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Licensing Sub Committee Supplementary Agenda

Date: Wednesday 27th August 2025

Time: 10.30 am

Venue: Council Chamber, Municipal Buildings, Earle Street, Crewe

CW1 2BJ

3. Application for a New Premises Licence: Land at Millington Hall Lane, Altrincham, WA14 3RN (Pages 3 - 10)

Additional information from applicant.

Contact: Jennifer Ashley **Tel**: 01270 685705

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St Mary Rostherne / Millington Hall Farm, Millington

4 messages



7 August 2025 at 12:57

Hi

I'm not sure if you will remember us from our daughter baptism at St Mary's in 2023, or from some previous chats we have had re the bannister at Millington Hall Farm! I hope you are keeping well.

I'm getting in touch as we are in the process of trying to establish a small cookery school at the farm, for classes of around 15-20 people. The school will host baking, butchery and foraging experiences, whose purpose is to support us financially as we begin a significant restoration of the farmhouse. As part of this, we submitted an application to Cheshire East council for a license to serve alcohol, (for welcome drinks and refreshments during the courses) and to play ambient music.

Some of the residents have made objections which have mentioned St Mary's, and suggest that the operation may potentially disturb it as a place of worship.

I'd like to make sure with you that we don't run this risk at all, so have a few questions and more information for you, if this is something that you would be keen to look at.

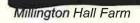
Firstly, are you able to point me to where I can find the times and dates of the services that take place at St Mary's? If we are able to avoid those times with our classes, then we will be able to ensure that we don't risk disturbing any services.

Secondly, we are preparing to hold a meeting for the residents to speak proactively about their concerns and provide some plans for mitigation. Is this something you or anyone on behalf of St Mary's would like to attend? I don't have the date just yet, but will be able to provide this on confirmation. At the meeting we will have a pack available with further info on the classes, including our licensing plans and so on. If you are not able to attend, then we will most certainly be able to provide you with the pack to share with your parishioners.

We are confident that there is very limited disturbance to the local area, due to the very small size of the classes and their general nature. I am also really confident that the distance between the farm and the church is such that there would be no impact to you at all on any front, however - I am really happy to discuss the plans in more detail with you or anyone at the church.

Hoping you are well. Do let me know your thoughts.

Kind regards,





7 August 2025 at 16:58



I do indeed remember you and yours.

Thank you for letting me know of your plans.

For your information, the church services on a Sunday start at 11 am on the first, third and fifth Sundays and 8.30 am on the second and fourth. Details of services appear in the monthly Parish Magazines: if you are not a recipient already, I can arrange for them to be emailed to you. Funerals and weddings take place on weekdays but they occur as and when.

Speaking for myself I would doubt that your proposed activities will be likely to interrupt such services but in case I am wrong I will consult with members of the Parochial Church Council and report back if concerns are expressed.

I would be grateful if you would keep me informed of the date of any meeting and for sight of any further information you are proposing g to send out.

With many thanks,



(August In a meann)



19 August 2025 at 13:17



Just to let you know that no one on the PCC has expressed any concern about your plans.

Kind regards,



Charles of the Party of the Par



19 August 2025 at 19:04



Many thanks for your email. I really appreciate your update.

I will be able to share the resident pack with you tomorrow. I'm still awaiting a couple of final bits to go into it - including a summary of a meeting we're holding with some of the residents

If there is anything we can assist with or if anyone on the PCC raises any concerns at all, then please do send them my way and I would be happy to talk further.

Many kind regards, see you soon I hope.

71/4BH



Environmental Statement

Our Commitment

We are committed to running our cookery school in a way that respects the local environment, protects wildlife, and supports sustainability.

Protecting the Land and Wildlife

- The marquee is a temporary structure it is removed after each block of use, with no permanent impact on the land and we have no works requirements that involve the disturbance of local habitats, trees, or hedgerows.
- Lighting and noise have been carefully planned to avoid disruption to wildlife.
- Waste is collected and separated daily in accordance with our Waste Management plan. Litter is collected into a locking front loading bin, to prevent harm to animals.

