



HAMBLETON NEWS

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Noel Coward - He's Back!

Noel Coward was a precocious 15 year old would-be theatrical when he paid his first visit to Hambleton Hall as the guest of Eva Astley-Cooper. At the time he had had minimal exposure to the upper-class manners and wit of which Mrs Cooper was a brilliant exponent, and she provided him with many ideas for his later work. I am excited by the prospect of "John Standing sings Noel Coward" to be performed in our drawing room (on July 26th / 27th & 28th) where the young Noel was often amused the house guests some 80 years ago. John Standing is a distinguished actor from a great theatrical family. His theatrical career includes a number of roles in Noel Coward plays in the West End and on Broadway and earlier this year he performed his



John Standing

Noel Coward show to considerable acclaim in London at Bellamy's and Pizza on the Park.
See you there!

Tim Han

Tickets:

Concert, dinner & wine - £115 per person
Concert, dinner, wine & bedroom - £230 per person,
based on 2 people sharing a standard bedroom, includes
continental breakfast & vat.

Dress: Dinner Jacket
Apéritifs & canapés: 7.00pm
Concert: 7.30pm (approx 1hr)
Followed by dinner

Hambleton Bakery – now we are three

In April we opened our third shop. A big thank you is owed to all those Hambleton clients who have found their way to Ironmonger Street and contributed to the flying start enjoyed in Stamford.
Fresh pasta made daily at our Exton Bakery and a range of sauces from Luigis in London, Fulham Rd are new products for our range and they are going well in Stamford.

Exton Bakery • Oakham Gaol St • Stamford Ironmonger St

www.hambletonbakery.co.uk

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 and Pinot Noir grapes represents an unusual opportunity to hold one of these successful series in the evening. The tasting will compare and contrast 4 examples of Alsace & German Riesling and 4 examples of Pinot Noir from Burgundy, New Zealand and California. Following the tasting we will then serve a three course supper with some suitable accompanying red and white wines.

Riesling

2004 Riesling Les Princes Abbés Domaine Schlumberger

2004 Riesling Rolly Gassmann

2005 Eschendorfer Lump Riesling Kabinett Trocken
Franken

2005 Bernkasteler Badstube Riesling Spätlese

Pinot Noir

2005 Aloxe Corton Domaine Follin Arbelet

1999 Vosne Romanée René Engel

2006 Neudorf Tom's Block Pinot Noir Nelson

2000 Au Bon Climat Pinot Noir "La Bauge Au Dessus"
Santa Maria

Fungi-Foray & Lunch

Saturday, 10th October 2009

Dress: Practical!

Tickets: £85.00

Includes: Foray, mini fungi book, coffee, lunch & wine

Location: To be confirmed

Hunt: Estimated start time 10.00am

Our eighth Mushroom Hunt led by mycologist Paul Nichol. Over the last few years we have uncovered plenty of mushrooms for identification and a few that are worth eating like the delicious varieties in our picture.

Each year we have seen the number of intrepid hunters increase and we hope to find a suitable location for the hunt nearer the time, much will depend on the weather this summer.

I hope that as many of you as possible will join us for the Fungi-foray followed by lunch back at Hambleton.

MENU

En Apéritif: *Cape Chamonix, Cap Classique 2004*

Ravioli of wild mushrooms with a wild mushroom
consommé

2004 Macon Chardonnay, St Denis

Slow cooked Braised Blade of Beef with ceps

2006 Mercurey Raquillet

Apple Crumble Soufflé

2006 Coteaux du Layon "Chaume"

Coffee with home made Chocolates

Grouse Lunch

Saturday, 12 September 2009

Tickets: £85.00

Apéritifs from 12.45pm

Sit down at 1.15pm sharp

After a cold winter, and with a hot summer predicted, who knows how the Grouse Moors will fare this year? Fingers crossed they will see plenty of action and we will be able to celebrate this unique British speciality with a lunch devoted to this delicious bird.

