

JULY  
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Harper's

# BAZAR

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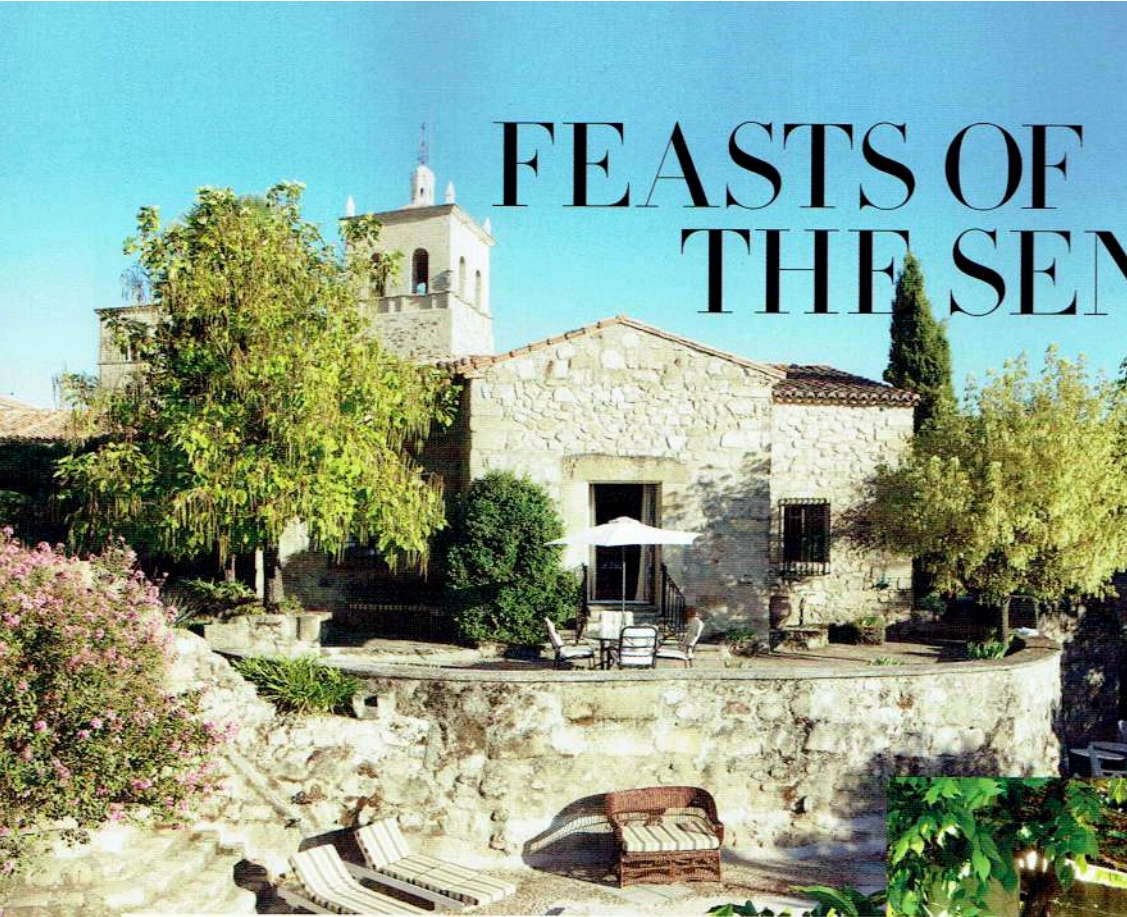
Elegance, with  
a dash of daring...

*Ashley Graham*  
*Strong, beautiful*  
*and body confident*



# FEASTS OF THE SENSES

Eat, drink, relax, explore – indulge in a tour of sensuous pleasures at Europe's finest hotels for food-lovers



## TRUJILLO VILLAS SPAIN

Trujillo is an atmospheric hill town, rich with relics of its Roman and Moorish past. It sits in splendid isolation overlooking one of the most unspoilt and undiscovered regions of Spain – Extremadura, a place of rugged landscapes, enormous skies and fabulous cuisine. This collection of beautifully refurbished historic properties includes an elegant 16th-century mansion with an Italianate loggia facing the town square, a colonial-era property with 180-degree views, a chic and stylish artist's studio and an opulent Roman villa. Any of these would make the perfect base for exploring the area and dining on epicurean delights such as home-cured, acorn-fed Iberian hams, artisan sheep's cheeses, local smoked paprika and the best quince membrillo you will ever taste. The plaza hosts year-round fiestas and food fairs and there are a plethora of excellent restaurants serving regional dishes. CHRIS CALDICOTT

*Seven nights at Villa Martires ([www.trujillovillaspana.com](http://www.trujillovillaspana.com)), from £4,950 (sleeps 10).*



## CHÂTEAU LA CHENEVIÈRE FRANCE

Normandy is a region of lush pastures, fertile farmland and superb produce, including orchard-grown apples and seafood harvested at Port-en-Bessin, France's leading scallop-fishing harbour. Château La Chenevière is just a short walk away, a magnificent 18th-century mansion that has been converted into a 29-room hotel with a fine-dining restaurant, Le Botaniste. The menu is an exuberant celebration of the Norman larder: after whetting your appetite with a glass of Pommeau, a local aperitif comprising Calvados and apple juice, dine on fresh fish such as gilt-head bream or red mullet garnished with herbs from the site,

and make your selection from the cheese trolley, wheeled ceremonially to your table. The next morning, counteract the indulgence with a stroll around the fragrant rose gardens and a swim in the heated outdoor pool. FRANCES HEDGES