Supporting Sustainability

- **Local sourcing:** The ethos of the cookery school is to source the overwhelming majority of food and drink produce from local growers and suppliers, reducing transport emissions and supporting the regional rural economy. Many of our local suppliers come from within 20 miles of the farm, helping us to generate the lowest possible food miles.
- **Reusable or recycled serviceware:** We serve food and drink from enamelware and silverware, which is washed and reused after each session or from recycled, compostable vegware. We are therefore avoiding plastic waste.
- **Low-impact design:** The marquee uses efficient heating and lighting systems to minimise energy use.

Rewilding of Agden Valley

- Alongside our investment in the buildings on the farm, we are also leasing and investing in the rewilding of the 20 acre Agden Valley, adjacent to the site. Our plan has been to return the valley to its natural state, leaving it free to reseed itself with native flora and fauna.
- In the past few years, we have witnessed the exciting natural regrowth of over 250 oak saplings. We have also seen a dramatic increase in avian wildlife (including housemartins, red kites, multiple kestrel families), as well as the moving of river voles venturing further south of the reserve.
- We have always kept Agden Valley open to walkers, and have no intentions of fencing off the rights of way. We welcome dogs, as we keep no grazing stock, and we fully support community access to this green space.

St. Mary's Rostherne & Rostherne Mere

- Rostherne Mere, a Site of Scientific Special Interest (SSSI), a National Nature Reserve (NNR) and a Ramsar Wetland site of International importance, is just over a mile away. We do not anticipate that any wildlife from this area will travel to the farm, but are confident our rewilding plans will welcome them if they do.
- We have engaged with the PCC at St Mary's Rostherne, who have confirmed that they have no objection to our plans. We have the service schedule on file and have direct correspondence with the warden to ensure that there are no disturbances to services at the church.





Lighting Plan

Our Commitment

We recognise that residents value a peaceful evening and clear views of the rural environment they have worked hard to enjoy. We have carefully revised our lighting plan to reduce its impact while also ensuring that our guests can safely enjoy our experiences. Lighting levels will be monitored, and we commit to shutting off our lighting no later than 10.30pm.

What Lighting Will Be Used?

Our main lighting zones are:

- The marquee structure and kitchen area
- Parking area
- External walkways
- W.C. area

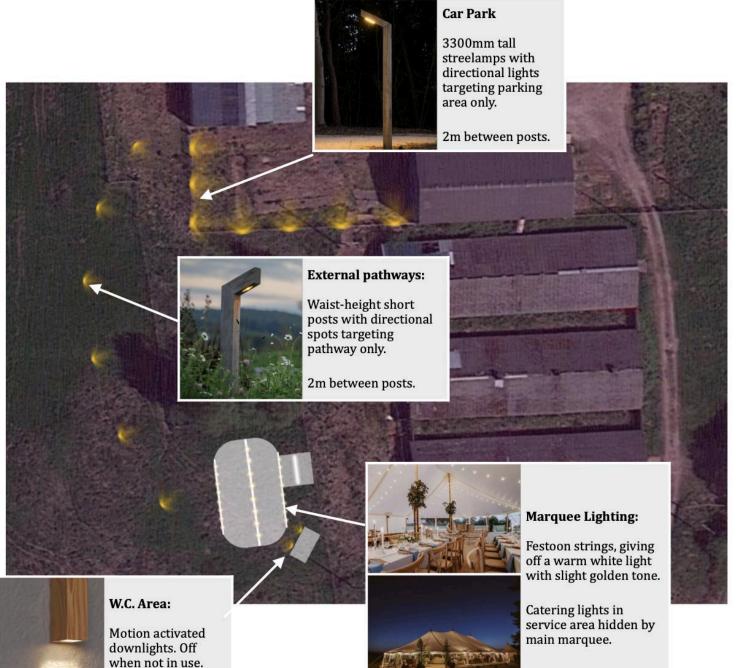
For all external areas, we are now using directional lighting, which gives off a targeted spotlight to minimise sky glow. Our internal marquee lighting is soft and warm, and site lighting at other key areas is motion activated, in use only when required.

