

*Private Parties & Events*



THE SPA HOTEL



Welcome to  
The Spa

Recently refurbished 18th Century Country Mansion  
Spa Health Club & Spa treatment rooms  
Flexible function suites catering from 6 to 300 guests  
14 acres of landscaped gardens  
70 bedrooms  
150 parking spaces



## Award Winning Kitchen

Afternoon tea parties  
Informal drinks receptions with finger buffets  
Private dining from 6 to 228 guests  
Extensive menus and quality wines  
Outdoor terrace with pizza oven  
Dinner dances  
Summer / Christmas parties  
Awards dinners  
Baby showers



## The Boardroom

Ground Floor 6M x 4M

Reception **15**

|

Banquet **10**

|

Dinner Dance -



## The Ashdown Room

Ground Floor 6M x 5M

Reception **20**

|

Banquet **16**

|

Dinner Dance -



## The Churchill Room

First Floor 6M x 7M

Reception **30**

|

Banquet **20**

|

Dinner Dance -



# The Orangery

Ground Floor 13M x 10M

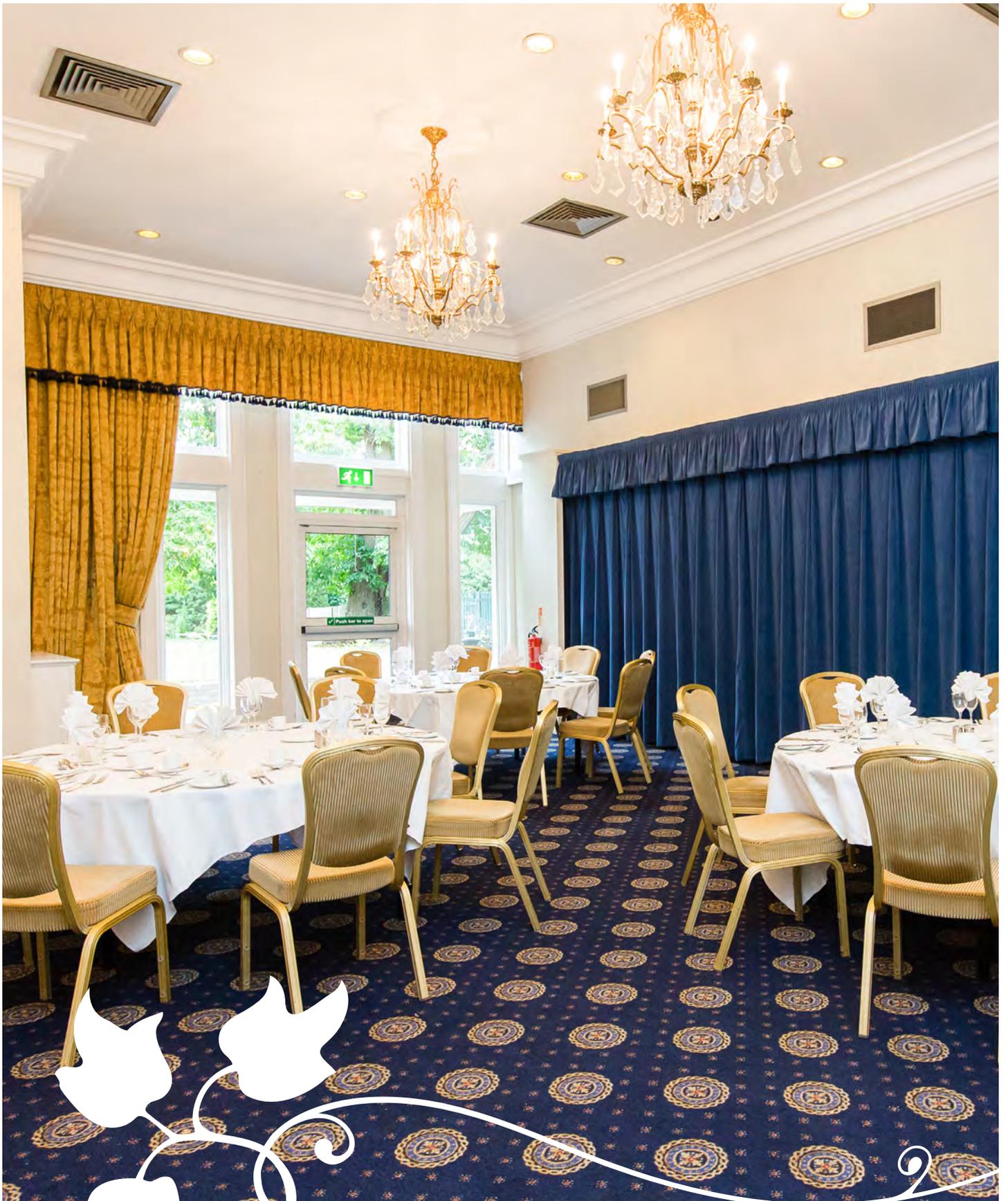
Reception **100**



Banquet **60**



Dinner Dance **60**



## The Queens Room

Ground Floor 11M x 6M

Reception **40**

|

Banquet **36**

|

Dinner Dance -

# The Royal Suite

(Kings & Queens Combined)  
Ground Floor 17M x 10M



Reception **300**

| Banquet **228**

| Dinner Dance **228**



# The Kings Room

Ground Floor 17M x 10M

Reception **200**

| Banquet -

| Dinner Dance -



## Bar & Restaurant

The Hotel's Bar & Brasserie Zagatos is open daily and The Chandelier Restaurant was recently awarded 2 AA Rosettes (correct at time of printing).



## Bedrooms

70 well-appointed and individually styled bedrooms  
Discounted accommodation rates for guests  
attending functions at The Spa.  
Please contact Reservations for further information  
on 01892 520331 / [reservations@spahotel.co.uk](mailto:reservations@spahotel.co.uk)

# Private Parties & Events 2018

The Spa is an independent family Hotel and is run in a relaxed, yet efficient manner retaining excellent standards of service and attention to detail.

We acquired The Spa Hotel in 2007 and immediately began a total renovation and refurbishment programme. The Spa is located on the western edge of Tunbridge Wells with extensive car parking and sits in its own 14 acres of beautiful landscaped grounds and gardens, including 3 spring fed lakes.

