



The re-opening of the Fox and Goose Inn...



The
Fox & Goose
Inn & Function Suite
Pudding Pie Hill

The opening of a stylish orangery and a dining terrace boasting stunning views over Chesterfield and the beautiful Linacre Valley marks an exciting new chapter in the success of The Fox and Goose on Pudding Pie Hill near Old Brampton.



FOR YEARS THE HISTORIC PUB, on the very edge of the Peak District, has been a favourite for locals - with a reputation as THE place to go for good food and a decent pint as well as a welcoming venue for different clubs and societies. Now, following a £200,000 facelift, it is looking to have even more appeal for regulars and attract a new generation of visitors.

Set in extensive grounds, facilities at The Fox and Goose are second-to-none. The upstairs restaurant has been refitted with a new bar and transformed into an attractive functions suite which holds Civil Wedding Licence. It is the home base for fundraising dinners for North Derbyshire Sporting Club and several prestigious groups including the MG and Jaguar clubs also meet there.

The restaurant also hosts corporate conferences and music events like jazz festivals and tribute nights drawing fans from a wide area. For more intimate family



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A contemporary look for the spacious new Orangery

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Modern fabrics compliment quality fixtures and fittings at the Fox and Goose

functions or business lunches there's a private dining room.

The pub downstairs has stayed true to its traditional roots, offering a wide array of locally-brewed guest ales in a relaxed and friendly atmosphere. Care has been taken to maintain its history - hence the classic car memorabilia collected by a previous landlord which now takes pride of place on the wall along with a picture of the legendary pub cat, Boddington.

And in deference to the hundreds of ramblers who pass through the area each year, a snug has been added where they can enjoy tasty refreshments and take a welcome rest.

But it is the latest development of the elegant orangery and dining terrace - linked to a children's play area - which is proving the icing on the cake.

Officially opened last month, the orangery is idyllic; with its sunny bright atmosphere and perfect setting it is a wonderful venue for a light lunch, celebration supper or a traditional Sunday lunch. Or how about enjoying a delightful afternoon tea while enjoying the panoramic view?

But lovely surroundings are one thing - good

service is another and the Fox and Goose has a dedicated team for whom nothing is too much trouble. General Manager is Gary Wilson - who many people will know from the Rising Sun at Whirlow - and executive chef is David Sanderson; together they make a dynamic duo.

David - also in charge of the kitchen at The Fox and Goose's sister business, Brampton Manor Country Club in Chesterfield - has developed a new concept giving British pub classics a tasty modern twist. It means diners can enjoy proper pub sandwiches of homemade 'doorstep bread' with a choice of fillings including Owen Taylor's award-winning pork sausages and sweet red onion marmalade or maybe mature farmhouse cheddar with homemade chutney.

And in tribute to former pub landlord Don Newsome - who made The Fox and Goose famous for the steak sandwiches he cooked on a copper grill which is still behind the bar - there is a signature Steak Canadienne with a secret sauce.

The a la carte menu is superb - it changes regularly but with food such as crab and red pepper tian for starters, fillet of beef, wilted



A shuttle service is available

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The Fox and Goose, on the outskirts of Chesterfield, is the perfect wedding venue

spinach, green beans wrapped in pancetta with a rosemary fondant to follow and cappuccino creme brulee with hazelnut biscotti to finish... it's well worth leaving the diet at home for the evening.

There are also imaginative salads, great pies and rib-sticking grills, not to mention the range of homemade desserts - and all very competitively priced.

To say that David is passionate about food is an understatement, and now he has come up with a new dish which pays homage to the location of The Fox and Goose - Pudding Pie Hill - which he hopes will one day rival historic Bakewell Pudding.

According to the history books, the name comes about when farmers would create a limestone moat around their fields to stop the spread of infection. The locals said it made the fields look like pudding-pies.

David's desert is an imaginative concoction of a sweet pastry case with a custard moat and a fruit compote-filled suet pudding in the centre. The pies are already proving so popular that he's selling them to eat in the restaurant or to take away - and he's developing a savoury version.

Gary and David are supported by hand-picked waiting staff who have 'raised the bar' in terms of service. When Managing Director Craig Lynch was looking to appoint his new workforce he was looking for professionals who understood the art of good service for whom it was a vocation and not just another job.

He is confident that the motivated people he has chosen have the vital 'can do' attitude to enable them to meet the needs of Fox and Goose customers.

"We nurture our employees, pay them well above the industry average and give them comprehensive training to make sure they reach the high standards we expect," he said.

With its village location, Craig Lynch is very aware that The Fox and Goose has a role to play in the community - and not just as a pub and restaurant. That's why plans are in hand to incorporate a village shop and post office for the convenience of local people. In future there could be a discreet site for caravans and a stable block of bedrooms attracting visitors from outside the area and giving other local businesses a boost.

'Local' is important to him. He's competing

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An outside terrace offers stunning views over the surrounding countryside



against the big pub companies and believes in encouraging local people to support their locally-owned local. He practices what he preaches and where possible, patronises other local companies. - hence for example the range of exclusive wines from Chesterfield-based Barrels and Bottles: "It's important that we all work together to boost the local economy that's why the Fox and Goose will use local suppliers in preference to anyone else."

The opening of the orangery and the dining terrace has been a major step for the business - but much of what has been achieved is down to the fact that The Fox and Goose takes note of the smaller issues. Not just welcoming ramblers and their muddy

boots, being family friendly, and providing hearty food for seasoned diners - but things like The Fox Trotter a free shuttle service which chauffeurs six or more private or a la carte diners to and from the venue. Then there is Foxin' About an outside catering service which can provide everything from canapes to a hog roast...

The new-look Fox and Goose, it would seem, is just a beginning...

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