Minimising Impact

- All external lights will be **targeted to paths or areas** to prevent glare and sky glow, and no lighting will be directed towards residential buildings or across the hill.
- Warm colour tones (not harsh white light) will be used to reduce visibility from a distance.
- Lights will be kept at the lowest safe brightness needed for safety and accessibility.
- WC lights will be on **timers and sensors**, only operating when required.

Monitoring and Communication

- Staff will carry out checks after lighting installation and at regular intervals during live blocks to ensure lighting is not spilling beyond the site.
- Residents will be able to contact the Experience Manager directly if any lighting issues arise.
- A record of any lighting issues will be kept and lighting plans reviewed on a regular basis.



External areas & pathways:

- · Essential safety lighting for pathways, exits and parking area, using targeted spill lighting and natural timber products.
- · Solar/battery powered for minimum power consumption.
- Bat-friendly amber lamps <2700k.

Inside the Marquee:

- 3000k LED festoon lighting, which will give off a warm white light with a slight golden Page tone.
- Low-powered LED bulbs to minimise power consumption
- · Utility lighting in catering area, obscured from hill view by main marquee.

At the WC Area:

- Motion activated directional warm white downlight which only switches on when in use, and automatically switches off when not.
- Solar/battery powered for sustainability. Bat-friendly amber lamps at <2700k.



Traffic Management Statement

Our Commitment

We are committed to ensuring that our cookery school has as little impact as possible on local roads as possible. We fully understand the importance of road traffic management, and even represented the community at the Houses of Parliament to challenge what we thought were poor traffic plans for the construction of the HS2 Millington Viaduct.

We are confident that the material impact on the roads in the area is negligible, but have nonetheless developed a management strategy to help ease any potential problems.

Traffic Flow from Cookery School Activities

Car traffic to the cookery school follows **Millington Lane** between Chester Road and Reddy Lane. All our visitors are directed via road signage off Millington Lane and down our farm track (instead of along the very tight Millington Hall Lane).

We have reviewed CCTV footage of entry and egress to our classes in March 2025. Over this time, we observed many family or coworker groups sharing vehicles and an average of **6 cars per session**. Cars tended to arrive sporadically across the 30 minutes before their class start time and depart over the 15 minute period after the class ended.

Highways England-modelled traffic flow (in preparation for HS2) has allowed us to compare baselines with the increase in flow from our cookery school classes along the Millington Lane stretch, where the farm track is accessed. The following is based on the increase in public vehicle activity to this stretch over our opening hours, 10am to 10pm;

Cars per session	Total daily activity	% daily traffic increase
Average 6 cars	1.5 hours *2 sessions at 30 mins entry/15 mins exit per day	1.5%
Maximum class size 15 cars		4.3%

^{*}Based on the HS2 model of 516 journeys per day (41 vehicles per hour AM / 46 vehicles per hour PM)

Traffic Flow Management

National traffic guidelines suggest that a change of less than 10% is considered negligible, but we have nevertheless implemented the following to ensure we do not cause unnecessary traffic in the area;

- Our class sizes are capacity restricted and pre-booked, allowing us to tightly control the number of vehicles travelling
- We provide clear road signage so visitors use the correct access routes, and avoid the very tight Millington Hall Lane.
- We are reviewing possible incentives for our guests for travelling via public transport. e.g cycle or carpool. (for example, we currently offer free overnight parking for any guests who carpool home).
- Our deliveries are very sporadic, at 3-4 maximum drop offs per week. Deliveries are always scheduled 9am-5pm.

Parking Arrangements

A large, secure hardstanding area is available at the farm for all guests travelling to their classes via road. This is currently sufficient for our needs and there is no need for any farm-visitor vehicles to use public highways for parking.

Communications

Any guest is welcome to contact the Experience Manager at any time with traffic concerns.

Supporting documents for Premises License application for Cookery School at land at Millington Hall Farm [19-Aug-25]