The Hotel offers a fine selection of individually redecorated banqueting rooms and suites catering for up to 300 people.

## **MENUS**

A selection of scaled down menus are included within this brochure, if you would like to see our full menus please speak to one of our Event Coordinators. All prices are inclusive of VAT at the current rate. Our Dinner Menus include private room hire. For drinks receptions, buffets and BBQ's etc, additional private room hire charges may apply.

## **WINES & DRINKS**

Choose complementing wines from the enclosed wine list. Soft drinks, spirits and liqueurs are well stocked in our function bars.

## **MENUS & TABLE PLAN PRINTING**

We will print menus for each of your tables and a display copy of your table plan at no extra cost.

## **SEATING**

Our Event Coordinator will advise the most suitable seating arrangements for each room, from oval or round tables to the traditional top table with sprigs for large banquets.

## **MINIMUM NUMBERS**

Please note, minimum numbers / minimum spend applies for each of our function rooms. For more information please discuss your exact requirements with one of our Events Coordinators.

## **PAYMENT**

A securing deposit is required for all bookings. This will be advised at the time of booking. Payment may be made by cash, cheque, credit card or bank transfer. All costs are due for payment 14 days prior to the event. All extras should be settled on the day, prior to departure.

If you have any queries at all, please contact one of our Event Coordinators on 01892 520331, or via email at [events@spahotel.co.uk](mailto:events@spahotel.co.uk).



# Private Dining Menus

Please choose one starter, one main course and one dessert for the whole party, plus one vegetarian option if required. The following are examples of dishes available. Should you have a particular requirement, please do ask and we will endeavour to provide that dish. All prices coffee and mints with a three course meal and private room hire.