*Château La Chenevière (+33 2 31 51 25 25; [www.lacheneviere.com](http://www.lacheneviere.com)), from about £255 a room a night B&B.*

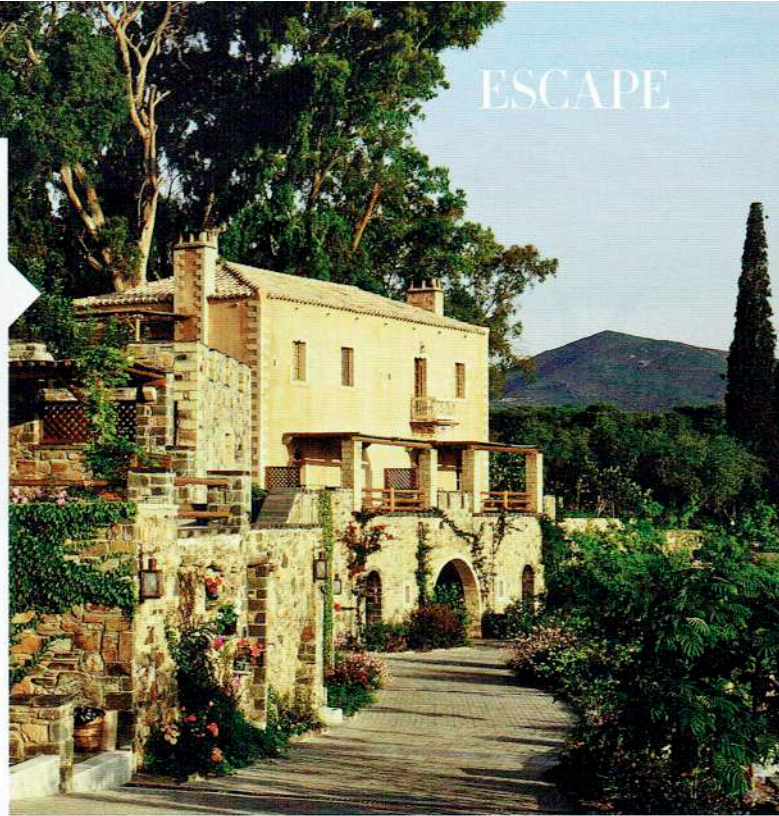




**KINSTERNA HOTEL GREECE**

At this ancient estate in the south-east corner of the Peloponnese, guests are treated to the best of local gastronomy, including wild trout from streams in the Taygetus Mountains and creamy feta cheese. Wine is produced within the grounds of the mansion, as well as olive oil, using a centuries-old press. Alongside the

orange groves, there is a kitchen garden whose fruits appear on the menu in the form of syrups, jams and even cocktails – the melon mojitos are particularly delicious. The hotel's traditional taverna opens two nights a week for slow-cooked fish and pork; the rest of the time you can eat on the terrace restaurant, which serves some of the Aegean's tastiest seafood. And although kebabs might not feature highly on most foodie checklists, after a taste of the gyros and souvlaki on offer in the nearby town for a couple of euros, you'll realise they probably should. **CAROLINE LEWIS**  
*Kinsterna Hotel (+30 2732 066300; [www.kinsternahotel.gr](http://www.kinsternahotel.gr)), from about £160 a room a night.*



**MASSERIA TRAPANÀ ITALY**

This lovingly restored 16th-century masseria, set in shady olive groves, offers an authentic Puglian culinary experience. In summertime, breakfast might include pomegranates, picked from the gardens that overflow with the scent and colour of every kind of fruit-tree imaginable. As evening arrives, you can enjoy homemade mandarin liqueur while swinging in a hammock between the orange-trees, or wallow in an alfresco bath, eating a freshly plucked fig. The local chef Maria Carla prepares the region's classic food, including courgette flowers stuffed with ricotta and aubergine, and an astonishingly delicious panna cotta. Luckily, cooking lessons are also available, so you can recreate a taste of Puglia at home. **CONNIE OSBORNE**

*Masseria Trapanà (+39 08 3218 32101; [www.trapana.com](http://www.trapana.com)), from about £210 a room a night.*



**ANASSA CYPRUS**

After a spruce-up last year, Anassa, one of the most blissful retreats in the Mediterranean, has reopened with new rooms and suites and a fabulous spa. Designed like a traditional Cypriot village, it has no fewer than eight restaurants and bars, and a dedicated food concierge. During the day, the lively poolside taverna, surrounded by olive-trees and clouds of purple bougainvillea, is a gorgeous spot for fresh meze and sangria. By night, take your seats for sunset at the bar, with views of the secluded Akamas Peninsula, and then head down into the candlelit vaults to the Japanese fusion restaurant Basiliko for dishes such as Wagyu beef cannelloni and Alaskan black cod. **LUCY HALFHEAD**

*Seven nights, from £1,980 a person B&B\*, including BA flights from Gatwick, private transfers and UK lounge passes, with Elegant Resorts ([www.elegantresorts.co.uk](http://www.elegantresorts.co.uk)). □*

