

30th
Anniversary
Year

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HAMBLETON NEWS

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Recent photo of the author
(Are you sure? Ed.)

**“We bin together nah for thirty years...”
“...an it don’t seem a day too much.”**

When I opened the doors of Hambleton Hall on 1st July 1980, the State was a much less effective nanny than now. The breathalyzer was not introduced until 1983 and in the same year it became compulsory for drivers to wear a seatbelt. When my neighbour’s cat was stuck on the laundry roof, I sent the houseporter to the rescue. Today the cat would expire before our health and safety assessment was complete. In 1980 smoking was permitted by us and by the law throughout the hotel but we gradually restricted the areas in which we allowed guests to light up until 2007 when smoking in public places became illegal.

Other changes have been less controversial. The garden I inherited from former owner Betty Hoare was big on roses. They bloomed for a brief season only and when they became senile, not at all. Now we aim for more year round action knowing that hotel guests do not particularly like to be told “You should have been here last week!”



Garden 1980

Nicholas Gill’s food in the early 80s was delicious and Aaron Patterson is proud to have been his apprentice. Aaron’s own style is cleaner, simpler and benefits from many more local ingredients from small producers and from our own garden and our “Lunch for Less” programme has seen lunch numbers grow over the past 15 years to exceed dinners.

Inside the house Nina Campbell’s original decorative scheme had a little more frills and chintz than we might choose now, but her design for the bar survives three refurbishments. My wife Stefa has been in charge of design for many years now and our pictures show how we have carefully evolved a style that is comfortable and traditional and appeals to 30-somethings as well as grannies.



Chintz 1980

Most of you would kill for a crack at our 1980 wine list. How about Petrus 1947 (£110) Lafite 1949 (£100) Cheval Blanc 1959 (£30) or La Romanée 1969 (£28.00)? If your preference was for the New World it simply did not exist at the time and we only listed two Spanish wines and one Italian!

Our celebration of thirty years at the top owes much to key staff, many of whom have been with us for a goodly slice of that journey, Aaron Patterson, Head chef first joined us in 1984, Graeme our Restaurant Director in the same year and Tina (reception) started in 1980 before the doors opened.

I hope we might see you for some of the special events which will mark our 30th year.

Tina



Chintz has become Cherry in 2010



Garden April 2010

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

Birds, Views, Supper, Booze,...

Come Cruise the Rutland Riviera with us!

Thursday, 24th June 2010

We have rented a yacht for the evening of June 24th.

Our yacht is the Rutland Belle a tidy craft with a charming crew of two, furnished below decks with school chairs. The good news is that Aaron and some assistants will produce a delicious buffet supper washed down with suitable wines.

Our cruise around Rutland water will offer an opportunity to see Ospreys and many other fauna and flora of Rutland Water with the charming Tim Appleton (Rutland Nature Reserve Manager) and Tim Mackrill (Osprey Team Officer) in attendance. Unless the weather is foul we sit on deck and enjoy the glorious, constantly changing views, the diving birds and each other's company. It can be cool when the "Bell" fires up her twin diesels and surges forward at 4 ½ knots so don't dress too skimpily!



Tickets £80.00 include a £10 donation to Rutland Water Nature Reserve, cruise, supper and wine. We leave the pier at Whitwell at 7.00pm sharp and the ship opens the gang plank at 6.30pm. We return you to your car at 9.30pm for 10.00pm.

Grouse Dinner

Wednesday, 22nd September 2010

Dress: Dinner jacket

Tickets: £100 per person

(inclusive of 12.5% service charge)

Apéritifs from 7.30pm

Sit down at 8.15pm sharp



After our coldest winter for many years they say we will have a hot summer! We hope the Grouse Moors fare well, fingers crossed they will see plenty of action and we will be able to celebrate this unique British speciality with a dinner devoted to this delicious bird.

If you are unable to join us for dinner, 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: Champagne René Beaudouin NV

Warm Tumbet Terrine with a tomato & pepper soup
2008 Viña Fañadas, Ribeira

Roast Grouse with traditional accompaniments
2006 The Chocolate Block Shiraz-Viognier (Magnums)

Prune & Armagnac Soufflé
2007 Domaine de l'Ancienne Curé Monbazillac

Coffee with home made Chocolates

Fungi-Foray & Lunch

Saturday, 9th October 2010

Dress: Practical!

