



HAMBLETON NEWS

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It's for the Birds

Recently some giant earth moving machines have been constructing a giant swimming pool for ducks at Egleton end of Rutland Water. The explanation for this bizarre extravagance is that Anglian Water want to extract more water from the reservoir and the new lagoons have been built to ensure that our water birds are not inconvenienced.

You don't have to be a twitcher to enjoy walks around the bird reserve but a pair of binoculars and a peep into one or more of the 22 hides dotted around the western end of the lake can be most rewarding. Apart from the Ospreys (which are now heading for West Africa) I greatly enjoyed a close-up Kingfisher and a vast range of exotic ducks and waders on my last visit.

As for the lagoons, they really need to grow their reed beds and plant life before they will appeal to me but the ducks and waders love them. The main part of Rutland



Black tailed Godwit - photo by Sue James

Water is some 33 year old now and it has become a truly wonderful wild place parts of which evoke the Norfolk broads or the Camargue.

22 hides at Egleton – 7 at Lyndon

Lets go a Gilpin

In the mid '80s when we were establishing ourselves at Hambleton many of our clients were on their way to and from other Relais Chateaux or similar hotels. Nowadays only a minority are involved in a multi-hotel jaunt and we know the obvious next-stop candidates less well than we should.



Gilpin Lodge

Our late August trip to Gilpin Lodge was long overdue and a total success. So strong is the "Lake District" brand that they are obliged to be part of it but the big hills, large expanses of water and coach loads of trippers are 10 minutes down the road whilst Gilpin is fortunately situated in a ravishing and unspoilt area of rough pasture, green enclosures and rolling hills.

The house was a comfy 5 bed roomed 1890s villa and now has some striking but sympathetic contemporary additions housing very spacious suites with huge and luxurious bathrooms and small terraces with their own hot tubs.

The food is excellent without unnecessary flamboyance. The real point of Gilpin is the team, overseen by two generations of the Cunliffe family and backed by a marvellous group of key staff whose long service gives the hotel a sense of calm and luxury.

www.gilpinlodge.co.uk
Tel: 015394 88818

Tim Haden

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

November dinner Host: Dennis Amiss MBE

Tuesday, 24th November 2009

Dress: Dinner Jacket

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

Apéritifs from 7.30pm

Sit down 8.15pm sharp



Dennis followed an outstanding career in first class cricket with a successful spell running Edgbaston and latterly as Deputy Chairman of the England & Wales Cricket Board. We are hoping he will regale us with some delightful gossip from around the wicket.

MENU

En Apéritif: Champagne René Beaudouin

Salad of Lightly Curried Crab & brown meat ice cream
2008 Chamonix Sauvignon Blanc

Loin of Venison with gin & tonic jelly
and "Haunch Bolognese"
2003 Domaine de Perdiguier en Magnum

Tastes of Passion Fruit & Liquorice
2005 Ch. Partarrieu, Sauternes

Coffee & home made Chocolates

Musical Dinner With 'Something for the Weekend'

Tuesday, 8th December 2009

Dress: Dinner jacket

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

Apéritifs from 7.30pm

Sit down at 8.15pm sharp

'Something for the weekend' are a combo from Nottingham who sing 'Barber Shop' melodies quite beautifully and I have asked them back to sing something which might put us in the mood for Christmas.

MENU

En Apéritif: Champagne René Beaudouin

Pavé of Tubot 'Veronique'
2006 Rully Blanc Maizieres, Vincent Dureuil Janthial

Roast Pheasant with pearl barley risotto
& caramelised fennel
2005 Hewitson 'Miss Harry' Barossa Valley

Exotic Fruit Salad with passion fruit tortellini
2006 Coteaux de Layon 'Chaume' Branchereau

Coffee & home made Chocolates

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.



Macmillan Good As New Sale

Friday, 5th & Saturday, 6th March 2010 - Barnsdale Lodge

The shopping event of the year! New and nearly new clothes for men, women and children, hats, handbags, furs, shoes and accessories, 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 43 years and raised over £42,000 this year.

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.

New Year's Eve Dinner Dance 2009

The only night of the year, when the dance floor will be down and guests are able to dance the night away.

