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# StockenBridge

## **THE GEORGE in RYE, EAST SUSSEX**

A luxury Bridge and Gardening break in historic Rye with your hosts Zebedee and Claudia Stocken.

*from* £495pp\* including :

- 3 nights' stay in this luxurious 4-star hotel
- Full english breakfast and 3-course dinner with wine
- Refreshments available during Bridge play
- Reception with aperitif and canapés on the first evening
- All Bridge tuition, course notes and prizes

\*with 10% loyalty discount



**Monday April 11th - Thursday April 14th 2016**

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## Garden visits

### **Sissinghurst Castle Garden**

*(Tuesday)*

Now owned by the National Trust, Sissinghurst Castle Garden was created in the 1930's by Vita Sackville-West and her husband Harold Nicolson and is the most visited garden in Britain. This



stunning garden features a series of 'rooms' each with a distinct theme and separated by yew hedges and ancient walls. We plan to book a private 1-hour tour\* before the garden opens at 11, then time to wander round before lunch in the cafe or restaurant, or picnic if you prefer.

*Price: approx £20 per person\* (£10 for National Trust members) for guided tour and access to the gardens. Lunch not included in price. Parking £2 (non NT members)*

*Minimum 15 people; 40 mins drive from The George*

*\* based on 2015 prices, full details and prices for 2016 not yet available*

### **Talk by Sarah Raven with lunch at Perch Hill**

**Farm** *(Wednesday)*

Sarah Raven is a garden expert, florist, cook and television presenter. Her talk, 'Brilliant Containers' will be discussing the best plants (perennials, bulbs and annuals) for scent, scale and colour for successful pots throughout the year. The Perch Hill Farm garden, crammed full with flowers, is simply beautiful and you will have a guided tour



with Sarah, followed by a delicious lunch using fresh produce from the garden.

*£75 per person (includes coffee/tea, homemade biscuits, 1-hour talk, tour and lunch)*

*Minimum 20 people. 40 mins drive from The George*

#### Please note:

We have not included transport costs for either of these visits as this will vary depending on group size, and some guests may take their cars. Once we have an idea of numbers, we can let you know, but we will endeavour to keep costs as low as possible.

Both tours are subject to a minimum number of people.

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## The George in Rye

Dating from 1575, the hotel was recently renovated to create one of the most stunning hideaways on the south coast. The features include an original Georgian ballroom used for lavish banquets and the bar ceiling made from 16th-century ship masts. The combination of old English coaching inn and contemporary British style is terrific and we are sure you will love its comfortable and informal atmosphere.



“One of the 50 Best British breaks” *The Independent*, 2013

“100 Ultimate British Hotels, 2013: we love the freestanding tin baths and the fact that the design feels natural. Downstairs is cosy - and the food is great.” *Sunday Times*, 2013

For more details and a tantalising gallery of photos, visit [www.thegeorgeinrye.com](http://www.thegeorgeinrye.com)

## Fine Dining

The George Grill serves a modern European menu with a sunny, Mediterranean slant. At the heart of the kitchen is a wood-charcoal grill, where the kitchen team, led by Robert Wright, fast-cook local meats, vegetables and seafood just caught from Rye Bay. The food showcases the best of Sussex's fare: shrimp from Camber Sands, Rye Bay lobster and rock oysters, and the famously tender lamb from the Romney Marshes. The cooked breakfasts are also a treat and we are sure you will not be disappointed!



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## *MENU at THE GEORGE*

*Salt & pepper squid, roast garlic aioli*

*Jellied Ham hock & parsley terrine with remoulade, pickles & toasted pugliese*

*Pan fried South Coast scallops, chorizo, garlic, caper & Biddenden cider*

*Roast Jerusalem artichoke soup, toasted hazelnuts & wild mushroom beignet*



*Romney Marsh lamb rump, truffle dauphinoise, purple sprouting broccoli in anchovy dressing, red wine jus*

*Grilled sea gambas, chilli, garlic & parsley*

*Aberdeen Angus Ribeye by Donald Russell, served with onion marmalade, marinated tomato, pommes frites and either peppercorn, red wine jus or Béarnaise sauce*

*Fish of the day*

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*Spiced & roasted Victoria plum flapjack, honey sorbet*

*Dark chocolate tart, espresso ice-cream*

*Vanilla bread & butter pudding, almond crème anglaise*

Please note:

Dinner is a set menu but the chef can cater for any dietary requirements. It will be accompanied by half a bottle of house wine per person. A full English breakfast each morning is also included. Lunch is not included in the price as we expect most guests will be going on the garden visits. A light lunch or a picnic can be arranged for £10 per person or alternatively you can eat at the bar or restaurant.

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## Accommodation

The bedrooms have all been fully renovated and designed with their own individual colour scheme, fabrics and bespoke furniture providing excellent contemporary comforts with retro exuberance and great style. You'll find mid-century modern pieces alongside antique mirrors and grand slipper bathtubs. Original features like wooden beams have been retained and unusual ones added - tapestries, corduroy sofas and elegant chaise longues. Beds are a dream, with thick-sprung mattresses and piles of plump pillows.



### Queen rooms



These individually designed rooms are the smallest in size though still contain a wealth of features and are very comfortable. Perfect for single occupancy. These rooms cannot be twinned.



