



HAMBLETON NEWS

Telephone: (01572) 756991 Fax: (01572) 724721 www.hambletonhall.com E-mail hotel@hambletonhall.com
Hambleton Hall, Hambleton, Oakham, Rutland LE15 8TH

KEEP YOUR SHOES ON AND PHONE A FRIEND

Since the New Year, our phone has mercifully been busy. Of course, our 'Lunch for Even Less' promotion gets the phone going. Over the five weeks from January 19th to February 27th we expect to serve around 750 mostly local clients a delicious two course lunch for £18.50. But January will exceed our expectations for room reservations despite challenging economic conditions affecting all of our clients in one way or another.

As I was herded through the sheep pens at Luton Airport recently, a polite but firm voice instructed me to take my shoes off. This was the Eureka moment. Could it be that it's the "sheep'n shoe" business at the airport that's driving our loyal customers to come to us? If only these nice security people would realize that its not the 'shoe bomber' they need to be looking out for but the 'boxer-short bomber". If they could only ask us all to take our trousers off the phone really would ring!

The nearest thing we have to a sales force is our satisfied customers. That is why we have devised our 'phone-a-friend' promotion this spring to encourage faithful supporters to spread the message.

We can guarantee bulbs of some kind from now on to enliven the winter and spring days. As I write the aconites have courageously made their first tentative appearance. The badgers are licking their lips and I have a new patent repellent. Human hair collected from the local hair salons and sprinkled on the emerging bulbs.

Tim Han



"PHONE A FRIEND"

Over the years we have built a loyal clientele who visit us in winter, midweek, for rest recreation and a couple of fine dinners. Our rates are at their lowest at such a time and our Club Members stay for free. (Details of club membership from reception).

This year our "Phone a Friend" scheme has been designed to encourage our valued regulars to spread the word to friends who might also enjoy a winter break. If you visit us before June 1st this year and bring with you a couple who have not stayed with us before, we will reduce your accommodation bill by 25% to thank you for the introduction.

Throughout the year we now have several Special Breaks and Late Breaks, for further details please see our website, www.hambletonhall.com under Accommodation.

Seafood and Wines of the Loire Dinner Host: Richard Kelley MW

Tuesday, 24th February 2009
Dress: Dinner Jacket
Tickets: £100 per person
(inclusive of 12.5% service charge)
Apéritifs from 7.30pm
Sit down at 8.15pm sharp



For this dinner we plan to feature Aaron's "Assiette de Fruits de Mer" to give enthusiasts a chance to enjoy some Oysters, Crabs, Clams and other shellfish followed by a Seabass paired with some very interesting and top quality Loire wines chosen by Richard Kelley MW, who looks after the Loire Portfolio for our neighbouring wine specialist Richards Walford.

MENU

En Apéritif: 1987 Vouvray Pétillant Domaine Huet

Assiette des Fruits de Mer
2004 Sancerre "Chene Marchand" Merlin Cherrier
2007 Reuilly Pierres Plats Denis Jamain

Poached Fillet of Seabass, Bouillabaisse Sauce
2005 Montlouis "Le Volagré" Stéphane Cossais
2005 Vouvray "Le Mont" Demi-Sec Domaine Huet

Selected Cheeses
2005 Bourgeuil Racines, Frédéric Mabileau

Variations of Pear
Wine: to be advised

Coffee & Chocolates



Music From the Barber's Shop "Something for the Weekend"

Tuesday, 21st April 2009
Dress: Dinner Jacket
Tickets: £100 per person
(inclusive of 12.5% service charge)
Apéritifs from 7.30 pm
Sit down at 8.15pm sharp



Our singers are better looking!

"Something for the Weekend" is a small group of marvelous musicians from Nottingham singing popular classics in close harmony. They will enliven our last dinner for this season which in other respects has been taken as an opportunity to showcase some favourite wines and new creations from the kitchen.

Spanish Wines: Differing Styles Host: Ed Adams MW

Wednesday, 25th March 2009
Dress: Dinner Jacket
Tickets: £100 per person
(inclusive of 12.5% service charge)
Apéritifs from 7.30pm
Sit down at 8.15pm sharp



Ed Adams MW is a Spanish wine expert who was a wine buyer for the Co-op and more recently director and buyer of things Spanish for Western Wines. After the sale of Western Wines in early 2006, Ed has been working with two South African friends to make quality wines in Spain and we will have a chance to taste his widely admired Monastrell and Muscadell wines at this dinner.