Banqueting Menu 1 ~ £35.00 per person

## STARTERS

Pressed terrine of Guinea fowl, celeriac remoulade, toasted hazelnuts, truffle mayonnaise  
Crispy pigs head, apple ketchup, Granny Smith  
Oak smoked salmon traditionally garnished, warm stout bread  
Atlantic prawn cocktail, avocado and red pepper  
Cured salmon, beetroot and apple relish, whipped crème fraîche  
Truffle brie, pear and walnut pesto (V)  
Pressing of smoked gammon knuckle, pickled vegetables, pork popcorn  
Free range Kentish ranger chicken terrine, shitake mushrooms, caramelised onions  
Terrine of English leek, black truffle dressing (V)  
Velouté of celeriac, olive oil, chive crème fraîche (V)  
Roasted vine tomato soup, crispy bocconcini, basil pesto (V)  
Leek and potato soup, toasted onion crumbs (V)  
Butternut squash velouté, parmesan cream, toasted pumpkin seeds (V)  
Vegetable minestrone, fine herbs, orzo pasta (V)  
Shellfish cocktail, avocado, red pepper (£3.00 supplement)  
Carpaccio of Dexter fillet, pickled mushrooms, parmesan salad (£3.00 supplement)  
Cured duck, pickled cherries and pain d'epices (£3.00 supplement)  
Smoked salmon terrine, cucumber salad, cream cheese (£3.00 supplement)

## SEASONAL STARTERS

English asparagus, poached hens egg, hollandaise sauce (V) (Available May - July) (£3.00 supplement)  
Red pepper gazpacho, prawn brochette, orange gremolata (Available May - September)  
Pea and ham velouté, crispy ham hock (May - September)  
Heritage tomato tartlet, young basil salad, walnut pesto (V) (Available May - October)  
Eridge Estate game terrine, cranberries, spiced apple chutney (Available October - May)

## OPTIONAL SORBET COURSE

Choose from one of the following flavours £3.25 per person  
Lemon / Lime / Pink grapefruit / Orange / Passion fruit / Apple

Champagne Sorbet: £4.25 per person

# Private Dining Menus *continued*

## MAIN COURSES

Pot roast shin of beef, Alsace bacon, pearl onions, creamed spinach  
Chalk stream trout, crushed new potatoes, brown shrimp butter sauce  
Confit leg of duck, braised red cabbage, preserved lemon  
Pan fried black bream, crab and fennel gratin, étuvée of leeks, lobster velouté  
Almond crusted cod, cauliflower couscous, rock samphire, green beans, warm tartare sauce  
Butternut gnocchi, tender stem broccoli, toasted hazelnuts, cèpe cream (V)  
Braised lamb shank, basil potato puree, ratatouille, steamed bok choy  
Poached and roasted chicken, chicken osso bucco, celeriac gratin, cream leeks  
Wild mushroom and goats cheese strudel, creamed savoy, boulangère potato (V)  
Fish of the day, fennel boulangère, bok choy, crab bisque  
Slow roast belly of pork, fondant potato, savoy cabbage, poached pork cheek  
Slow roast sirloin of beef, beef dripping potato, creamed spinach, Alsace bacon (£3.00 supplement)  
Crown of guinea fowl, pommes anna, poached celeriac, hispi cabbage (£3.00 supplement)  
Slow roast rump of beef, fondant potato, green beans, pancetta bacon (£5.50 supplement)  
Roast halibut, charred leeks, mussel and cider sauce, celery root purée (£6.00 supplement)  
Stuffed saddle of lamb, crispy shoulder, ratatouille, basil potato, baby spinach (£8.00 supplement)  
Slow roast fillet of beef, bordelaise sauce, creamed spinach, dauphinoise pithivier (£12.00 supplement)

## DESSERTS

Lemon sugar beignet, lemon curd  
Frangipane and poached apple tartlet, calvados Chantilly cream  
Warm chocolate brownie, popcorn ice cream  
Sticky toffee pudding, rum ice cream, banana caramel sauce  
Coconut parfait, tropical salad  
Organic lemon tart, crème fraîche and raspberry salad  
Almond streusel, white chocolate orange  
Opera torte, chocolate decor  
Manzari orange and caramel tart, chilli chocolate ice cream  
Chocolate orange fondant, pistachio gelato  
Apple crumble, tonka bean ice cream

## OPTIONAL CHEESE PLATTER

Cheese platter with a selection of delicious cheese, chutney and biscuits for the table

*Up to 12 guests*

**£60.00**

## CELEBRATION CAKES

Our talented Head Pastry Chef will make you a stunning cake for your event.

*Up to 20 guests*

**£90.00**

*Up to 50 guests*

**£225.00**

**If you wish to provide your own a cake a surcharge of £25.00 will apply**

Gratuities are left to our guest's discretion.

