



30<sup>th</sup>  
Anniversary  
Year

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# HAMBLETON NEWS

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## It's Turtle Time

*"For Lo the winter is past, the rain is over and gone, the flowers appear on the earth, the time of the singing of birds is come, and the voice of the turtle is heard in our land."*

(Song of Solomon 2:10)

The great snow turned our landscape white on December 18th and it stayed white until January 17th.

Meanwhile underneath the snow it appears that the snowdrops and aconites have made a little progress as you can see from my picture taken on January 18th one day after the big melt.

I have been listening out for the sound of the turtle but I am not certain what the turtle sounds like. I thought I might have heard one this morning but Stefa says I have been overdoing it and my hearing aid must be playing up again.

In another sign that spring is around the corner, our flock of 60 Warren Hens, who take sole responsibility for



the Hambleton Hall breakfast egg, have got to work in earnest with an average daily output of 30 eggs. According to my well thumbed copy of "Domestic Fowls in Sickness and Health" by C.H. Perkiss, the most important influence on egg laying is whether the day is getting longer or shorter. In other words a hen is reluctant to lay unless she is confident that things are looking up.

I think our politicians would do well to study Perkiss more closely. If only our leaders could convince us that the economic midwinter is past and green shoots are on the way we would all feel a little more expansive, like the Warrens.

2010 is a big year for us. Our 30th birthday approaches on July 1st by which time the turtle really will be hollering his head off and things will definitely be looking up. Meanwhile we suggest you hunker down and enjoy some inimitable Hambleton Hospitality. We hope that as many club members as possible will claim their free night between now and the end of April.



*Throughout the year we have several Special Breaks and Late Breaks, for further details please see our website, [www.hambletonhall.com](http://www.hambletonhall.com) under Accommodation.*

## Seafood Supper & Chablis Tasting

Wednesday, 24th February 2010  
 Dress: Dinner jacket  
 Tickets: £100 per person  
 (inclusive of 12.5% service)  
 Chablis Tasting from 7.30pm  
 Sit down at 8.15pm

This evening starts with an opportunity to try some fine Chablis from a range of our favourite growers.

As a first course we will have a platter of Oysters and all kind of Crustaceans etc and some more Chablis to accompany the meal.



### MENU

*En Apéritif: A range of Chablis from  
 Billaud Simon, Louis Michel,  
 Tribut Dawwissat, Gerard Duplessis etc*

*Assiette de Fruits de Mer  
 2007 Chablis Vrignaud*

*Grilled Tuna "Nicoise"  
 More Chablis or 2006 St Aubin Rouge  
 Derriere La Tour, Jean Claude Bachelet*

*A Taste of Chocolate & Lime  
 2005 Coteaux de Layon Chaume, Branchereau*

Coffee & home made Chocolates

## The Wines of Ch. Grand Puy Lacoste and friends Host: Xavier Borie

Thursday, 15th April 2010  
 Dress: Dinner jacket  
 Tickets: £100 per person  
 (inclusive of 12.5% service charge)  
 Apéritifs from 7.30pm  
 Sit down at 8.15pm sharp



Xavier Borie is a significant figure in Bordeaux and since he took the helm at the family properties of Grand Puy Lacoste and Haut Batailley he has steered these fine Pauillac names to greater glory. Now they have even drawn the attention of Robert Parker so maybe the days when they were also well known for offering excellent value are coming to an end.

### MENU

*En Apéritif: Le Soula Blanc 2005  
 Fricassé of Morel Mushrooms  
 Lacoste Borie 2004*

*Assiette of new season's Lamb  
 Haut Batailley 2001 / Grand Puy Lacoste 2002*

*Selected Cheeses  
 Grand Puy Lacoste 1996 / Grand Puy Lacoste 1988*

*Passion Fruit Tart with passion fruit & banana sorbet  
 Ch. De Cerons 1998*

Coffee & home made Chocolates

## Northern Rhône "Ten Years on" Dinner Host: John Livingstone-Learmonth

Thursday, 25th March 2010  
 Dress: Dinner Jacket  
 Tickets: £100 per person  
 (inclusive of 12.5%  
 service charge)  
 Apéritifs from 7.30pm  
 Sit down at 8.15pm sharp



Ten years ago wine writers were unanimous in enthusing about 1999 as great vintage in the Northern Rhône. The time has come to dust off some of the wines that have been slumbering in our cellars.

John Livingstone Learmonth is the perfect host for such an event. His most recent book "Wines of the Northern Rhône" is a classic work on the subject and his incredibly informative website [www.drinkrhone.com](http://www.drinkrhone.com) provides the information and up to date tasting notes on all the best Domaines.

We have one slight worry. John's racehorse "Cornas" is a likely starter in the Champion Chase at Cheltenham in the week prior to our dinner. If it wins he could get very excitable!