The wines chosen for the rest of the dinner include two powerful Spanish wines which have won very high "Parker Points" and two relatively traditional Riojas which win very high "Hart Points". It will be very interesting to see what our clients like with Ed referee-ing!

MENU

En Apéritif: Fishy Tapas
Albariño Pazo de Señorans

Chorizo Raviolo
2001 Tirant Torra Roilan, Priorat
2002 Valenciso Reserva, Rioja

Roast Milk Fed Spanish Lamb with Tumbet
2004 Alonso del Yerro, Cuvée Maria, Ribeira del Duero
1997 Urbina Reserva, Rioja

Selected Spanish Cheeses
2007 Bascula the Gauntlet, Monastrell

Santiago Tart
2006 Bascula, Casta Diva, Moscatel

Coffee & Chocolates

MENU

En Apéritif: 2007 Gavi di Tessarolo, La Fornace

Seared Scallop
2006 Soave, Tamellini

Fricassé of new season's Morels
2003 Schiopettino Bressan

Roast Quail with Fennel
1999 Castello di Fonterutoli, Chianti Classico

Selection of English & Continental Cheeses
2004 Amarone Corte Figaretto

Tastes of Passion Fruit
2004 Roan Cuvée Bianco Termeno

Coffee & Chocolates

Dates for the Diary 2009

Truffle Menu Hambleton Hall

January to Mid February 2009

Valentines Day Lunch at Hambleton Hall

Friday, 13th & Saturday, 14th February 2009

Snowdrops at Easton Walled Gardens

14th – 22nd February 2009, www.eastonwalledgardens.co.uk

Cooking Fish - One Day Residential at Hambleton Hall

Tuesday, 24th to Thursday, 26th February 2009

Great Wines of the Loire Dinner at Hambleton Hall

Host: Richard Kelley MW
Tuesday, 24th February 2009

Macmillan Good As New Sale

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

Short Break for Antique Collectors at Hambleton Hall

Sunday, 22nd to Thursday, 26th March 2009

Spanish Wines: Differing Styles Wine Dinner at Hambleton Hall

Host: Ed Adams MW
Wednesday, 25th March 2009

International Antiques & Collectors Fair, Newark Showground, Notts.

April, 2nd & 3rd 2009 - June, 4th & 5th 2009
August, 6th & 7th 2009 - October, 8th & 9th 2009
December, 3rd & 4th 2009
www.dmgantiquesfairs.com / 01636 605107

Hidden England

Country Houses & Gardens open March/April to September 2009

Discover One of Britain's Best Kept Secrets.....
www.hiddenengland.org

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

Music from the Barber's Shop, "Something for the Weekend"

Wine Dinner at Hambleton Hall

Tuesday, 21st April 2009

Patisserie & Bakery -

One Day Residential at Hambleton Hall

Monday, 11th to Wednesday, 13th May 2009

Mundy Cruising & Silversea in partnership with Hambleton Hall, Lunch

Thursday, 14th May 2009

Garden Day at Hambleton Hall

Tuesday, 9th June 2009

Rutland Agricultural Society's 177th Annual Country Show,

Burley on the Hill
Sunday, 7th June 2009

LTA Nottingham Tennis Open

Thursday, 11th to Sunday, 14th June 2009
www.lta.org.uk

East of England County Show, Peterborough Showground

Friday, 19th to Sunday, 21st June 2009

F1 Grand Prix, Silverstone

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

Cottesbrooke Hall Plant Finders Fair

www.cottesbrookehall.co.uk
Friday, 26th to Sunday, 28th June 2009
Open Daily from 10.00am until 5.30pm

Tutored Wine Tasting and Supper at Hambleton Hall

Friday, 26th June 2009

Grange Park Opera at Nevill Holt, Leicestershire

Rigoletto
Thursday, 9th, Saturday, 11th, Sunday, 12 & Tuesday, 14th July 2009
Norma
Friday, 10th July 2009
www.grangeparkopera.co.uk / 01962 868888