Prices are correct at time of printing, however The Spa Hotel reserves the right to alter prices without prior notice according to market fluctuations. Food costs are due for payment 14 days prior to your function.

Menu's subject to minor changes

# Afternoon Tea

## Classic Spa Afternoon Tea

**£22 PER PERSON**

(additional room hire charges may apply)

Includes the following:

A selection of savoury treats and finger sandwiches on freshly baked bread

Freshly baked fruit scones served with a choice of preserves and clotted cream

A selection of miniature cakes and pastries

Your choice of tea from our extensive selection, or freshly ground coffee

## The Spa Champagne Afternoon Tea

**£32.50 PER PERSON**

(additional room hire charges may apply)

Includes all of the above with the addition of a chilled glass of Champagne



# Canapé Menu

Why not add canapés to your drinks Reception, minimum 4 x canapés per person (for entire party):

## **VEGETARIAN CANAPES (all £2.50)**

Balsamic fig and gorgonzola crostini  
Wild mushroom and parmesan arancini  
Creamed spinach and parmesan tartlet  
Bloody Mary shots with roasted pepper  
Welsh rarebit with toasted onion seeds  
Pickled walnut, goats cheese and beetroot  
Ratte potato, sour cream and gruyere  
Charred provencal vegetables and parmesan cracker  
English leek and parmesan tartlet  
Crispy vegetable rolls

## **MEAT CANAPES (all £2.50)**

Miniature eggs benedict  
Ham hock terrine on toasted brioche with pineapple pickle  
Venison scotch egg with red cabbage slaw  
Lamb koftas with yoghurt and mint  
Surrey hills farm beef with crostini and parmesan  
Venison cottage pie  
Sweet and sour organic chicken with toasted sesame  
Honey roast Cumberland sausage with pommery  
Chinese pork dumplings with soy glaze and pickled ginger  
Slow roast pork belly, popcorn crackling and pink lady apple  
Organic chicken and tarragon bon bon  
Chicken and leek open pie  
Spicy pulled pork with spring onions and sour cream sesame  
Honey roast Cumberland sausage with pommery  
Chinese pork dumplings with soy glaze and pickled ginger  
Slow roast pork belly, popcorn crackling and pink lady apple  
Organic chicken and tarragon bon bon  
Chicken and leek open pie  
Spicy pulled pork with spring onions and sour cream

## **FISH & SEAFOOD CANAPES (all £2.50)**

Smoked haddock kedgerree arancini  
Individually glazed fish pie  
Smoked salmon roulade with cream cheese  
Mini prawn cocktails  
Hand-picked crab and sweetcorn risotto  
Scallop pops, parma ham and bacon jam  
Thai salmon fishcakes with chilli mayo  
King prawn skewers with herb butter  
Mini fish and chips  
Smoked haddock croquette with curry mayonnaise  
Cullen skink shots  
Cured mackerel with pickled cucumber  
Smoked salmon blinis and caviar

## **SWEET FINISHES (all £2.50)**

Organic lemon tart  
Chocolate brownie bites  
Pistachio frangipan  
Mini macaroons  
Lemon curd doughnuts  
Salted caramels  
Chocolate delice  
Coconut and alphonso mangoes brochettes  
Glazed fruit tartlet  
Mini eclair

# Finger Buffet Menu

Please select 3 sandwich fillings, 2 savoury items, 1 burger and 1 dessert.  
Additional sandwiches £3.50 per person.

## **SANDWICHES**

Tuna mayonnaise, piquillo pepper  
Montgomery cheddar, spring onion salad,  
salad cream (V)  
Black leg ham, pommery mustard mayonnaise  
Roast chicken, heritage tomato, mayonnaise  
Oak smoked salmon, cream cheese and chives  
Roast beef, horseradish  
Egg mayonnaise, mustard cress (V)

## **BURGERS**

Grilled haloumi, red pepper piperade (V)  
Mini beef burger, tomato, lettuce, gruyere  
Mini pulled pork burger

## **SAVOURY ITEMS**

Homemade sausage rolls, pommery  
mustard mayonnaise  
Mini fish and chip cones, tartare sauce  
Venison scotch eggs  
Sweet potato, goats cheese, caramelised  
onion and basil tart (V)  
Yorkie, roast beef, horseradish  
Wild mushroom arancini (V)  
Chicken and leek pies  
Crispy squid, alioli  
Coronation chicken vol-au-vent

