



HAMBLETON NEWS

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BAKING HOT

On September 1st, The Hambleton Bakery on Cottesmore Road, Exton sprung into life. Our little shop at one end of the Bakery has surpassed all of our expectations, serving some 300 customers on it's best day so far.

Traditional bread, made slowly with top quality English or French stone ground flour, makes up a significant part of our output. Clients who prefer to live dangerously have also been buying prodigious quantities of our fruit loaves and handmade muffins.

We have a small outlet in the Park Bar at Hart's, Nottingham and most products are also available at Hambleton Farm Fine Foods, our top local butcher in Gaol Street, Oakham.

We have taken the revolutionary step of replacing croissants and pains au chocolat for the Hambleton breakfast table with toasted muffins, manchet (a traditional English breakfast roll) and toast made from our various breads.

Julian Carter who heads the bakery operation has shown around an enormous number of interested parties since the launch and if you have not yet visited, I know he would love to show you his 60 year old, super gentle, Artofex mixer and his magnificent wood fired oven.

The Bakery is situated approximately 10 minutes drive from the hotel on the road that links the A606 and Cottesmore.

Tim Han



Fruit Loaf



Hambleton Bloomer



Hambleton Local



Hambleton Sourdough



Honey & Nut



Manchet (Breakfast Roll)



Muffin



White Loaf



Wholemeal

Riesling and Pinot Noir Dinner

Host: Hew Blair

Thursday, 27th November 2008

Dress: Dinner Jacket

Tickets: £100.00 per person
(inclusive of 12.5% service charge)

Apéritifs from 7.30pm

Sit down at 8.15pm sharp



Hew Blair is an old friend, who as buying director of Justerini and Brooks, has presided for many years over one of the best wine lists in the business. He has chosen to feature Pinot Noir and Riesling, his two favourite grape varieties as the theme of this dinner, and the wines have been chosen from Hambleton stocks, as well as Justerini's own selections.

MENU

En Apéritif: 2005 Eitelsbacher
Karthäuserhofsberg Riesling Späetlese

Tian of smoked Salmon
with beetroot & horseradish

2004 Braunerberger Juffer Sonnenuhr Riesling Späetlese Fritz Haag
2004 Wehlener Sonnenuhr Riesling Späetlese J J Prum

Risotto with snails & parsley
2005 Aloxe Corton Follin Arbelet
2005 Fixin La Croix Blanche,
André Geoffrey

Simply Roast Partridge
with celeriac purée
1997 Volnay Santenots Comtes Lafon
1997 Morey St Denis Clos de la
Bussière Georges Roumier

Selected English & French Cheeses
2005 Echendorfer Lump Riesling
Kabinett Trocken, Horst Sauer
1995 Nuits St Georges Les Cailles Robert Chevillon

Exotic Fruit salad
1992 Wallufer Oberberg, Riesling
Auslese, J.B. Becker

Coffee Petits Fours

Christmas Dinner

Hosts: Tim and Stefa Hart

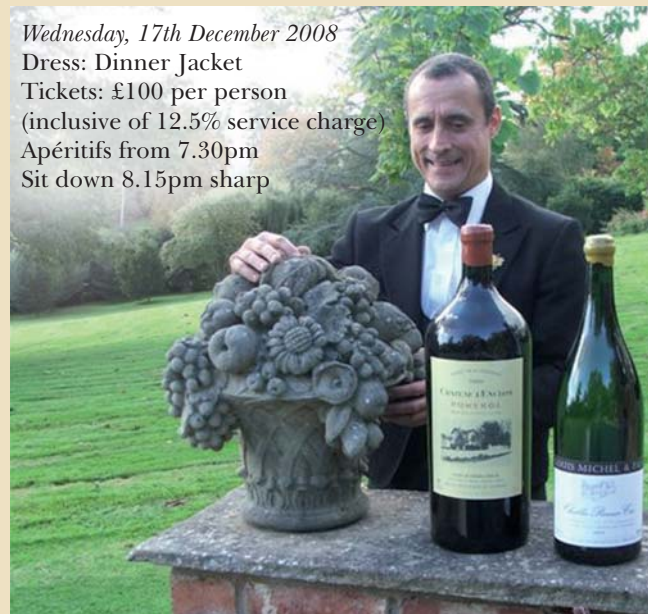
Wednesday, 17th December 2008

Dress: Dinner Jacket

Tickets: £100 per person
(inclusive of 12.5% service charge)

Apéritifs from 7.30pm

Sit down 8.15pm sharp



For this year's December dinner we have simply homed in on a few favourite dishes and to add spice to the festivities we have chosen some enormous bottles of wine, including Jeroboams of Louis Michel's Chablis Vaillons to wash down the shellfish and an Imperiale of the delicious Enclos Pomerol '98 for the sucking pig.