### MENU

*En Apéritif: St Joseph Dom Faury 2007  
 Rabbit Raviolo with chervil root flavoured sauce  
 St Joseph Domaine de Cornilhac 1999  
 St. Joseph Grisières, André Perret 1999*

*Hambleton Beef Fillet with a pithivier of braised shoulder  
 Côte Rôtie Jasmin 1999  
 Côte Rôtie Rostaing 1999*

*Selected Cheeses  
 Cornas Rochepertuis 1999  
 Hermitage Colombier 1999*

*Mint Chocolate Pavé with cucumber & yoghurt sorbet  
 Muscat de Beaumes de Venise*

Coffee & home made Chocolates

## 30th Anniversary Weekday Stay

During our 30th Anniversary Year we are offering guests a special weekday Summer rate.

£145.00 per person, May to September 2010,  
 Sunday to Thursday

The 30th Anniversary offer includes:  
 one nights accommodation in one of our Standard Double Bedrooms, a 3 course set dinner from a selection of 2 menus & continental breakfast.

*Inclusive of VAT & based on 2 people sharing.*

*Excluding Bank Holidays.*

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

## Dates for the Diary 2010

### Seafood Supper & Chablis Tasting at Hambleton Hall

Wednesday, 24th February 2010

### Macmillan Good As New Sale at Barnsdale Lodge

Friday, 5th & Saturday, 6th March 2010

### Ben Kay Testimonial Charity Dinner at Hambleton Hall

Monday, 8th March 2010

### Tutored Tasting & Lunch at Hambleton Hall

Saturday, 13th March 2010

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

Sunday, 21st to Thursday, 25th March 2010

### Northern Rhône "Ten Years on Dinner at Hambleton Hall

Host: John Livingstone-Learmonth

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

### IACF International Antiques & Collectors Fair, Newark Showground, Notts.

Thursday, 8th – Friday, 9th April 2010

Thursday, 10th – Friday, 11th June 2010

Thursday, 19th – Friday, 20th August 2010

Thursday, 7th – Friday, 8th October 2010

Thursday, 2nd – Friday, 3rd December 2010

[www.dmgantiquefairs.com](http://www.dmgantiquefairs.com) / 01636 702326

### The Wines of Ch. Grand Puy Lacoste and friends dinner at Hambleton Hall

Host: Xavier Borie

Thursday, 15th April 2010

### Mundy Cruising & Silversea Lunch with Hambleton Hall

Tuesday, 11th May 2010

### Tutored Tasting & Lunch at Hambleton Hall

Saturday, 15th May 2010

### Nottingham Masters 2010

The Nottingham Tennis Centre

Thursday, 10th to Sunday, 13th June 2010

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

Wednesday, 16th June 2010

### Grange Park Opera at Nevill Holt, Leicestershire

*Madama Butterfly*

*Giacomo Puccini*

Thursday, 8th – Tuesday, 13th July 2010

[www.grangeparkopera.co.uk](http://www.grangeparkopera.co.uk) / 01962 737366

### NatWest One Day International Series

England v Bangladesh, Trent Bridge

Thursday, 8th July 2010 (Day/Night)

### F1 Grand Prix 2010 at Silverstone

Friday, 9th to Sunday, 11th July 2010

### npower Test Match Series – First Test Match

England v Pakistan, Trent Bridge

Thursday, 29th July to Monday, 2nd August 2010

### Burghley Horse Trials, Lincolnshire

Thursday, 2nd to Sunday, 5th September 2010

[www.burghley-horse.co.uk](http://www.burghley-horse.co.uk) / 01780 752451

## Ben Kay Testimonial Charity Dinner

Monday, 8th March 2010

Dress: Black Tie

Tickets: £185.00 per person (inclusive of champagne reception with canapés, four course dinner including wine, coffee & chocolates & 12.5% service charge)  
Apéritifs from 7.15pm - Sit down 8.00pm

The evening will be an opportunity to meet & dine with three great names from The World of Rugby Union. England International Ben Kay MBE, Irish International Geordan Murphy and Australian International Lote Tuqiri who will hold a Q&A session. During the dinner there will be a Money can't buy Auction to raise money for the following charities, Matt Hampson Trust, Help for Heroes and The British Heart Foundation.



## Hidden England Break at Hambleton Hall 2010



Visit some of England's Greatest Castles & Houses, Belton House, Belvoir Castle, Burghley House, Rockingham Castle & Grimsthorpe Castle, all within a short drive of Hambleton Hall.

£160.00 per person, May to September 2010, Sunday to Thursday

The Hidden England Break includes: one nights accommodation in one of our Standard Double Bedrooms, a 3 course set dinner from a selection of 2 menus, continental breakfast & admission to one of the Castles or Houses listed above.