If you are unable to join us for lunch, Grouse will be making frequent appearances on our à la carte menu from mid August until mid October, please let us know when you book if you would like us to keep one for you.



MENU

En Apéritif: *Bellini*

Terrine of Red Mullet
with Mediterranean vegetables & a saffron dressing
2005 Kumeu River Chardonnay

Roast Grouse with traditional accompaniments
2004 Givry 1er Cru la plante, Danjean Berthou

Tarte Tatin of Apple with mille feuille of apple sorbet
2006 Coteaux du Layon

Coffee with home made Chocolates



Some of our more tasty finds

Dates for the Diary 2009

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

Rutland Agricultural Society's 177th Annual Country Show

Burley on the Hill
Sunday, 7th June 2009

ICC World Twenty20 at Trent Bridge

1st June to 18th June 2009

<http://twenty20.trentbridge.co.uk>

LTA Nottingham Tennis Open

Thursday, 11th to Sunday, 14th June 2009

<http://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

<http://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

Sir John Standing sings Noel Coward at Hambleton Hall

3 Concert Dates, Sunday 26th, Monday 27th &
Tuesday 28th July 2009

The 19th Birdwatching Fair, Eggleton 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

Grouse Lunch at Hambleton Hall

Saturday, 12th September 2009

International Cricket at Trent Bridge, Nottingham

NatWest One Day International,

England vs Australia

Tuesday, 15th & Thursday, 17th September 2009

Short Break for Antique Collectors at Hambleton Hall

Sunday, 4th to Thursday 8th October 2009

Annual Mushroom Hunt at Hambleton Hall

Saturday, 10th October 2009

Palmer Sport Race Day

Wednesday, 14th October 2009

Tutored Tasting & Lunch

Saturday, 24th October 2009

Pol Roger Wine Dinner at Hambleton Hall

Wednesday, 28th October 2009

Dates for the Diary 2010

Macmillan Good As New Sale at Barnsdale Lodge

Friday 5th & Saturday 6th March 2010

F1 Grand Prix 2010 at Donington Park (TBC)

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

Palmer Sport Racing Day Wednesday, 14th October 2009

It is not just Jenson Button's car that has got faster, Jonathan Palmers have too.

Now is your chance to shave a few seconds off your lap times and join us for an exhilarating day followed by a sumptuous dinner and overnight stay.

The format for the day will be as follows:-

Guests will make their own way to Bedford Autodrome to arrive by 8.00am for registration, and full English breakfast.

8.30am	Morning briefing
9.00am	Morning activities commence
12.15pm	Lunch in the hospitality unit
1.15pm	Afternoon activities commence
4.20pm	Tea & Prize Giving
5.00pm	Guests depart for Hambleton Hall
8.00pm	Apéritifs
8.30pm	Dinner

Rates Include: Days driving, full English breakfast, lunch and afternoon tea for drivers, vehicle damage excess waiver insurance, overnight stay at Hambleton Hall with apéritif, dinner & wines, and continental breakfast.

Room Type	1 Driver 1 Dinner	1 Driver 2 Dinners	2 Drivers 2 Dinners	4 Drivers 4 Dinners
Standard	£875.00	£1,010.00	£1,545.00	-
Intermediate	£890.00	£1,025.00	£1,560.00	-
Superior	£905.00	£1,040.00	£1,575.00	-
Master	£980.00	£1,115.00	£1,650.00	-
Pavilion	-	-	£1,840.00	£3,180.00

A Short Break for Antique Collectors at Hambleton Hall Sunday 4th - Thursday 8th October 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.