Jewish relatives, Muslim friends and fussy atheists who do not eat shellfish or pork can be accommodated with an alternative.

MENU

En Apéritif: Quo Vadis Cocktail

Ballotine of Foie Gras with citrus fruits
2004 Gewurztraminer Rolly Gassman

Platter of Shellfish
2005 Chablis 1er Cru Vaillons, Louis Michel (Jeroboam)

Roast Sucking Pig with prune and Armagnac Sauce
1998 Château L'Enclos Pomerol (Imperiale)

Christmas Pudding Soufflé
1995 Lillypilly Shiraz

Coffee and Chocolates

News of the Team

Angela Humphreys

Angie spent much of 1979 typing innumerable drafts of a business plan for a new Rutland Hotel to be opened the following year: Hambleton Hall.

The drafts were prepared on a mechanical typewriter with carbon copies. The work was very laborious but worthwhile nonetheless as the bank approved our proposal and the conversion work got under way.

Angie has stuck it out, working as Tim Hart's PA with one brief interlude for 29 years. Her extraordinary tact, calm perseverance and wisdom have won the admiration and affection of all of her colleagues and especially of her boss. Why on earth does she want to retire?



Graeme Matheson

Thank goodness Graeme does not, as far as we know, want to retire. But we could not allow the 25th anniversary of his arrival at Hambleton to pass without comment. The full saga is related on the back label of every Hambleton whisky bottle. In a nutshell Graeme

arrived with us only because his former employer in his native Fort William (Inverlochy Castle) closed for the winter and layed him off. He has been looking after our restaurant clients with consummate caring professionalism ever since.

Dates for the Diary 2008

Riesling and Pinot Noir Dinner at Hambleton Hall

Host: Hew Blair
Thursday, 27th November 2008

Christmas Dinner at Hambleton Hall

Hosts: Tim and Stefa Hart
Wednesday, 17th December 2008

New Years Eve Dinner Dance

Wednesday, 31st December 2008

Dates for the Diary 2009

Truffle Menu Hambleton Hall

January to Mid February 2009

Tutored Tasting & Lunch at Hambleton Hall

Host: Sommelier Dominique Baduel
Saturday, 17th January 2009

Cooking Game – One Day Residential at Hambleton Hall

Sunday, 25th to Tuesday 27th January 2009

Valentines Day Lunch at Hambleton Hall

Friday, 13th & Saturday, 14th February 2009

Great Wines of the Loire Dinner at Hambleton Hall

Host: Richard Kelley MW
Tuesday, 24th February 2009

Cooking Fish – One Day Residential at Hambleton Hall

Tuesday, 24th to Thursday, 26th February 2009

Macmillan Good As New Sale

Friday, 6th & Saturday, 7th March 2009
Barnsdale Lodge

Hidden England

Country Houses & Gardens open March/April to September 2009

Discover One of Britain's Best Kept Secrets.....

<http://www.hiddenengland.org>

Belton House, Belvoir Castle, Grimsthorpe Castle, ~
Burghley House, Rockingham Castle

Patisserie & Bakery Cooking – One Day Residential at Hambleton Hall

Monday, 11th to Wednesday, 13th May 2009

F1 Grand Prix, Silverstone

Friday, 19 to Sunday, 21st June 2009
www.silverstone.co.uk / 08704 588300

The CLA Game Fair at Belvoir Castle

Friday, 24th July to Sunday, 26th July 2009

Burghley Horse Trials, Lincolnshire

Thursday, 3rd to Sunday, 6th September 2009
www.burghley-horse.co.uk / 01780 752451

Dates for the Diary 2010

F1 Grand Prix will be held at Donnington

Date to be confirmed

Great Wines of the Loire Host: Richard Kelley MW

Tuesday, 24th February 2009

Dress: Dinner Jacket

Tickets: £100.00 per person
(inclusive of 12.5% service charge)

Apéritifs from 7.30pm

Sit down at 8.15pm sharp

This will be a Seafood Dinner, the menu and wines will be confirmed in due course.