Champagne Reception: 8.00pm

Dinner: 9.00pm

Dress: Black Tie

Price: £199 per person, inclusive of:

Champagne on arrival, Six Course Dinner with Coffee & home made Chocolates, Wine throughout the dinner, Champagne to see the New Year in, Music, Dancing and 12.5% service charge.

MENU

Velouté of Jerusalem Artichoke
flavoured with white truffle oil

A Little Jar of Foie Gras
with brioche & passion fruit jelly
2004 Gewurztraminer Rolly Gassmann Alsace

Crab Raviolo
flavoured with ginger & coriander
2007 Dog Point Sauvignon Blanc Marlborough

Ballotine of Quail
with butternut squash risotto & a sauternes flavoured sauce
2005 Aloxe Corton Domaine Follin Arbelet

Vacherin & Stilton with grapes & celery
2003 Domaine Perdiguier Cuvée d'en Auger Languedoc

Mint Chocolate Pavé with yoghurt sorbet & cucumber
2002 Tokaji 5 Puttonyos Crown Estate

Coffee & home made Chocolates

Dates for the Diary 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

Dinner at Hambleton Hall

Host: Dennis Amiss MBE

Tuesday, 24th November 2009

International Antiques & Collectors Fair, Newark Showground, Notts.

Thursday, 3rd & Friday, 4th December 2009

Thursday, 4th & Friday, 5th February 2010

Thursday, 8th & Friday, 9th April 2010

Thursday, 10th & Friday, 11th June 2010

Thursday, 19th & Friday 20th August 2010

www.iacf.co.uk / 01636 702326

Musical Dinner at Hambleton Hall with 'Something for the Weekend'

Tuesday, 8th December 2009

Dates for the Diary 2010

Tutored Tasting & Lunch

Saturday, 16th January 2010

Great Wines from California Dinner at Hambleton Hall

Host: Steven Spurrier

Wednesday, 27th January 2010

Macmillan Good As New Sale at Barnsdale Lodge

Friday 5th & Saturday 6th March 2010

A short break for Antique Collectors at Hambleton Hall with Nicholas Merchant

Sunday, 21st to Thursday, 25th March 2010

Hidden England

Country Houses & Gardens open March/April to September 2010

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

<http://www.hiddenengland.org>

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

F1 Grand Prix 2010 at Donnington Park

Dates for the 2010 Grand Prix are still to be confirmed

Grange Park Opera at Nevill Holt, Leicestershire

Madama Butterfly - Giacomo Puccini

Thursday, 8th July to Tuesday, 13th July 2010

www.grangeparkopera.co.uk / 01962 737360

Burghley Horse Trials, Lincolnshire

Thursday, 2nd to Sunday, 5th September 2010

www.burghley-horse.co.uk / 01780 752451

Ideal Christmas Presents

Hambleton Hall Gift Vouchers

The latest Relais & Châteaux Cookbook

Please contact our reception team for further details

Great Wines from California Host: Steven Spurrier



Wednesday, 27th January 2010

Dress: Dinner Jacket

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

Apéritifs from 7.30pm

Sit down 8.15pm sharp

Steven Spurrier is a distinguished wine journalist and founder of Christies Wine Course who in a former incarnation owned the famous Parisian Wine Store "Caves de la Madeleine" and started L'Academie du Vin Wine School. It was in those far off Paris days (in 1976) when Steven organised the 'Judgement of Paris' tasting which caused an enormous shock in the wine world when some top Californian wines outscored top Bordeaux and Burgundy wines in a blind tasting. In 2008 the film 'Bottle Shock' supposedly chronicled the events of the 'Judgement of Paris' with Alan Rickman playing Steven Spurrier.