Earlier this year Nicholas organised the first of his breaks at Hambleton and is returning for a second break. This break will take in the unique house of the Dukes of Buccleuch and Queensbury at Boughton, along with Rockingham Castle and Burghley House. At Burghley the group will be shown round by the Curator, Caroline Crookall, who in addition to sharing her vast knowledge of the house, will also show the group "The Countess's Gems", the inheritance of Anne, Countess of Exeter in 1690. On one evening Nicholas will give a talk, 'The Possession of a Gold Box'

The price per person is from £855.00, based on 2 people sharing a standard double bedroom, set 3 course dinner (drinks not included) on each evening, entry and exclusive tour of the private houses, talks, transport on one day and light lunch on two days. All other extras will be charged to the customers own account
For the full programme please contact our reception team.

Wine Dinner : Champagne Pol Roger

Wednesday, 28th October 2009

Dress: Dinner Jacket

Tickets: £100 per person

Apéritifs from 7.30pm

Sit down 8.15 sharp

Champagne Pol Roger has long been a favourite at Hambleton and this dinner will provide a splendid opportunity to try some of their less widely available champagnes alongside some new creations from Aaron's kitchen.



MENU

En Apéritif: Pol Roger NV

Acorn Pannacotta with Iberico ham
Pol Roger Rosé

Wild line-caught Seabass with fennel
Pol Roger Blanc de Blanc

Roast Whissendine Veal with white beans,
sweetbreads and Madeira sauce
Pol Roger Vintage 1999

Poached pear with salted caramel
Pol Roger Demi-Sec

Coffee and home made Chocolates

"17 Menus"

Small private parties are something of a speciality for us with scarcely a week going by when our Study (6-16 people) and our Private Dining Room (10 - 20 people) are not occupied by private gatherings. The time has come for us to reprint our colour booklet illustrating "17 Menus" for private parties. Our suggestions change with the seasons as you would expect. If you are thinking of a special meal for as few as 8 people or as many as 60 please ask our reception team for a copy of "17 Menus" and talk to Graeme to make your plans. Our set 3 course menus are priced from £37.50 per person.



EATING AT HAMBLETON

As well as our a la carte menu we also have various set menus available throughout the week.

LUNCH

Lunch for Less - Monday to Saturday

Two Course Lunch for £20.00 & a Third Course for £5.25

DINNER

2 Special 3 Course Set Menus at £37.00 & £46.00

1 Special Tasting Menu at £60.00

Available every night of the week & Saturday Lunch

SUNDAY

Sunday Lunch 3 Course Set Menu at £41.50 and a selection menu at £46.00 for 3 Courses

All menus are subject to a discretionary service charge of 12.5%

Hart's Theatre Packages

We have best seats 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 £235.00 for 2 people.

Don Carlos (Giuseppe Verdi): Opera North The Theatre Royal

Saturday, 20th June 2009
(Rates start from £260 for 2 people)

Don Carlos is Verdi's most ambitious work and a towering masterpiece. Set in France and Spain in the 16th century, it demonstrates how love, loyalty and friendship are liable to be crushed by the harsh imperatives of political power. Verdi's overwhelming score is rich in colour and emotionally compelling, combining grandeur with intimacy. Opera North's visually sumptuous production is itself a classic.

'Where to start with this extraordinary performance? Here was one of the great operas, imaginatively cast, meticulously rehearsed...the audience was hanging on every syllable.' The Times

Bryan Adams The Royal Concert Hall

Sunday, 5th July 2009
(Rates start from £285 per couple)

Bryan Adams will bring his critically acclaimed solo-acoustic concert tour to the UK this July. As Canada's best known ambassador, Bryan Adams has spent the last three decades making music history. He has sold over 65 million records, toured six continents and achieved number 1 status in over 40 countries around the world. This very special acoustic show will provide a rare opportunity for fans to see Adams as they've not seen him before.



Macmillan Good As New Sale

Thank you to everyone who came along to support this year's Good As New Sale. Thank you also for all the wonderful clothes which were donated.

Once again the Sale was a huge success and raised £42,000. Next year's sale will be on Friday, 5th & Saturday, 6th March 2010, at Barnsdale Lodge.

