

MEDIA RELEASE

Monday 20th June 2011

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Nonsuch Pantry Cafe in Nonsuch Park Reopens

The cafe adjacent to Nonsuch Mansion in Nonsuch Park (Cheam, Surrey) has reopened after a short but extensive refurbishment by new tenants Bovingdons.

The fully redecorated cafe has been renamed **Nonsuch Pantry**, a name to suit a space full of tasty treats and one that reflects the hospitality heritage of the seventeenth century mansion to which it is attached.

Visitors to Nonsuch Pantry can enjoy a range of light refreshments including freshly ground coffee, creamy Farmhouse icecreams, tempting homemade cakes, locally made artisan breads and a fresh menu which will change on a daily basis according the chefs ingredients.

The cafe's new tenants, Bovingdons caterers, are aiming to ensure there is something for everybody whether they wish to relax inside the café, sit outside in the sunshine on the patio or take their coffee away to enjoy elsewhere in the park.

Speaking about the reopening, Julie Gray, Managing Director of Bovingdons, said

"We reopened the café very quietly over the June Bank Holiday weekend and have been delighted with the response from regulars and new visitors alike. It's been fun to see the different reactions as people step inside for the first time since the refurbishment. I do hope that the improvements to the facilities and the new selection of food will add to visitor's enjoyment of the park."

Nonsuch Pantry is open from 9.30am until 5.00pm (or dusk if dusk comes sooner).



Photo Credits: Mr Colin Hart

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Suppliers chosen for Nonsuch Pantry include:

Drury Tea & Coffee Company www.drurycoffee.com - choosing the right coffee was a big decision and literally hundreds of blends were taste tested before a suppliers was chosen.

Beachdean Farmhouse Dairy Icecream www.beechdean.co.uk - made from fresh Jersey milk and rich double cream, these icecreams are free from artificial colourings, flavourings or additives, suitable for vegetarians and gluten free.

The Flour Station www.theflourstation.com - a truly British Bakery who bake multi-award winning, hand-made breads and pastries. The bakery started inside Jamie Oliver's Fifteen restaurant and now supplies select farmers markets and cafes in London and the South East.

Scarlett Bakes www.scarlettbakes.co.uk - a small company run by two mum's who have a passion for baking. Scarlett Bakes make a range of unique cookie and cake mixes, lovingly layered into glass Kilner jars. The perfect gifts for budding bakers.

NOTES

About Nonsuch Mansion

Nonsuch Mansion is a seventeenth century mansion at the heart of Nonsuch Park in Cheam, Surrey (half an hour from London). The mansion contains a suite of event spaces available for weddings, parties and private events as well as a café (Nonsuch Pantry) and a small museum (run by the volunteers of Friends of Nonsuch).

In 2009 Bovingdons caterers became tenants of the event spaces inside the mansion and refurbished them with a contemporary look. In 2011 Bovingdons took over management of the park café which was also refurbished and has been renamed Nonsuch Pantry. To make an enquiry about holding an event at Nonsuch Mansion or questions regarding the cafe, please call 020 8786 8124, email events@nonsuchmansion.com or visit www.nonsuchmansion.com

The freehold of the mansion is owned by Surrey County Council and managed jointly by the London Borough of Sutton and Epsom and Ewell Borough Council through the Nonsuch Park Joint Management Committee (JMC).

About Bovingdons

Bovingdons is an award-winning London and home-counties caterer whose strong client base has grown almost entirely via referral and recommendation. Their experience includes organising events for blue-chip giants (Morgan Stanley, BAA, Thales Group) high profile public-sector occasions (DEFRA, Macmillan, MLC), private family celebrations and celebrity weddings.

Owners Andrew and Julie Gray live in Ripley, Surrey with their family. Over the last 21 years, hundreds of thousands of guests have enjoyed the benefits of their hospitality expertise, passion for food and dedication to service.