### Superior Rooms



Larger than the Queen rooms with some rooms having walk-in showers adjacent to the bath, antique furniture and feature four-poster beds. Some of these rooms can be twinned



### Luxury Rooms



These rooms are generally larger than the Queen and Superior rooms, many with walk-in showers, antique furniture and feature four-poster beds. Some of these rooms can be twinned



### Junior Suites



These rooms offer the highest levels of luxury and comfort available within the hotel, with sumptuous sofas or chairs and bathrooms with the wow factor. Some of these rooms can be twinned.

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## Bridge with Zeb & Claudia



Zeb Stocken has many years experience of teaching and hosting bridge events, and whether you come as a group, in a pair or on your own, you can be certain of an instructive and enjoyable game.

Claudia – Zeb’s sister – will be on hand to ensure the smooth running of your holiday and, as a keen and experienced bridge

player herself, she will also be supervising bridge sessions. There will be a mixture of teaching, supervised play and duplicate – all played in a fun and friendly environment. The tuition sessions will use CompassCards (set deals) and a fun topic tailored to the group.

During bridge play, there will be tea and coffee breaks to include biscuits and soft drinks. All bridge sessions are optional and open to all standards of play.

### Bridge and Garden Schedule\*

#### Monday

Duplicate or supervised play      3.30pm - 5.30pm  
After dinner supervised bridge

#### Tuesday

Visit to Sissinghurst (*optional*)  
Bridge tuition                              3pm - 5pm  
Bridge tuition                              5.30pm - 7.30pm  
After dinner supervised bridge

#### Wednesday

Visit to Perch Hill Farm (*optional*)  
Bridge tuition                              3pm - 5pm  
Bridge tuition                              5.30pm - 7.30pm  
After dinner supervised bridge

#### Thursday

Bridge tuition                              10am - 12.30pm

\* the schedule may vary to fit in with the garden visits



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All rooms have the following features:

Vi-Spring beds with duvets and Frette Italian Linen





Flat screen LCD-TVs, Internet access, Tivoli clock radios

Marble top baths, Lefroy Brooks bathrooms, Power showers, REN products

For more details and photos of rooms, please visit the hotel website.

Please note the bedrooms are on 3 floors and the hotel does not have a lift.

*Bedrooms are available from 3pm and check out is 11am*

*Prices are per person and based on 2 sharing				
Full Price*	£550	£600	£650	£700
With 10% loyalty discount*	£495	£540	£585	£630
Single occupancy	£720	£820	£920	£1020
Single occupancy with discount	£648	£738	£828	£918

### *Loyalty Discount*

We are offering a 10% 'loyalty' discount on the holiday price for all previous StockenBridge Breaks guests, provided that the holiday is booked before the 30th October 2015. If you would like to share a room with a friend, even if they are new to Stockenbridge, the discount will apply to them too.

### *How to Book...*

To book your holiday, please fill out the booking form - stating your room preferences - and either scan and email to [claudia@stockenbridgebreaks.com](mailto:claudia@stockenbridgebreaks.com) or post to **StockenBridge Breaks, Hurlingham Studios, Ranelagh Gardens, London, SW6 3PA**, together with the deposit of £110 per person - please see overleaf for payment details. The full payment will be due by January 31st 2016.

See booking form for Terms and Conditions.

For more details:

website: [www.stockenbridgebreaks.com](http://www.stockenbridgebreaks.com)

email: [zeb@stockenbridge.co.uk](mailto:zeb@stockenbridge.co.uk) or [claudia@stockenbridgebreaks.com](mailto:claudia@stockenbridgebreaks.com)

telephone: +44 7951 060092 (Zeb -UK) or +33 663999289 (Claudia - France)

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## Travel Details

### BY TRAIN

Rye is a 20 minutes' train journey away from Ashford railway station, which connects to London St Pancras using the high speed link (38 minutes) - it is therefore possible to get from St Pancras to Rye in just over one hour! The George is a 5 minute walk from the station.

### BY CAR

Rye is under 2 hours from London via the M20. The George is situated in the centre of a medieval town with no car park on site. Luggage may be dropped off at the main entrance and you can park in the Cattle Market car park (off Rope Walk) which is a 3 minute walk from the hotel and is charged at £1.50 per 24 hours.



Address: The George in Rye, 98 High Street, Rye, East Sussex TN31 7JT  
Telephone: 01797 222114

**STOCKEN BRIDGE BREAKS - take a look at our website!**

[www.stockenbridgebreaks.com](http://www.stockenbridgebreaks.com)

**PAYMENT** - where possible an on-line transfer is preferable for a speedy transaction that is easy to track.

On-line Transfer:

Account name: 'Stockens Ltd'

Account Number: 27452468

Sort Code: 30-11-75

Please quote 'George 16' or your invoice number if you have one

Cheque:

Please make cheques payable to 'Stockens Ltd' and send to StockenBridge Breaks, Hurlingham Studios, Ranelagh Gardens, London, SW6 3PA

Financial Protection

Your money paid to us is fully protected against the insolvency of StockenBridge Breaks, in compliance with the Package Travel Regulations 1992. In this unlikely event, you will receive a full refund of your money.

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