Bill Bailey Live! The Theatre Royal

Monday, 27th July 2009
(Rates start from £235 for 2 people)

Instead of braving the elements by performing at festivals this year, Bill has decided to move indoors where the acoustics are better and the queues for the loos are marginally shorter. Coinciding with the 150th anniversary of the publication of Darwin's seminal work, 'On the Origin of Species', Bill continues to provide the masses with his comedic take on the world, showing us all that he is really one of a kind.

Lord of The Dance The Royal Concert Hall

Friday, 6th November 2009
(Rates start from £235 for 2 people)

Michael Flatley, creator and director of this award-winning international dance phenomenon, proved his vision that hearts and minds, united through music and dance, cross all traditional boundaries. His Lord of the Dance continues to shatter box office records all over the world, leaving audiences breathless and clamoring for more!



Jools Holland The Royal Concert Hall

Sunday, 14th November 2009
(Rates start from £235 per couple)

Jools Holland and his Rhythm and Blues Orchestra return to Nottingham on the 14th November 09. Guest vocals will be provided by Ruby Turner and Louise Marshall and with another Special Guest Vocalist soon to be announced the show promises all the usual boogie-woogie fun for another trademark foot-stomping night out.

Please telephone Hart's Nottingham on 0115 988 1900 to make your reservation. All theatre offers are subject to availability.

Hart's Restaurant Set Menus

Lunch

Monday to Saturday
3 Course set Lunch £16.95 (2 courses £13.95)

Dinner

Sunday to Thursday
3 Course set Dinner £25.00

Sunday Lunch

3 Course Sunday Lunch £22.00



Champagne & Fizz

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

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.

£250.00 per case of 12 including VAT

Champagne Pol Roger NV

An advantageous purchase of this excellent wine enables us to offer some at a sensible price. The style is somewhat richer and shows more age than René Beaudouin.

£164.00 per case of 6 including VAT

Cape Chamonix, Reserve Cap Classique, NV South Africa

This Methode Champenoise is made from 100% Chardonnay and has considerable style & elegance.

£146.00 per case of 12 including VAT

Rosé

2007 Triennes Rosé, Var

This rosé is low in alcohol (12.5%) and pale in colour, with hints of watermelon and wild strawberry on the nose. Delicious and refreshing drink made by a brilliant winery owned by two of Burgundy's top wine makers.

£72.00 per case of 12 including VAT

Red

2007 Umore Nero

This Pinot Noir from North Italy provides lots of fruit and lightness of taste that is most attractive especially for summer drinking.

£100.00 per case of 12 including VAT

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 back-bone to last another four years at least.

£146.00 per case of 12 including VAT

2006 Mercurey Raquillet

Very hard to find a better glass of Burgundy at this price level. Black cherry and strawberry fruit predominates at this stage.

£132 per case of 12 including VAT

White

2006 Bonny Doon Vineyard, Pacific Rim Chenin Blanc

This wine is made from fruit from Washington State in Bonny Doon's explicit style. Masses of grapefruit and tropical fruit flavours as well as a smidgeon of residual sugar. Very delicious bottle to keep in the fridge

for summer slurping.

£84.00 per case of 12 including VAT

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

Tutored Tasting & Lunch

Saturday, 24th October 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 a selection of white & red French provincial wines.

WHITE

2007 Fontarèche Vieilles Vignes Corbières Blanc

2007 Chateau Mourgues du Grès Les Galets Dorés Costières de Nimes

2004 Trelans (54% Vermentino 46%) VdPays d'Oc Alain Chabanon

RED

2005 Faugères Leon Barral

2004 Les Armières Domaine de la Garance VdPays de l'Herault

2006 La Falaise Chateau de la Negly Coteaux du Languedoc la Clape

2001 Héméra Domaine des Grécaux Coteaux du Languedoc Montpéroux

2000 Les Boissières Coteaux du Languedoc Alain Chabanon