## **DESSERTS**

Chocolate brownie, chocolate sauce  
Jam doughnuts, vanilla sugar  
Passion fruit panna cotta, mango salsa  
Blueberry cheesecake, honeycomb,  
blueberry compote  
Individual berry pavlovas

## **TEA & COFFEE**

**£22.00 PER PERSON** (additional room hire charges may apply)

# Hog Roast & BBQ

Please choose one starter, one main course and one dessert for the whole party, plus one vegetarian option if required. The following are examples of dishes available. Should you have a particular requirement, please do ask and we will endeavour to provide that dish. All prices include coffee and mints with a three course meal and private room hire.

Hog Roast ~ £21.00 per person

Our carefully selected pigs are cooked whole on a spit for around 6 hours to provide delicious crispy crackling and succulent tasty pork. Minimum number of 50 adult guests. Please choose 3 salads and one dessert from the following selection.

## **MAIN**

Hog roast served with apple sauce and brioche buns. (hot vegetarian option also available).

## **SALADS**

(see below BBQ salads)

## **DESSERTS**

Strawberry Eton Mess | Chocolate sundae

BBQ Menu A ~ £25.00 per person

(May - Oct only)

Please select 3 main dishes, including vegetarian if required, plus 3 sides or salads and 1 dessert.

BBQ Menu B ~ £32.00 per person

(May - Oct only)

Please select 4 main dishes, including vegetarian if required, plus 3 sides or salads and 2 desserts.

# Hog Roast & BBQ *continued*

## **MAINS**

Organic chicken legs with spiced paprika  
Angus beef burger with smoky bacon and Monterey jack  
Charred brisket with barbecue rub  
Butterfly lamb steaks with smoked paprika and mint  
Pork loin ribs with barbecue sauce  
Big apple hot dogs with mustard mayo  
Charred chicken wings with tabasco and honey  
Thick cut bacon chops with wholegrain mustard  
Pork chops with onion jam  
Lamb koftas with cumin and yoghurt  
Lamb ribs with spiced rub  
Barnsley chops with thyme and lemon  
Spatchcock poussin with bourbon glaze

Whole roasted sardines with kimchi and lime  
Blackened mackerel with gremolata  
Salmon brochette with lemongrass and coriander  
Black bream with soy and ginger  
Madagascar prawns with garlic and chilli  
Chopped lobster rolls  
Veggie Burger  
Vegetable and haloumi skewers  
8oz ribeye steak with garlic and herb butter (£1.50 supplement)

## **SALADS**

Wedge Salad with Blue Cheese Dressing  
Bacon and Frisee with Honey Mustard Caesar Salad with Anchovies and Parmesan  
Heritage Tomato with Burratta and Basil  
Barbecued Pear with Walnut and Chicory  
New Potato with Spring Onion and Egg  
Golden Fennel and Red Onion Slaw  
Pea and Broad Bean with Mint  
Italian Couscous with Roasted Vegetables  
Creamy Coleslaw with Sultanas and Apple  
French Bean with Crispy Bacon and Toasted Pine Kernels

## **SIDES**

Mac and Cheese | Creamed Corn and Grits | Pulled Pork and Butterbeans  
Baked Potatoes with Sour Cream | Pilaf Rice with Sweetcorn and Spring Onion  
Creamed Spinach | Chargrilled Corn | Sweet Potato Wedges | Smoky Chilli Beans

## **DESSERTS**

Coconut and Pineapple Brochettes  
Barbecued Peaches with Whipped Mascarpone, Maple Syrup and Toasted Hazelnuts  
Banoffee Cheesecake with Honeycomb and Barbecued Bananas  
Marshmallows with Hot Fudge Sauce and Strawberries  
Summer Berry Trifle with Toasted Almonds and Strawberry Chutney  
Tropical Fruit Salad with Canteloupe Melon  
Key Lime Pie | Eton Mess