The CLA Game Fair at Belvoir Castle

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

The 19th Birdwatching Fair, Egleton Nature Reserve, Rutland Water

Friday, 21st to Sunday, 23rd August 2009
www.birdfair.org.uk / 01572 771079

Burghley Horse Trials, Lincolnshire

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

International Cricket at Trent Bridge, Nottingham

NatWest One Day International,
England vs Australia
Tuesday, 15th & Thursday, 17th September 2009

Annual Mushroom Hunt at Hambleton Hall

Saturday, 10th October 2009

Dates for the Diary 2010

F1 Grand Prix 2010 will be held at Donington Park

Dates for the 2010 Grand Prix will be confirmed in August 2009

Burghley Horse Trials, Lincolnshire

Thursday, 2nd to Sunday, 5th September 2010
www.burghley-horse.co.uk / 01780 752451

Cookery Schools

We have two more ONE day schools planned for this year, 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. We also have a handful of places for anyone wishing to attend day only, the cost per person is £165.00 including lunch.



Cooking Fish

Tuesday, 24th to Thursday, 26th February 2009

Cost £430.00 per person

(two people sharing a double bedroom £610.00)

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

Monday, 11th to Wednesday, 13th May 2009

Cost £530.00 per person

(two people sharing a double bedroom £710.00)

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.

Mundy Cruising & Silversea in partnership with Hambleton Hall

Thursday, 14th May 2009

Tickets: £47.50 per person (inclusive of 12.5% service charge)

Including: Coffee on arrival, apéritif, three course lunch with coffee & chocolates

Morning Coffee: 11.30am

Luncheon: 12.30pm

Informal presentation during lunch

Mundy Cruising is the country's oldest, and leading, cruise-only retailer. Founded in 1970, they enjoy a hard-earned reputation that is second to none in the industry for both expertise and levels of personal service.

Silversea's fleet of four of the most elegant ships at sea is to have a new member. In December, Silversea will present their latest luxury cruise ship, Silver Spirit. With more onboard choice than ever before, Silver Spirit will boast six dining rooms, an expanded spa, and the largest suites in the fleet, 95% of which feature a private veranda.

Both Mundy Cruising and Silversea have a long established relationship with Hambleton Hall, the luncheon will give guests an opportunity to learn more about Silversea Cruises and meet the experienced Mundy team.

MENU

—◆—
Terrine of Chicken & Artichoke
—◆—

Pan Fried Fillet of Seabream with an escabeche of vegetables
2006 Bianco di Torgiano
—◆—

Egg Custard Tart with Rhubarb
—◆—

Coffee & Chocolates



Tutored Wine Tasting and Supper with Sommelier Dominique Baduel

Friday, 26th June 2009

Dress: Suit

Tickets: £85.00 per person (inclusive of 12.5% service)

Tasting starts: 7.15pm

Dinner: 8.15pm

This tasting featuring the Riesling grape represents an unusual opportunity to hold one of these successful series in the evening. The tasting will compare 8 fine examples of old and new world wines and we will then serve a three course supper with some suitable accompanying red and white wines.

Full details for the evening will be confirmed in due course.

Visiting Gardens with Neil Hewertson, B.Sc., M.I. Hort.

Tuesday, 9th June 2009

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

Start the day: 10.00am at The Old Hall, Market Overton
(please arrive by 9.55am)

Estimated end to the day: 4.00pm

This year's garden visit will take place on Tuesday, 9th June. Neil Hewertson who is head gardener at Stowell Park and consultant for our gardens at Hambleton and Market Overton will be in attendance to answer your questions.

The day starts with coffee at 10.00am at the Old Hall Market Overton and a quick look at the Hart's private garden. Our next stop is a recently restored garden at Goadby Marwood of which we have heard great things (by kind permission of Mrs Westrop) before returning to Hambleton for a seasonal three course lunch with wine.

After lunch there will be plenty of time to look at the Hambleton Garden and ask Neil any questions you may have. Tickets £65.00, include garden entrance lunch and wine.



NEW BAKERY SHOP OPENING

As we go to press we are close to signing on the dotted line for a new bakery shop in the centre of Stamford. We hope to open in March of this year. You can now buy our bread at the bakery near Exton and at our shop in Oakham, on Gaol Street. Full details can be found on our website www.hambletonbakery.co.uk.



