



NEWS RELEASE

4th February 2010

Get your Rocks Off!

A new & unique restaurant is about to open its doors.

A uniquely different and exciting dining concept is coming to Norfolk, in the form of the Black Rock Grill, which opens its doors this month at Potters Leisure Resort in Hopton-on-Sea.

This interactive and highly sociable dining experience stimulates both conversation and your taste buds! Sizzling volcanic granite stones, heated to 440⁰c are brought to the table so that diners can cook their choice of food, to their taste; just the way they like it and all with the added 'theatre' of the experience.

It's healthy, delicious and truly creative. The official launch of the Black Rock Grill is on Friday 12th February, when this stylish new restaurant concept opens its doors.

The interior of the 100-seat restaurant has been designed by Jane Potter, taking inspiration from contemporary London design, as well as the landscape and coastal views surrounding the restaurant, where its spectacular roof terrace and panoramic windows frame the vista creating a dramatic and unique backdrop.

Jane describes the new venue as "contemporary chic, but informally relaxed. Understanding the concept of the 'hot rocks', I used many interesting textured organic features, from the lighting to the slate and rock surfaces. The interior is equally as different as the eating

experience - I could live and eat every night in the space I have created and I am excited for diners to share the ambience and dining experience”

Master Chef, Paul Jackson, who heads up the Black Rock Grill, has previously worked on the QE2, for Abella Airlines (catering for VIPs including the Sultan of Brunei) and for the Michelin starred ‘Gravetye Manor’.

His menu has been created to cater for all tastes with a delicious choice of satisfying starters, indulgent desserts and the unique Black Rock Main Course; a selection of the freshest fillet of beef, medallions of lamb, yellow fin tuna, giant scallops or halloumi & vegetable kebabs, which are presented to your table along with your own individual volcanic ‘hot rock’ on which you cook the ingredients exactly how you want to eat them.

Complementing the meal is an excellent range of fine and interesting wines to suit all budgets.

Afterwards the late bars at Potters Leisure Resort are available to all diners at The Black Rock Grill, ensuring a full evening of enjoyment.

Plus, for a small additional charge (optional), diners have access to the state-of-the-art Atlas Theatre which opens up a night of fabulous live entertainment, with the very best in variety, star names, comedy and spectacle.

It’s a great venue for parties, families and couples who are looking for a dining experience with a difference.

Jane Potter, who’s been at the forefront of bringing the Black Rock Grill concept to the region, says it really is an experience to delight all the senses: “It takes the idea of ‘live’ cooking one step further. The high temperature of the stone seals in all the natural juices and nutrients, giving a special taste and flavour. No oils or fats are used, making it one of the healthiest methods of cooking. And, of course, it’s fun!”

Brian Potter, Chairman of the Potters Group, describes it as another jewel in the Potters’ crown: “We’re looking forward to welcoming people from both the local area and further afield who want to try this new and innovative dining concept. Everyone, including guests of Potters Leisure Resort, can come and enjoy the Black Rock Grill experience which offers the highest quality, service and value for money.”

The Black Rock Grill is open 5 days a week, Wednesday to Sunday, throughout the year from 6.30pm to Midnight with last orders taken at 9pm. Booking is essential on 01502 735000 or by emailing blackrock@pottersholidays.com . Located at Hopton-on-Sea,

between Gt Yarmouth and Lowestoft, at Potters Leisure Resort - the first UKs first 5-star holiday village.

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