# Banqueting Wine List

Bin

Bottle

## CHAMPAGNE & SPARKLING WINE

- 2 Tattinger Brut Reserve | France £62.50  
The intensely fragrant character, subtle biscuit complexity and a superb elegance with Chardonnay in the blend
- 3 Bollinger Special Cuvee Brut | France £69.00  
An intense elegance divinely presents a full richness yet lively crispiness with lingering finesse
- 4 Krug Grande Cuvee Brut | France £190.00  
Barrel-fermented wines contribute towards the style of this magnificent, opulent and unique Champagne.
- 7 Da Luca Prosecco | Italy £35.00  
Pear and peach fruit on a lively, yet soft and generous palate

## WHITE WINES

- 10 Pinot Grigio, Parini | Italy £24.50  
Distinctive nose of wild flowers, with touches of honey and banana; soft fruity and lively with notes of ripe pear.
- 11 Rioja Blanco, Don Jacobo | Spain £30.50  
Fresh, dry, crisp and modern, from this classic Spanish region using the local Viura grape.
- 13 Mâcon-Villages, Louis Jadot | France £34.50  
Softer in style than wines from northern Burgundy, this Chardonnay is fresh, dry and full-flavoured.  
From an excellent single estate in the heart of the appellation
- 14 Chablis, Louis Jadot | France £52.50  
A fuller style of Chablis, typically bone-dry, but also with a well-rounded finish and subtle hints of vanilla oak
- 15 Sauvignon Blanc, Casa Vista | Chile £21.00  
Delicious grapefruit and tropical fruit flavours, the finish is crisp and fresh.
- 16 Viognier, Rare Vineyards | Chile £26.50  
Unoaked with a fresh, light and citrus appeal
- 17 Sauvignon Blanc, Southern Rivers | New Zealand £37.50  
Fresh and crisp with classic characters of gooseberry.
- 18 Sancerre, Les Collinettes, Joseph Mellot | France £50.50  
Stylish and crisp aromas of gooseberries and powerful fruit flavours, with a clean finish
- 19 Chardonnay, Between Thorns | South Eastern Australia £22.50  
Tropical aromas, followed by flavours of juicy nectarine and peach.
- 20 Chenin Blanc, Cullinan View | South Africa £24.00  
Deliciously fresh and creamy with peachy fruit character, a classic South African style.
- 21 Meursault, Louis Jadot | France £75.50  
A superb reason to explore this region - layers of pineapple and citrus fruit tumble with rich roasted nuttiness.
- 22 Gavi di Gavi, Toledana | Italy £42.50  
Refreshing gooseberry and mineral style with delicate floral hints, dry but not austere.

## ROSE

- 24 Berri Estates Rosé | Australia £21.50  
Strawberry, plum and redcurrant flavours with a soft not too dry finish
- 25 Pinot Grigio Rosé, Parini | Italy £24.50  
Soft, coppery-pink rosé; delicate and fruity bouquet, soft and fresh on the palate
- 26 Coteaux d'Aix-en-Provence | France £30.50  
A round full flavoured style with summer fruit flavours and hints of Mediterranean herbs

# Banqueting Wine List *continued*

Bin

Bottle

## RED WINES

- 28 Merlot, Casa Vista | Chile £21.00  
Generous, soft, ripe blackberry and red plum fruit flavours
- 29 Macon Rouge, Louis Jadot | France £34.50  
The vibrant Gamay grape excludes sumptuous strawberry freshness and delightful summer day wistfulness.
- 32 Pinotage, Cullinan View | South Africa £24.00  
Rich, full and spicy with good levels of fruit aromas and flavour, made with South Africa's own grape variety.
- 33 Montepulciano, Parini | Italy £24.50  
Plum and cherry with notes of violet; dry, soft well-structured with a finish of dried fruits and hazelnut.
- 34 Merlot Château Haut Roudier | France £28.50  
Deep cherry red with coulis-style berry fruit, youthful cherry vibrancy and a rich concentration.
- 36 Malbec, Lunar Callia | Argentina £27.50  
Enticing aromas of cherry, plum with a background of warming spice, with freshness to finish.
- 38 Fiorebella Rosso del Vento | Italy £30.50  
Intense ruby- red with a bouquet of cherry, dried fruit, chocolate and prunes.
- 39 Chalk Hill Luna Shiraz | Australia £40.00  
Dark raspberry fruit with floral aromas; the palate shows crunchy red-berry fruit with hints of chocolate.
- 41 Shiraz Between Thorns | South-Eastern Australia £22.50  
Cherry and raspberry complemented by hints of spice and vanilla.
- 42 Flagstone Dragon Tree Blend | South Africa £33.50  
Wonderfully rich, concentrated red with bright blackcurrant and mint aromas.
- 43 Amarone della Valpolicella, Le Origini | Italy £95.50  
The traditional method of semi drying the grapes first, ensures an enveloping, velvet richness of marzipa and raisin.
- 44 Châteauneuf-du-Pape, Bois de Pied Redal | France £62.50  
Bright, sold, powerful fruit, overlaid with warm spice and savoury notes.
- 45 Rioja, Don Jacobo | Spain £42.50  
Traditional Rioja with a stylish, silky balance of ripe cherry flavours and a generous vanilla-oak character.
- 46 Pinot Noir, Waipara Hills | New Zealand £43.50  
Bramble fruit, cherry, spice and a hint of smoke on the nose black cherry and plum on the palate.
- 47 Margaux, Chateau Notton | France £70.50  
Ruby colour. Discreetly woody. Nose of ripe strawberry with blackcurrant and developing liquorice aromas.

