

# WYNYARD HALL OPENS HISTORIC GLASSHOUSE BROUGHT BACK TO LIFE AFTER MORE THAN 70 YEARS

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"One of the UK's biggest garden glasshouses will open its doors to the public at Wynyard Hall in September after being restored to its former glory" at a cost of GBP 160k.

The stunning 31-metre glasshouse in the newly developed kitchen garden at the luxury hotel and spa will be open for the first time since the 1940s, when the original 1840s glasshouse fell into disrepair.

The glasshouse forms part of the new Walled Garden at Wynyard Hall which opened in 2015, realising Sir John Hall's long-term personal ambition to create one of the UKs most exquisite rose gardens.

This year, Sir John's daughter, Allison Antonopoulos, is embarking on her own vision to extend the Wynyard estate even further through the creation of a fabulous Victorian-inspired Glasshouse, Potting Shed and Edible Garden.

"The Glasshouse and Edible Garden will be a place to inspire people who share my passion for horticulture, cookery and floristry" says Allison, who is also Managing Director of the four-star hotel.

"We have created a whole host of events that will be held in the Glass House, which is a fabulous, vast space – perfect for group activities.

Paul Mackings, Chief Executive of Wynyard Hall, believes that the Glass House, Potting Shed and Edible Garden are unparalleled in the North East: "We have gone back to our Victorian roots here at the Wynyard Estate. All of the food that we grow in the Edible Garden will be at the heart of our menus in the Wellington Restaurant and Café. Visitors will be able to purchase the fresh produce at the Farm Shop and Potting Shed. It really is as fresh as you can get".

The opening of the Glass House, Potting Shed and Edible Garden has also seen the creation of several new job and apprenticeship opportunities. Rachel has been recruited to work alongside the team of Gardeners who are looking after the Edible Garden: "It's such an exciting opportunity. I feel really lucky to be involved from the beginning of the project. There is already so much diversity in the Garden, from artichokes, asparagus, beetroot, courgettes, to squashes, parsnips, wild white strawberries and every herb you can imagine. It's just going to continue getting bigger and better as we grow more and even start developing our own unusual varieties of fruit and veg".

A number of volunteer opportunities have also been created for local people (over the age of 16), who will have the unique opportunity to gain experience volunteering alongside Wynyard's knowledgeable gardening team.

This third phase of The Garden's project is part of a bigger, GBP 6 million investment.

"The legacy of the Wynyard Estate is really important to us as a family. Some time ago I recognised the need to create a sustainable development that will ensure Wynyard Hall is maintained for future generations" says Allison.

“It’s an ongoing restoration project. At present we are restoring the beautiful follies, pathways and monuments that have never been seen by the general public. There is so much history dotted around the estate and it’s a shame for it to be hidden away.

“Next year we plan to open more of the historic parkland up to the general public, with picnic areas and lots to see and do for families”.

Profit from the luxury four star Hotel, which is currently at the heart of Wynyard, is ploughed back into the estate to help realise Allison’s vision and create what is sure to be a real visitor attraction that will appeal to tourists from across the UK (and further afield) as well as provide a fabulous, inspiring place for local people to visit throughout the year.

The Glass House, Potting Shed and Edible Garden open to the public on Sunday 11th Sunday September. CBeebies favourite, Mr Bloom, will make a guest appearance along with themed entertainers, face painting, arts & crafts and more.

~ ENDS ~

PRESS are invited to an exclusive launch evening on Friday 9th September, 6pm – 9pm.

Please RSVP to [Beckie.andrews@wynyardhall.co.uk](mailto:Beckie.andrews@wynyardhall.co.uk).

Marketing Team

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#### Editors Notes

To celebrate the grand opening, Wynyard Hall’s managing director, Allison Antonopoulos, has commissioned a wire sculpture of the Londonderry’s famous racehorse Hambletonian, created by local artist, Emma Stothard.

The Glasshouse & Edible Garden took 6 months to create.

The Edible Garden also has its own orchard, lawns of English lavender and tall pink blossom trees.

Upcoming events include an Autumn Planting workshop at GBP 30 per person and Edible Gardens For Beginners at GBP 10 each, including expert tips and advice on organic growing. There’s a Food For Free expedition at GBP 8 Per Person, exploring the Wynyard woodland estate and parkland to discover wild food to pick for free. Little Seedlings is perfect for children, costing GBP 10 per child and reveals the fascinating journey from plot to plate. There’s Family Scarecrow Making at GBP 18 per scarecrow and Autumnal Watercolour classes at GBP 30 each. An extensive list of events and tickets is available online at [www.wynyardhall.co.uk](http://www.wynyardhall.co.uk) (<http://www.wynyardhall.co.uk/the-gardens/glasshouse-edible-garden>)

Wynyard Hall is located at Wynyard Road, off the A689 for Sedgefield and Hartlepool, in the Tees Valley, TS22 5NF.

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