Valentine's Lunch

Friday, 13th & Saturday, 14th February 2009

This year we will be offering a special Valentines three course set lunch for £45.00 per person (plus 12.5% service charge). Please pre-book.

MENU

Crab Avocado & Ginger Beer Cocktail

Roast Loin of Fallow Venison flavoured with
Szechuan pepper & caramelised endive

Dark Chocolate Fondant with bitter orange sorbet

Coffee & Chocolates

Autumn & Winter Breaks at Hambleton Hall

Over the next few months we are offering two special breaks for guests wishing to stay during the week.

The offer includes one night's accommodation in one of our standard double bedrooms, a 3 course set dinner from a selection of 2 menus and continental breakfast.

The price before Christmas is £142.50 per person and after the New Year is £132.50 per person, inclusive of vat & based on 2 people sharing, excludes public holidays.

For more details and to find out about our Late Breaks please visit our website www.hambletonhall.com and see under Accommodation & Breaks, Special Breaks at Hambleton Hall.



Truffle Menu

We will create a truffle menu for our truffle lovers in the New Year which will be available from mid January to mid February. We are hoping for an excellent season but snow or frost can spoil the party at any time! Please contact us in the New Year for our truffle menu and the price. We also ask truffle lovers to pre book.



New Year's Eve Dinner Dance 2008

The only night of the year, when the dance floor will be down and guests are able to dance the night away to some well-loved rock and roll numbers.

Champagne Reception: 8.00pm

Dinner: 9.00pm

Dress: Black Tie

Price: £225 per person, inclusive of 12.5% service and the following:

Champagne on arrival, Six Course Dinner with Coffee & Chocolates, Wine throughout the dinner, Champagne to see the New Year in, Music and Dancing.

If any one prefers to choose their own wines £50.00 of the total cost will be re-allocated towards this.

MENU

A Taste of Minestrone

Ballotine of Foie Gras
with orange & ginger bread

2004 Roan Gewurztraminer Vendemmia Tardiva Sudtirol

Scallop Baked in its own shell
2006 Leeuwim Estate Prelude Chardonnay

Roast Saddle of Fallow Venison
with caramelised endive
1999 Savigny Les Beaune Aux Grands Liards Domaine Camus
Bruchon

Vacherin & Stilton with grapes & celery
2003 Schioppettino Bressan Isonzo Friuli

Passion Fruit Tart
with passion fruit sorbet
2005 Coteaux du Layon Domaine Branchereau

Coffee & Chocolates

Relais & Châteaux' Finest Hour Relived

Tim and Stefa Hart were mightily chuffed to be asked by a group of hoteliers who formerly owned and ran some of Britain's best small hotels, to host a two day reunion.

A surprise visitor was Jaume Tapies, President of the Relais & Châteaux Association.

The first reader (excluding those actually present, Relais Members and their families) to put the correct hotel against each of the group wins a magnum of house champagne.

The Hotels represented are Hambleton Hall, Longueville Manor, Bath Priory, Hunstrete House, Gravetye Manor, Gidleigh Park, Inverlochy Castle, Farlam Hall, Chewton Glen, Bishopstrove House, The Bell at Aston Clinton, Ston Easton Park and El Castell.



Cookery Schools

This year we have planned three ONE day schools each with its own theme.

The schools start at 10am working through until lunch time when we stop for a light lunch. The afternoon session will finish around tea time.

The price is for one person in a double room (single occupancy) and assumes a two night stay with light lunch and dinner on the day of the school included. Dinner is not included on the night of arrival.



Cooking Game

Sunday, 25th to Tuesday, 27th January 2009

Cost £430.00 per person

(two people sharing a double bedroom £610)

This day covers our favourite techniques for roasting game birds, making an accompanying sauce, making game pies, terrines and other specialities.