*Inclusive of VAT & based on 2 people sharing.*

*Excluding Bank Holidays.*

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

Please note opening days & times vary for each location, please refer to the Hidden England website for further details, [www.hiddenengland.org](http://www.hiddenengland.org).



## Mundy Cruising & Silversea in partnership with Hambleton Hall

*Lunch, Tuesday, 11th May 2010*

Tickets: £45.00 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



The UK's first and leading premium cruise retailer Mundy Cruising and luxury cruise line Silversea Cruises are delighted to return to Hambleton Hall for their annual luncheon.

Celebrating their 40th Anniversary in 2010, London based Mundy Cruising are the experts in luxury cruise travel and Silversea Cruises are a leading light in elegant, six star cruising.

Enjoy a champagne reception, which weather permitting, will be held on the terrace overlooking the magnificent Rutland water. This will be followed by a delicious three course lunch with wine and coffee. After lunch you will have the opportunity to hear from Silversea Cruises who will speak about their beautiful fleet and exciting 2010 and 2011 worldwide programme.

### MENU

Mushroom Consommé with tortellini's

Braised Shoulder of Lamb

Caramelised Lemon Tart with rhubarb

Coffee & home made Chocolates

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

*Wednesday, 16th June 2010*

Tickets: £70.00

(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 years garden visit will take place on Wednesday, 16th 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 has yet to be confirmed 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 £70.00, include garden entrance lunch and wine.



## Hart's Theatre Packages

We have wonderful seats for the following performances at the Royal Concert Hall and Theatre Royal in Nottingham and are offering breaks which include: double bedrooms, English breakfast, car parking, 2 course pre-theatre dinner at Hart's Restaurant and tickets. Rates start from £235.00 for 2 people.



### Ruddigore

#### Opera North at Nottingham Theatre Royal

Saturday, 13th March 2010 at 19.30  
(Opera package from £275 per couple)



New production. Gilbert & Sullivan's witty burlesque Victorian melodrama is one of their most inventive confections. When mild-mannered Robin Oakapple is revealed as the villainous Sir Ruthven Murgatroyd, inheritor of the curse of Ruddigore (he must commit a crime a day), his romance with the faultlessly virtuous Rose Maybud looks doomed. But his troubles really start when he proves singularly unequal to the task of fulfilling the curse, and his ancestors' portraits begin to haunt him.

### Blood Brothers

#### Nottingham Theatre Royal

Friday, 9th April 2010 at 19.30  
(Theatre package from £235 per couple)

Willy Russell's, **Blood Brothers** tells the moving tale of twins who, separated at birth, grow up on opposite sides of the tracks, only to meet again with tragic consequences. The score includes **Bright New Day**, **Marilyn Monroe** and **Tell Me It's Not True**.

Few musicals have received such acclaim as the award-winning **Blood Brothers** which recently celebrated its 21st year in London; no wonder it is **'The musical for all time'**.

### Riverdance

#### Nottingham Royal Concert Hall

Sunday, 16th May 2010 at 20.00  
(Theatre package from £260 per couple)

The legendary **Riverdance** continues its Farewell Tour across the UK in 2010, which marks the 15th anniversary of the show described by the Hollywood Reporter as **'the sort of spectacle and experience that comes along once in a lifetime.'**



Of all the performances to emerge from Ireland in the past decade, nothing has carried the energy and the spectacle of Riverdance. Experienced by over 19 million people worldwide across 4 continents and boasting a worldwide television audience in excess of 1.75 billion people - Riverdance is a truly global phenomenon.

### Maria Stuarda, Gaetano Donizetti

#### Opera North at Nottingham Theatre Royal

Wednesday, 30th June 2010 at 19.30  
(Opera package from £275 per couple)

New production. The centre piece of Donizetti's historical opera is a clash that never took place, between Elizabeth I and Mary, Queen of Scots. Charting events leading to Mary's execution, Donizetti courted controversy by treating such powerful material, and the opera was initially banned. Maria Stuarda is one of Donizetti's most dramatic and affecting works, and with Sarah Connolly and Antonia Cifrone battling out as the rival queens, fireworks are forecast.

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

Sunday, 21st- 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.

This next tour will take in Marston Hall, St Wulfram's Church unique chained library in Grantham, 78 Derngate in Northampton, the only house in England decorated by Charles Rennie Mackintosh, Kelmarsh Hall and Deene Park, the ancestral pile of the Brudenell family.

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

For the full programme please see our Forthcoming Events page on the Hambleton website, [www.hambletonhall.com](http://www.hambletonhall.com). The price per person is from £930.00.