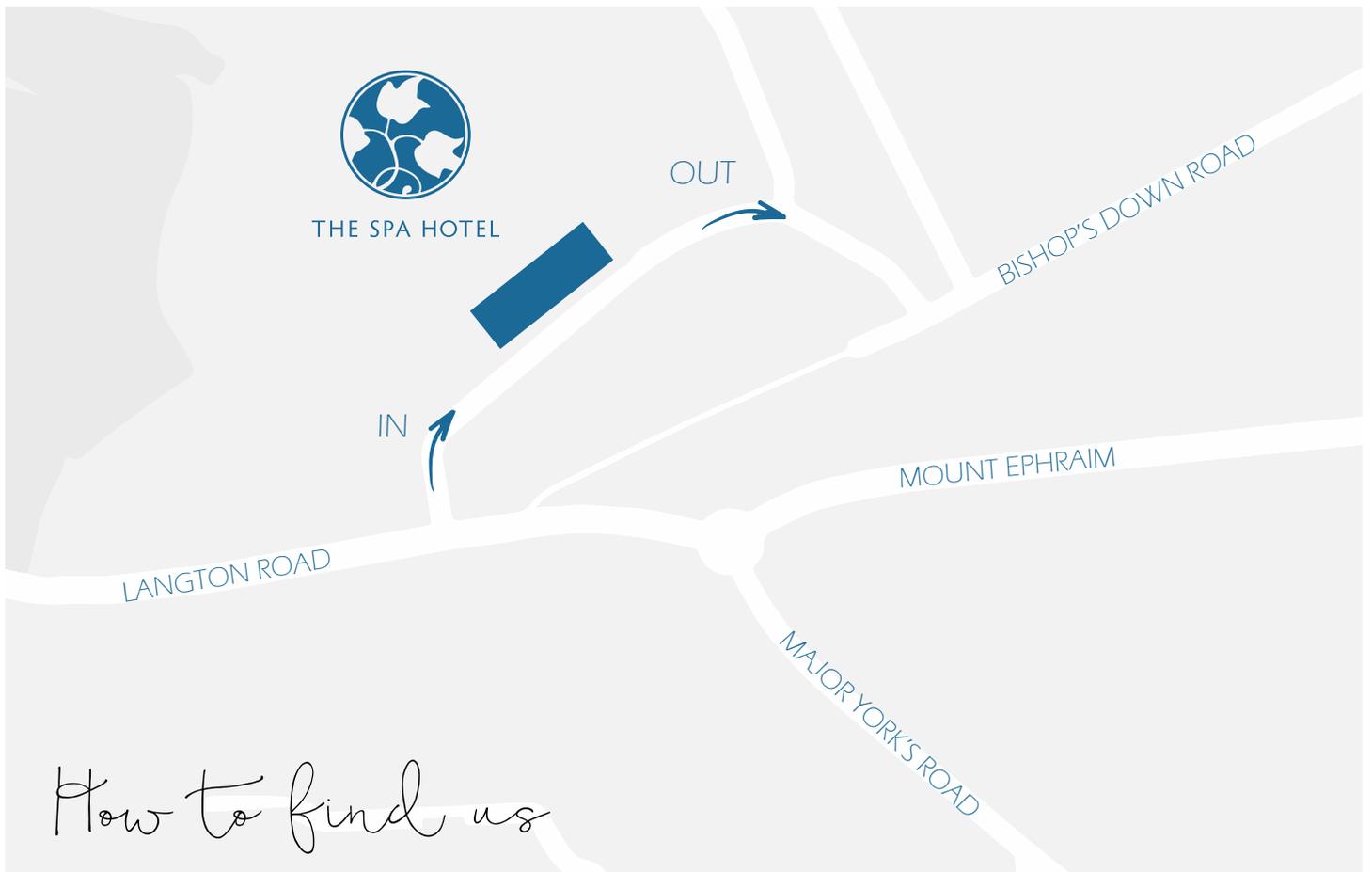
## DESSERT WINE

- 49 Errázuriz Late Harvest Sauvignon Blanc | Chile £26.00  
Honey, raisins, and dried apricots; tremendous texture and volume on the luscious and fresh palate.
- 50 Garonnelles Sauternes | France £32.00  
An alluring seduction of heavenly honeyed lemons and limes with a ripe luscious richness.
- 51 Béres Tokaji Aszú 5 Piyonyos | Hungary £60.00  
Tokaji, the great sweet wine of Hungary; dried apricot, fig and lime sit alongside a balancing acidity.

## PORT

- 52 Dow's Late Bottled Vintage £44.00  
Full-bodied, rich but perfectly balanced with a soft peppery tannis and a dryish finish
- 53 Dow's Fine Tawny £40.00  
Smooth and elegant with a Christmas cake fruit character.
- 54 Dow's Quinta do Bomfin £80.00  
Deep dark ruby nice nose of plum, raisin and liquorice, full body with great balance and long finish

Whilst every effort is made to ensure that Vintages remain constant, if however we are unable to obtain the vintage listed a suitable alternatives will be offered. All prices include VAT



### **FROM M25 LONDON ORBITAL /A21 SOUTH BOUND**

Leave M25 at Junction 5 and join A21 signposted for Sevenoaks and Hastings. Take the 4th exit for A26 Tunbridge Wells and Southborough. Follow A26 through Southborough and St. Johns. At mini roundabout, take 2nd exit marked for through traffic. Just after the parade of shops and restaurants, take right hand fork on to Mount Ephraim (A264). Proceed until you reach a mini roundabout. Take the 2nd exit and the hotel entrance is almost immediately on your right, just before the Renault Garage.