Cooking Fish

Tuesday, 24th to Thursday, 26th February 2009

Cost £430.00 per person

(two people sharing a double bedroom £610)

This day starts with a short session on how to evaluate the freshness of the raw ingredient and basic preparation techniques.

The rest of the day is devoted to our preferred methods for sauté-ing, poaching and baking fish together with favourite sauces and a great fish terrine.

Patisserie & Bakery Cooking

Monday, 11th to Wednesday, 13th May 2009

Cost £530.00 per person

(two people sharing a double bedroom £710)

The morning will focus on the patisserie elements, soufflés, desserts and ices.

The bakery part of the day will be an insight in to traditional breads and will take place at Hambleton Bakery with Julian Carter.



Hart's Theatre Packages

We have top price show tickets for the following performances at the Royal Concert Hall in Nottingham and are offering breaks which include: double bedroom, English breakfast, car parking, pre-theatre dinner at Hart's restaurant and tickets. Rates start from £220 for 2 people.

Royal Concert Hall Thursday, 20th November 2008 **Mozart by Candlelight**

A sumptuous evening of the world's most beautiful music, presented in 18th Century costume in an evocative candle-lit style setting.

Royal Concert Hall Thursday, 4th December 2008 **Hallé Christmas Concert**

Featuring, Puccini: 'Addio Fiorito Asil' from Madame Butterfly, Donizetti: 'Quanto e Bella' from L'Elisir d'Amore, Flotow: 'M'appari' from Martha, Niles arr. Rutter: 'I Wander as I Wonder', Holst: 'In the Bleak Midwinter', Tchaikovsky: Suite from The Nutcracker, Rimsky Korsakov: Christmas Polonaise.

Royal Concert Hall Friday, 5th December 2008 **Jools Holland**

Bringing audiences another taste of his blues and boogie woogie fun, Jools Holland - the hardest working and most prolific British musician, promises a trademark foot-stomping night out.

Royal Concert Hall Friday, 12th December 2008 **St Petersburg Ballet Theatre - The Nutcracker**

This talented young company is recognised as one of the few genuine Russian companies visiting the UK. Beautiful productions and superb dancing make the St Petersburg Ballet Theatre, the hot favourite for those looking for festive family entertainment.

Royal Concert Hall Friday, 9th January 2009 **Anton & Erin - 'Cheek to Cheek'**

Join Anton du Beke and Erin Boag from BBC's 'Strictly Come Dancing', in a glamorous celebration of Ballroom and Latin song and dance.



HART'S
NOTTINGHAM

Hart's Operatic Delights

Opera North is one of the most respected opera organisations in the country and challenge the preconceptions of operatic theatre through their imaginative and high quality productions. We have top price tickets for the following performances at the Theatre Royal in Nottingham and are offering breaks which include: double bedroom, English breakfast, car

parking, pre-theatre dinner at Hart's restaurant and tickets. After the performance Hart's welcome you back to The Park Bar for a glass of something delicious and a selection of French & English Cheeses to complete your evening. Rates start from £275 for 2 people.

The Theatre Royal Thursday, 20th November 2008 **Of Thee I Sing, Gershwin**

Mirroring the month when the US Presidential elections 2008 will be white-hot news, Opera North takes a humorous look at politics with Gershwin's musical.

The Theatre Royal Friday, 21st November 2008 **Tosca, Puccini.**

One of the world's most popular operas, Puccini's dramatic Tosca has been given a contemporary twist by director Christopher Alden.

The Theatre Royal Saturday, 22nd November 2008 **I Capuleti e i Montecchi, Bellini**

The Capuleti and the Montecchi are rival political factions, striving for dominance through war and politics. Meanwhile, behind the scenes, a gentle love story between Romeo and Giulietta, each from opposing sides of the political divide, threads throughout.

Please telephone Hart's Nottingham on 0115 988 1900 to make your reservation.

All theatre offers are subject to availability.

Macmillan Good As New Sale **Friday, 6th & Saturday, 7th March 2009** **Barnsdale Lodge**

Macmillan Cancer Support are again holding the shopping event of the year! New and nearly new clothes for men, women and children, hats, handbags, furs, shoes and accessories are donated throughout the year, many of which carry designer labels such as Chanel, Prada, Gucci, Louis Vuitton, Dior and many others.

