



New 'Congham Crab Crawl' puts guests on trail of Norfolk's famous crustacean

Free guide launches with special two-night break, saving £140



Photos: Visit East Anglia, Rachel Graham

Congham Hall Hotel (01485 600250; www.conghamhallhotel.co.uk) has launched the **Congham Crab Crawl**, a free downloadable guide to the best places to eat Norfolk's famous crustacean, as well as what to do around the coast. The new trail comes with a special summer offer for a two-night break with a saving of £140 per room.

The Congham Crab Crawl recommends cafes, restaurants and even stalls that serve the feted Cromer crab among other varieties, from Michelin-star chef Galton Blackiston's seaside eaterie No1 Cromer, in the resort of the same name, to The Crab Hut at Brancaster Staithe. Along the way, fun ideas are offered, from bracing cliff-top walks at Sheringham to crabbing on the quay at Wells-next-the-Sea (pictured, top left).

This is the fourth in Congham Hall's series of free trails – others include gardens, art and nature – specially created to encourage guests to enjoy the Norfolk coast and countryside.

The Congham Crab Crawl is accompanied by a special two-night break, with dinner, bed and breakfast, staying in a **Garden Room** with its own patio. Price £538 per room, a saving of £140, the offer is valid from Monday to Thursday, 2 July to 13 September, subject to availability.

Follow developments at Congham Hall Hotel on Twitter: [@Congham_Hall](https://twitter.com/Congham_Hall) and at www.facebook.com/ConghamHallHotel. For information on Norfolk, go to www.visitnorfolk.co.uk

To download high-res images (where we hold them) please go to: bit.ly/TraveltappersPressImages. For further information or to arrange press trips, please email: travelnews@traveltappers.co.uk. Alternatively, contact Kate Simon on 07939 526109 and kate@traveltappers.co.uk and Simone Kane on 07811 161839 and simone@traveltappers.co.uk. Traveltappers is a trading name of Little Black Book Creative Ltd.

Notes to editors:

Room rates start from £135 per night, room only, and £229 per night for dinner, bed and breakfast.

Relaunched in May 2013, the 26-room Congham Hall Hotel sits in 30 acres of parkland, including orchards and its renowned Herb Garden, which has 400-plus varieties and attracts visitors from far and wide. The modernised, 2 AA Rosette, bistro-style restaurant features much homegrown produce on its menu and benefits from a sophisticated bar.

Congham Hall offers five-star service at three-star prices, in stylish but relaxed surroundings. It won Best Hotel in the East at the Best Loved Hotels Awards 2015, and has been recognised several times by the Eastern Daily Press/VisitNorfolk.co.uk Tourism Awards, winning Best Adult Leisure Break in 2015 and Best Independent Hotel in 2013. Congham Hall was also named Best Small Hotel in the UK at the International Hotel Awards in November 2012.

Nicholas Dickinson and his team took over Congham Hall in March 2012. The hotel relaunched in May 2013 after completing the last phase of a major refurbishment. Nicholas has spent his entire working life in the luxury hotel business. Early on, he worked at the five-star country-house hotel Chewton Glen and Raymond Blanc's two-Michelin-starred restaurant and hotel, Le Manoir aux Quat' Saisons. In 1994, Nicholas formed a partnership with Nigel Chapman, who had developed Woolley Grange in Wiltshire. Together, they created Luxury Family Hotels, which soon became the market leader in the UK for luxury family short breaks, and Alias Hotels, for the stylish mid-market corporate and leisure sectors. Both groups were successfully sold, and Nicholas and Nigel went on to develop Martinhal Resort on Portugal's Algarve. This is Nicholas's first independent hotel project.

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