For this dinner we are planning to feature some fine Californian wines recently purchased from our old friend Paul Henderson, former owner of Gidleigh Park whose Californian cellar was legendary. (Final choice of wines will be published in October)

MENU

Mosaic of Game

Roast Breast of Goosnargh Duck
with caramelised endive and prune & turnip purée

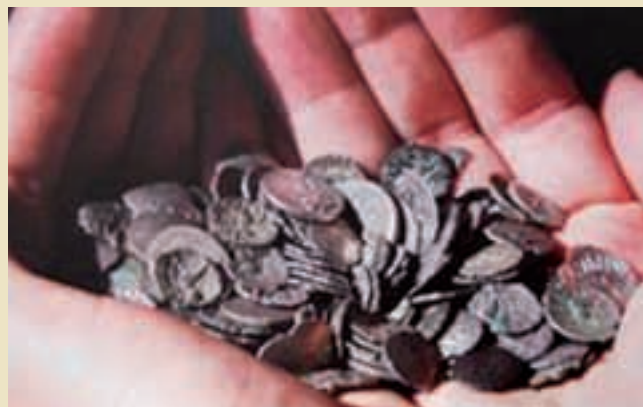
Selected English & French cheeses

Caramelised Butternut Squash Tart
with gingerbread ice cream

Coffee & home made Chocolates

See the Hallaton Hoard at Market Harborough

One of the most important Treasures of Roman era coins has gone on show in the Market Harborough Museum (Open Mon-Sat 10.30-4.30 entrance in Fox yard) in recent weeks. The treasure was found by a man with a metal detector in Hallaton and has gone on display in the museum following a substantial grant and refurbishment of the museum to exhibit the horde.



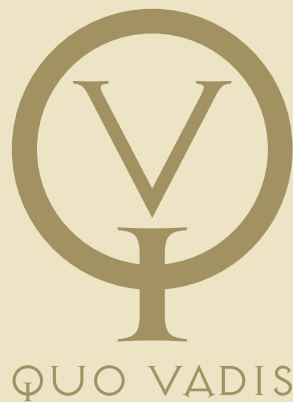
Quo Vadis

A good many Hambleton clients have already used Quo Vadis as a congenial watering hole for their trips to London and Sam and Eddie Hart will give them a great welcome and a delicious House cocktail to start the evening if they declare themselves Hambleton clients.

Quo's food is not like Hambleton or even like Fino or Barrafinna the other London Eateries in the Hart family stable. My favourite starters include brown shrimps on toast, crab linguine and sea bass carpaccio. Main courses include some magnificent beef from Hambleton Farm Fine Foods, game in season and a splendid veal cutlet as well as a selection of simply cooked very fresh fish. Puddings are traditional.

Simple dishes and prime ingredients are Quo's theme.

Quo Vadis Soho, 26-29 Dean Street, London W1D 3LL
Tel: +44 (0) 207 437 9585 Web: www.quovadissoho.co.uk



A short break for Antique Collectors at Hambleton Hall With Nicholas Merchant

Sunday, 21st to Thursday, 25th March 2010

This will be the third of these events at which Nicholas accompanies a small group of like minded enthusiasts to a selection of the most interesting of the great houses in our region.

Nicholas combines charm, professionalism and a wealth of knowledge and has proved the perfect host and organiser for these events. He arranges special openings and private views of hidden treasures and gives added interest to the experience with fascinating talks on subjects relevant to your visits. Recent themes included "The Tradition of English Cabinet Making", "Treasures of the Grand Tour" and "Gold Boxes".

At Burghley he arranged a private peep at the Countess's jewels from 1690, and private visits to Boughton, Drayton and Grimsthorpe have all had an equally bespoke feel.

The pace of these events is unhurried and combined with the comfort and, food and service of your base at Hambleton makes a winning combination.

Final plans will be announced later in the year.

Contact Nicholas Merchant:
01423 871360



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 £185.00 for 2 people.

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!

Based on Irish folklore, this classic tale of Good vs. Evil, expressed through the universal language of dance, has thrilled audiences worldwide and catapulted Irish dance to a new dimension and unprecedented worldwide acclaim.

Jools Holland The Royal Concert Hall

Saturday, 14th November 2009
(Rates start from £235 for 2 people)

"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"

Four Seasons by Candlelight The Theatre Royal

Wednesday, 18th November 2009
(Rates start from £220 for 2 people)

A sumptuous evening performed in full 18th Century costume in an evocative candle-lit style setting.

Hart's Gastronomy Challenge

Thursday, 12th November 2009, 7.30pm Hart's Upstairs

Do you know your avruga from your beluga?
your rigatoni from your radiatore?
and your béarnaise from your béchamel?

Tables of 10 in Hart's Upstairs, come as a group or join a team.