The Good As New Sale has now been running for a staggering 42 years and is the largest of its kind in England. Last year the sale raised over £43,000.

Friday, 6th March

Tickets: £15 (Please contact Trish Ruddle on 01572 724 400 from the New Year or order by post now: Stefa Hart, Macmillan, Old Hall Cottage, Market Overton, Rutland LE15 7PL. Please enclose a stamped addressed envelope)

(Champagne & Canapés kindly provided by Hambleton Hall)

Times: 5.00pm to 8.30pm (Champagne Reception from 6.00pm)

Saturday, 7th March

Free Entry

Time: 8.30am to 1.00pm

If you have any NEW or NEARLY NEW clothes you would like to donate, please drop them off at Hambleton Hall, or contact Stefa Hart on 01572 767145, thank you.



HAMBLETON HALL

Wine Offer

AUTUMN 2008

NV Champagne Rosé René Jolly, Landreville

Together with Pinot Grigio, Champagne Rosé has been the big success story of the past couple of years. This wine is dry but with a nice Pinot Noir aroma. It works well on its own or with chicken, veal and fish dishes.

£261.00 per case of 12 including VAT

NV Champagne René Beaudouin Blanc de Blancs, Nogent L'Abbesse

This wine has featured in each of our 30 newsletters. I took a case as a present recently to a house party in Scotland and it received an emphatic thumbs up even compared to Bollinger NV and other better known offerings. The price has crept up after a long period of stability reflecting exchange rate and other factors. The Blanc de Blancs style results in a refreshing wine with adequate maturity and great balance.

£220.00 per case of 12 including VAT

Italian White from Umbria

2006 Bianco di Torgiano, Lungarotti

This wine was first tasted with a pal overlooking a glorious Umbrian terrace and landscape. Having located a UK importer I was a little anxious that the wine might taste less brilliant overlooking Rutland water. But all is well. The bone dry mix of Trebbiano and some Grechetto grapes has a slightly smokey almond quality that makes it an excellent alternative to the ubiquitous Pinot Grigio.

£100.00 per case of 12 including VAT

Tutored Tasting & Lunch

Saturday, 17th January 2009

Tasting starts: 12 noon

Light Lunch: 1.15pm

Tickets: £65.00 per person (inclusive of 12.5% service charge)

Sommelier Dominique Baduel's next tasting will compare and contrast, spicy reds from Rhône grape varieties using examples from France and California.

FRANCE

2004 Seguret Côtes du Rhône Village
domaine de Mourchon

2004 Vacqueyras domaine de la Garrigue

2002 Hermitage "Cuvée Emilie" domaine des Remizières

1998 Bandol La Migoua Domaine Tempier

CALIFORNIA

2005 Qupé Syrah Central Coast

2005 Ridge Lytton Spring Zinfandel Sonoma

2003 Le Cigare Voalnt Bonny Doon Santa Cruz

1995 Jade Mountain Mourvèdre

Two inexpensive clarets with a little maturity

2001 Ste. Colombe, Cotes de Castillon

A very good value Claret which is rounded, gentle and fruity.

£119.00 per case of 12 including VAT

2000 Trebiac Graves

The vintage produced bigger plumper wines than 2001.

This is a nice cedary example

£133.00 per case of 12 including VAT

And a charming youngster already enjoyable...

2003 La Croix des Moines Lalande de Pomerol

The Vintage produced very ripe wines. This one has plenty of Merlot fruit and spice and well rounded Tannins

£144.00 per case of 12 including VAT

Very Fine South African Sauvignon

2007 Chamonix Reserve Sauvignon Blanc

From vineyards some 1500 feet above sea level near Franschoek.

This wine has a lovely balance of fruit and minerality. Less grassy than New Zealand, more expressive than Pouilly Fumé. The wine is given a little more weight by gentle exposure to some French oak.

£106.00 per case of 12 including VAT

And a favourite Old World example...

2007 Reuilly Les Pierres Plates, Denis Jamain

If the word "Reuilly" were easier to pronounce I suspect the wine would be the same price as Sancerre. It is mineral, elegant and lightly aromatic.

£118.00 per case of 12 including VAT

*For Collection Only at
Hambleton Hall or Hart's, Nottingham*

