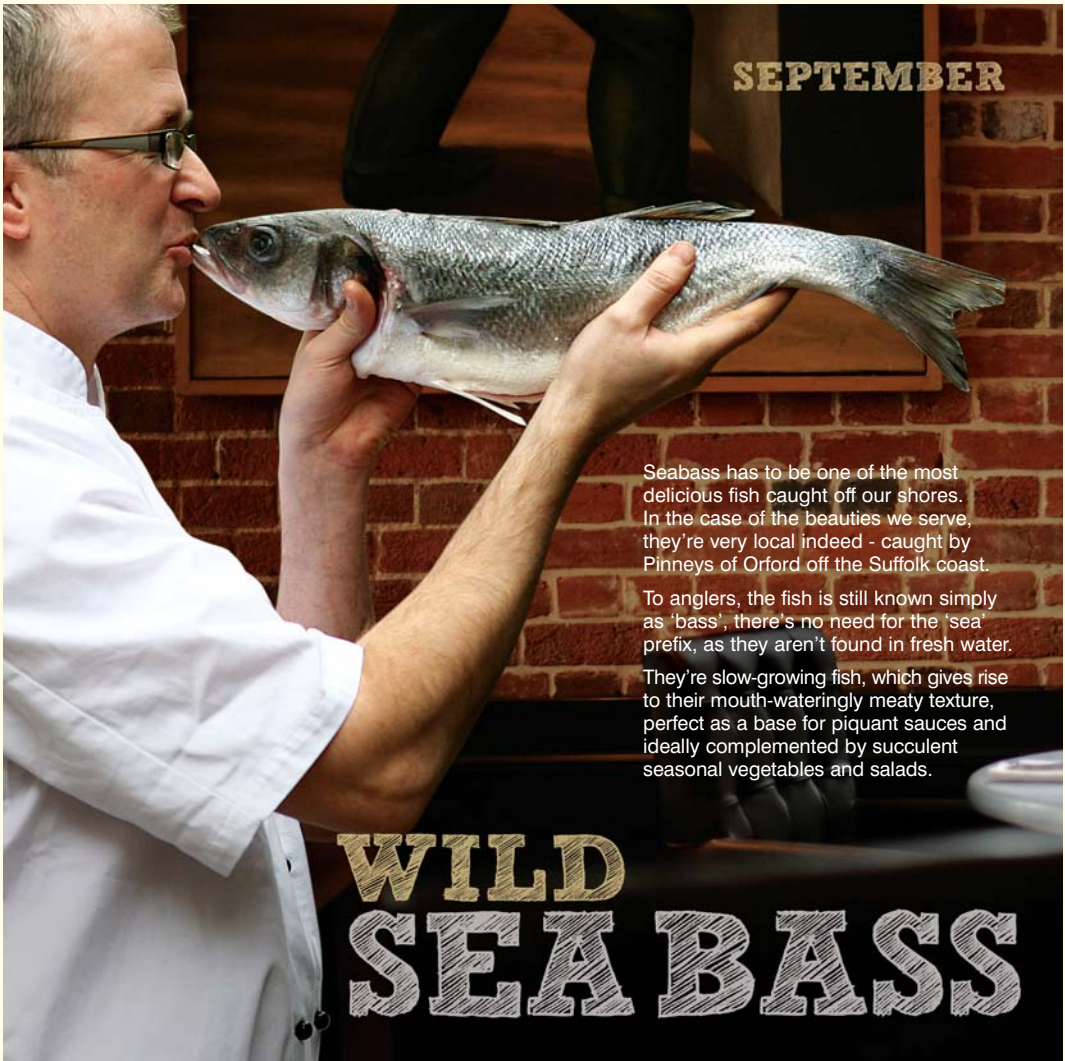
They're local boys and girls too - raised in Butley, near Woodbridge, just a few miles down a rather picturesque Suffolk road.

Savour them at the Salthouse Harbour and Angel Hotels throughout August.



**SUCCULENT LOCAL  
OYSTERS**

## SEPTEMBER



Seabass has to be one of the most delicious fish caught off our shores. In the case of the beauties we serve, they're very local indeed - caught by Pinneys of Orford off the Suffolk coast.

To anglers, the fish is still known simply as 'bass', there's no need for the 'sea' prefix, as they aren't found in fresh water.

They're slow-growing fish, which gives rise to their mouth-wateringly meaty texture, perfect as a base for piquant sauces and ideally complemented by succulent seasonal vegetables and salads.

**WILD  
SEA BASS**