### **FROM BRIGHTON A207 / A27**

Leave Brighton on the A207 heading for Lewes following signs for A27. Then follow signs for A26 for Tunbridge Wells. Go straight over traffic lights at Crowborough (A26) and continue until you reach Tunbridge Wells. At the first mini roundabout bear left. Shortly after you will come to another mini roundabout (with the Swan Hotel on your right). Turn left here and go up Major York's Road. At the top of the hill you will come to another mini roundabout, take the first exit and the hotel entrance is almost immediately on your right, just before the Renault Garage.

### **FROM EASTBOURNE A2021 / A22**

Leave Eastbourne via the A2021 and head for A22 towards Uckfield. Join A26 at Horsted Place. Then follow directions above through Crowborough A26 into Kent.

### **FROM HASTINGS A21**

Follow A21 through Robertsbridge and Flimwell, bypassing Lamberhurst. Leave the A21 following signposts for the A264 into Tunbridge Wells. Follow this road until you reach the traffic lights with the Royal Oak pub on your left. Turn right here onto Calverley Road. At the mini roundabout take the first exit onto Crescent Road. Continue straight over the next 2 sets of traffic lights (through the middle of town) and at the top of the hill turn left onto Mount Ephraim (signposted East Grinstead). Proceed to the mini roundabout and take the second exit. The hotel entrance is almost immediately on your right, just before the Renault Garage.

### **FROM HAYWARDS HEATH B2028 VIA EAST GRINSTEAD**

Follow B2028 to Turners Hill and join B2110, right turn. Follow this road into East Grinstead and join the one way system round town. Turn left onto the A264 for Tunbridge Wells. This road will take you through Hammerwood, Holtye, Blackham and Stone Cross into Kent. At the end of this road turn left following signs for Tunbridge Wells. Drive through Langton Green and you will see The Spa Hotel on your left just after the Renault Garage.