Contact Nicholas Merchant: 01423 871360



## 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 last year.

Friday, 5th March, 5.00pm – 8.30pm, Tickets £15.00 per person.  
Saturday, 6th March, 8.30am – 1.30pm, Admission FREE  
Tickets can be purchased from Trish Ruddle – 01572 724400

*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.*

  
**HAMBLETON HALL**  
**Wine Offer**  
 SPRING 2010

It's a tough time to buy wine. Prices are up because of the weak pound and despite recession over here, demand is strong for classic wines because developing countries like China are developing a thirst. For this offer, I have included half a dozen every-day wines and a couple of tasting cases to enable you to try some fine wines which we have held in the cellar for a number of years.

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

Our house champagne continues to give great satisfaction with this elegant chardonnay based style.  
**£238.00 per case of 12 including VAT**

**2008 Ch. De Fontarèche Corbières, Vieilles Vignes**

This wine has richness and character and remains refreshing and balanced. Grape varieties used are southern classics. Rousanne, Bourboulenc, Grenache Blanc and Maccabeu.

**£89.00 per case of 12 including VAT**

**2008 Pinot Grigio, Puiattino, Friuli**

This wine has the lightness and elegance typical of all Pinot Grigio but it has some personality and structure too. A whiff of honey and almonds.

**£111.00 per case of 12 including VAT**

**2007 Côtes du Rhône, Visan, Domainè La Fourmente**  
 A blend of organic, old vines Grenache and Syrah gives exuberant peppery fruit and rich fleshy Chateauf style in this exceptional vintage.  
**£117.00 per case of 12 including VAT**

**2007 Crozes Hermitage Rouge Cuvée Particulière**  
 Domain des Remizières  
 Lovely balance with violet and mineral notes. Agreeable now but should improve for 5-10 years.  
**£144.00 per case of 12 including VAT**

**2008 'Cuvée des Galets' vin du pays du Gard  
Vignerons d'Estezargues**  
 An unfiltered organic wine from Gard in South West France made from Grenache, Syrah and Carignan grapes. The wine is juicy and round with a lovely savoury finish.  
**£95.00 per case of 12 including VAT**

**2005 La Tuilerie du Puy, Bordeaux Supérieure**  
 Made from a classic blend of Cabernet Sauvignon and Merlot with a dash of Cabernet Franc this wine has given a great deal of pleasure in a bracket which is hard to fill – delicious inexpensive claret.  
**£105.00 per case of 12 including VAT.**

**2006 Tom's Block, Pinot Noir, Neudorf, New Zealand**

Wonderfully expressive and delicious Pinot to drink now and for the next five years.

**£195.00 per case of 12 including VAT.**

**Fine Red Burgundy Taster Case**

2 bottles 1999 Vosne Romanée Engel  
 2 bottles 1999 Pommard Comte Armand  
 2 bottles 1999 Nuits St Georges, Chevillon, Vieilles Vignes  
 Three fine red Burgundies from the excellent '99 vintage, now at their best.  
**£175.00 per case of 6 including VAT**

**Fine Red Rhône Taster Case**

2 bottles – 1998 Chateauf du Pape Beaucastel  
 2 bottles – 1998 Chateauf du Pape Pegau  
 2 bottles – 1998 Chateauf du Pape Vieux Telegraphue  
 Three top Chateaufs from the outstanding '98 vintage now at their best.  
**£240.00 per case of 6 including VAT**

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

**Tutored Tasting & Light Lunch  
Tempranillo Sangiovese**

*Saturday, 13th of March 2010*

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 and 4 examples of Sangiovese from Italy.

**Spain**

2004 Urbina Crianza Rioja

2001 Roda II Reserva Rioja

2004 Pintia Toro

1998 Carmelo Rodero Vinas de Valtarrena Ribera del Duero

**Italy**

2005 Chianti Classico Castelnuevo Berardenga Tuscany

2001 Brunello do Montalcino Argiano

1999 Chianti Classico Castello di Fonterutoli

1995 Casalfiero Sangiovese IGT Castello di Brolio



**Tutored Tasting & Light Lunch  
Chardonnay**

*Saturday, 15th May 2010*

Tasting starts: 12 noon

Light Lunch: 1.15pm

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

For the final tasting in this series Sommelier Dominique Baduel will compare and contrast Chardonnay from France, California, Australia and New Zealand.

**France**

2005 Rully 1er Cru Le Meix Cadot Vincent Dureuil Janthial

2006 Meursault Les Tesson Michel Bouzereau

**California**

2007 Au Bon Climat Chardonnay Santa Barbara

2006 Au Bon Climat Chardonnay Sanford & Benedict Vineyard

**New Zealand**

2005 Kumeu River Chardonnay Auckland

2007 Neudorf Moutere Chardonnay Nelson

**Australia**

2007 Meerea Park Alexander Munro Chardonnay Hunter Valley

2006 Leeuwin Estate Prelude Chardonnay Margaret River