Tickets £40 per person, including a stimulating evening of gastronomically mental challenges and a 3 course dinner with wine to fuel your brain.

Pre-booking essential - 0115 988 1900



Anton and Erin The Royal Concert Hall

Sunday, 17th January 2010
(Rates start from only £185 for 2 people)

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



La Boheme (Puccini): Opera North The Theatre Royal

Friday, 12th March 2010
(Rates start from £275.00 for 2 people)

Phyllida Lloyd, whose stage production and film of the musical Mamma Mia! have created a global phenomenon, began her music theatre career at Opera North when she directed L'été here in 1992. Subsequent successes include Gloriana, Peter Grimes and this production of La Bohème, set in Paris of the 1950s. Eight years have passed since Puccini's masterpiece of young love and heartbreak last graced our stages, so this revival, with a fine international cast, is long overdue.

Sung in Italian with English subtitles.

Così fan tutte (Mozart): Opera North The Theatre Royal

Friday, 6th November 2010
(Rates start from £275.00 for 2 people)

Is there an opera that contains more music of sheer beauty than Così fan tutte? This period production starts with a casual bet that the fiancées of two young men won't stay faithful if put to the test. Putting naive notions of romantic love under the microscope, this is the perfect operatic comedy.

Sung in English.

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

Dont Miss!

Paul Sandby (1731-1809) Exhibition at Nottingham Castle

Until October 18th 2009

Sandby has been described as the father of British landscape painting. He combined what we might call "fine art" with the recording places and buildings in the pre-photographic age. The exhibition is equally fascinating for historical as well as artistic reasons.

HAMBLETON HALL
Wine Offer
 AUTUMN 2009

White

2008 Chamonix, Sauvignon Blanc Reserve

We are very keen on this Franschoek winery which makes elegant and sophisticated wines. This one is like a good Sancerre enlivened with just a pinch of New Zealand-style grassiness.

£108.00 per case of 12 including VAT

2005 Rully 1er Cru, Meix Cadot, Dureuil Janthial

This brilliant grower has delivered more consistent excellence in the white Burgundy area than almost any of our other favourites. The wines are elegant, structured and long lived.

£204.00 per case of 12 including VAT

Champagne

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

Our house champagne continues to give great satisfaction with this elegant chardonnay based champagne.

£238.00 per case of 12 including VAT

Red

2005 La Tuilerie du Puy, Bordeaux Superieure

Attractive, juicy, round claret.

£110.00 per case of 12 including VAT

2005 Hewitson "Miss Harry" Barossa Valley

Made from a Rhone – blend of Grenache, Shiraz and Mourvèdre. The Wine Spectator tasting note says "smooth and generous, this is a lively mouthful of blackberry, black olive and sweet spice flavours lingering enticingly on the polished, refined finish 90 pts".

£108.00 per case of 12 including VAT

2007 Tilenus Joven

This wine comes from Bierzo in North West Spain and is made from low yielding old vines of the Mencia variety.

The wine has a freshness and grip and a bitter cherry quality that is most attractive.

£120.00 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 Fontarechèche Vieilles Vignes
 Corbières Blanc

2007 Chateau Mourgues du Grès Les
 Galets Dorés Costières de Nimes

2004 Trelans (54% Vermentino 46% on
 Chénin) 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



Tutored Tasting & Lunch

Saturday, 16th January 2010

Tasting starts: 12 noon

Light Lunch: 1.15pm

Tickets: £70.00 per person (inclusive of 12.5% service)

Comparing and contrasting Cabernet Sauvignon and Bordeaux blend wines from Bordeaux, South Africa, Australia & Argentina.

BORDEAUX

1994 Domaine de Chevalier,
 graves cru classé

1997 Haut Batailly,
 Pauillac 5ème cru classé

2001 Malescot St Exupery,
 margaux 3ème cru classé

ARGENTINA

2002 Cheval des Andes, Mendoza

SOUTH AFRICA

2005 Vergelegen, cabernet sauvignon,
 Stellenbosch

2004 De Trafford, cabernet sauvignon,
 Stellenbosch

AUSTRALIA

2001 Leeuwin Estate Art Series,
 cabernet sauvignon, Margaret river

2004 Joseph Moda, cabernet sauvignon
 merlot, Mc Laren Vale