Hart's Theatre Packages

We have top price show tickets for the following performances at the Royal Concert Hall and Theatre Royal in Nottingham and are offering breaks which include: double bedroom, English breakfast, car parking, 2 course pre-theatre dinner at Hart's Restaurant and tickets. Rates start from £235 for 2 people.

Fame the Musical Royal Concert Hall

Saturday, 14th March 2009

(Rates start from £235.00 for 2 people)

FAME THE MUSICAL is packed with breathtaking dance routines and unforgettable songs as the students of New York's High School for the Performing Arts find themselves on an inspiring journey of laughter, tears, heartache and romance. The multi-talented cast performs with explosive vitality that has audiences dancing in the aisles and out of the theatre, night after night, determined to 'live forever'.

Riverdance Royal Concert Hall

Friday, 20th March 2009

(Rates start from £260.00 for 2 people)

An innovative and exciting fusion of Irish and international dance including a spectacular array of talent from Spain, Russia and America, propels traditional dance and music into the present day, capturing the imagination of audiences across all ages and cultures. Now, for the very last time UK audiences can experience the magic that is Riverdance.



Royal Philharmonic Orchestra Royal Concert Hall

Tuesday, 28th April 2009

(Rates start from £235 for 2 people)

Charles Dutoit: conductor

Jean-Philippe Collard: piano

Charles Dutoit's name is a byword for great performances of French music so this visit by the RPO's new

Principal Conductor is a mouth-watering prospect. Berlioz's swashbuckling overture, *Le Corsaire*, sails into town before the great French pianist, Jean-Philippe Collard takes us into the heady, jazz-inflected world of Ravel's Piano Concerto. Be prepared to be seduced by the dreamy beauty of its slow movement and see if you can keep up in the breathless chase of the finale.

Shakespeare's timeless tragedy, *Romeo and Juliet*, inspired Prokofiev to write an equally unforgettable ballet that combines edge-of-the-seat drama with spectacular scene setting. Using all the colours of the orchestra, Prokofiev vividly captures the all-consuming passion of the star-crossed lovers and the fierce skirmishes of their warring families.

Berlioz: Overture Le Corsaire

Ravel: Piano Concerto in G

Prokofiev: Romeo and Juliet (excerpts)

Evita The Theatre Royal

Friday, 22nd May 2009

(Rates start from £235 for 2 people)

Bringing to life the dynamic, larger-than-life persona of Eva Peron, who, from young and ambitious beginnings, gained enormous wealth and power during her ultimate rise to 'sainthood'. Featuring some of the biggest and most inspiring stage music ever written including *Don't Cry For Me Argentina*, *On This Night of a Thousand Stars*, and *Another Suitcase in Another Hall*, this brand new production of Tim Rice and Andrew Lloyd Webber's extraordinary musical truly promises to be the theatrical event of the year!

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, supplying Macmillan nurses in the county 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)

(Champagne & Canapés kindly provided by Hambleton Hall)

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

Saturday, 7th March

Free Entry

Times: 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.

A Short Break for Antique Collectors at Hambleton Hall Sunday, 22nd to Thursday, 26th March 2009

Nicholas Merchant has for many years organised holidays designed for people with an interest in fine art and antiques, the emphasis being on a pleasant and relaxing time in the company of fellow enthusiasts, rather than formal teaching.

Nicholas Merchant's career has mirrored his abiding interest in antiques and embraces architecture, particularly country houses, their collections and gardens. Through his work at Sothebys and Phillips, Auctioneers in London and Leeds, he has acquired a wide general knowledge of antiques.

This break will include a private visit to Burghley House, Grimsthorpe Castle and Drayton House. In addition there will be talks on the "Collecting Interests of Queen Mary", the bejewelled Consort of George V, as well introductions to the history and architecture of both Burghley House and Grimsthorpe Castle.

The price per person is from £840.00, based on 2 people sharing a standard double bedroom, set 3 course dinner on each evening, entry to the private houses, lectures, transport on one day and lunch at the Olive Branch. For the full programme please contact our reception team.



HAMBLETON HALL

Wine Offer

SPRING 2009

Economic conditions have had an effect on the wine market as you might imagine. The most exotic and expensive wines have fallen sharply in price. Unfortunately "normal" wine for drinking where it comes from the Eurozone is becoming more expensive. We are pursuing two strategies to mitigate the situation. We are buying stocks of older wines already in the UK and snooping around countries like Australia and South Africa whose currencies have been weaker than the Euro.

NV Champagne René Beaudouin Blanc de Blanc, Nogent L'Abesse

This supplier is amazingly consistent and his wine much better than most NV Grands Marques. Crisp, fresh but with some roundness and maturity.

The perfect apéritif.

£245.00 per case of 12 including VAT

NV Varichon et Clerc (Sparkling)

This delicious French sparkler from an old established firm in the Savoie region comes in handy for those who are finding new Champagne prices a little steep or for those delicious drinks like the "Quo Vadis

Aperitivo" that mix sparkling wine with other ingredients. Grapes are sourced from the Savoie area and include Chenin blanc, Macabeu, Mollet and a little Chardonnay

£123.00 per case of 12 including VAT

A pair of good value wines from South Africa

2008 Cape Chamonix Blanc, Franschoek

Delicious crisp and refreshing blend of Sauvignon, Chardonnay and Chenin

2006 The Ruins Organic Syrah, Robertson

Round rich and ready

£88.00 per case of 12 bottles (or mixed case) including VAT

"Ten years on" Mixed Burgundy case

1999 Gevrey Chambertin Clos Tamisot, Serafin

1999 Nuits St Georges 1er Cru Champs Perdrix, Michelot

1999 Nuits St Georges, Chevillon

1999 Pommard 1er cru Epeneaux, de Courcel

1999 Volnay St Francois, Roblet Monnot

1999 Vosne Romanée, Engel

Having bought quite heavily the much admired '99 vintage, none have yet appeared on the Hambleton list. This case provides those who do not have their own cellar of mature burgundy with a chance to try a range of wines from top Domaines at a price which is not much different from the price of the latest vintage.

£375.00 per mixed case of 12 including VAT

Sensible Claret

2003 La Croix des Moines, Lalande de Pomerol

This wine is drinking well now. Mostly Merlot, it has a round supple style with plenty of fruit and enough backbone to last at least five more years.

£146.00 per case of 12 bottles including VAT

Southern France

2005 Faugères, Leon Barral

This lovely vineyard has exceptionally old vines and very skilled winemaking and produces a wine that has become a great favourite over the past twelve months. The grapes are Carignan, Grenache and Cinsault. The wine has a similar weight to a Chateaufort but a character all of its own with notes of spice and charcuterie. It has plenty of character but never seems heavy or over alcoholic.

£155.00 per case of 12 including VAT

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

Tutored Tastings & Lunch

Saturday, 21st March 2009

Tasting starts: 12 noon

Light Lunch: 1.15pm

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

Sommelier Dominique Baduel's next tasting will compare and contrast, 4 examples of Tempranillo from Spain with 4 examples of Sangiovese from Italy.

SPAIN

2004 Urbina Crianza Rioja

2004 Arzuaga Crianza Ribeira del Duero

2001 Roda II Reserva Rioja

1999 Alion Ribera del Duero

ITALY

2006 Brolio Chianti Classico

2002 Rosso di Montalcino Il Potazzino
Gorelli

2001 Brunello di Montalcino Argiano

1997 Castello di Brolio Chianti Classico



Saturday, 2nd May 2009

Tasting starts: 12 noon

Light Lunch: 1.15pm

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

Dominique's next tasting in this series will compare and contrast, Sauvignon Blanc with examples from France (Loire Valley) and examples from South Africa and New Zealand.

FRANCE

2007 Reuilly Les Pierres Plates Denis Jamain

2004 Sancerre Le Chêne Marchand Thierry Merlin Cherrier

2007 Sancerre MD Henri Bourgeois

2006 Pouilly Fumé Demoiselle Henri Bourgeois

SOUTH AFRICA

2007 Iona Sauvignon Blanc Elgin

2007 Chamonix Reserve Sauvignon Blanc Franschoek

NEW ZEALAND

2006 Dog point Sauvignon Blanc Marlborough

2006 Dog Point Sauvignon Blanc Section 94 Marlborough