Tickets: £85.00

Includes: Foray, mini fungi

book, coffee, lunch & wine

Location: To be confirmed

Hunt: Estimated start
time 10.00am



Our ninth Mushroom Hunt led by mycologist Paul Nichol. Over the last few years we have uncovered plenty of mushrooms for identification and just 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: Bellini

Risotto of Wild Mushrooms flavoured with tarragon
2008 Chateau de Fontarèche Corbières

Braised shin of Veal flavoured with ceps
2006 Neudorf Tom's Block Pinot Noir

Chocolate & Olive Oil Truffle with baked banana
Maury 1928 Solera

Coffee with home made Chocolates

Dates for the Diary 2010

Hidden England

Country Houses & Gardens open March/April to September 2010

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

www.hiddenengland.org

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

Come Cruise the Rutland Riviera with us!

Rutland Belle Evening

Thursday, 24th June 2010

Grange Park Opera at Nevill Holt, Leicestershire

Madama Butterfly

Giacomo Puccini

Thursday, 8th – Tuesday, 13th July 2010

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

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

Thursday, 19th – Friday, 20th August 2010

Thursday, 7th – Friday, 8th October 2010

Thursday, 2nd – Friday, 3rd December 2010

www.dmgantiquefairs.com / 01636 702326

Burghley Horse Trials, Lincolnshire

Thursday, 2nd to Sunday, 5th September 2010

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

Tutored Tasting & Lunch at Hambleton Hall

Saturday, 11th September 2010

Grouse Dinner at Hambleton Hall

Wednesday, 22nd September 2010

Annual Mushroom Hunt at Hambleton Hall

Saturday, 9th October 2010

Palmer Sport Race Day

Wednesday, 13th October 2010

Retro Wine Dinner at Hambleton Hall

Host: Tim Hart

Thursday, 21st October 2010

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

Sunday, 31st October to Thursday, 4th November 2010

Tutored Tasting & Lunch at Hambleton Hall

Saturday, 6th November 2010

30th Anniversary Carol Concert, St Andrew's Church, Hambleton

Monday, 13th December 2010

Tim & Stefa Hart's feedback on two recent Relais et Châteaux visits

Londolozi

A recent visit to fellow Relais et Châteaux Londolozi in South Africa's Kruger Park surpassed all expectations. Service standards would be hard to replicate in Europe and accommodation in the Granite suites was very luxurious. Not so much a hotel as a house party with the most charming staff and top international standards.

An astonishing variety of mammals and birds were introduced by our exceptional ranger and tracker. Stefa and I were very sad to leave.



Lucknam Park

Is this our favourite British Relais et Châteaux member? It takes a lot of beating with a fine house set in a glorious park, delightful villages and landscape on the doorstep. Rooms and bathrooms are very luxurious and Hywel Jones presides over one of Britain's best hotel restaurants. The new spa is magnificent.



Most important, service standards are exceptional. Claire Randall, former Hambleton GM, is about to take over the top management spot from Harry Murray, and will extend a very warm welcome to Hambleton clients.

Palmer Sport Racing Day Wednesday, 13th October 2010

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.

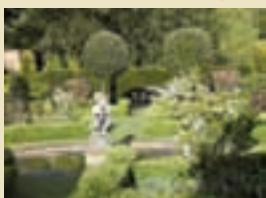
8.30am	Morning briefing
9.00am	Morning activities commence
12.15pm	Lunch in the hospitality unit
1.15pm	Afternoon activities commence
4.20pm	Tea & Prize Giving
5.00pm	Guests depart for Hambleton Hall
8.00pm	Apéritifs
8.30pm	Dinner

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

30th Anniversary Summer Weekday Stay 2010

£147.50 per person
Sunday to Thursday



The 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.

Add a second night to your stay at the same rate & enjoy our Gourmet Tasting Menu.

Inclusive of vat & based on 2 people sharing.
Excluding Bank Holidays.

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

Retro Dinner

Thursday, 21st November 2010

Dress: Dinner jacket

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

Apéritifs from 7.30pm

Sit down at 8.15pm sharp

The theme of the opening dinner of our 2010 winter season will be the dishes and wines of 1980, our first season.

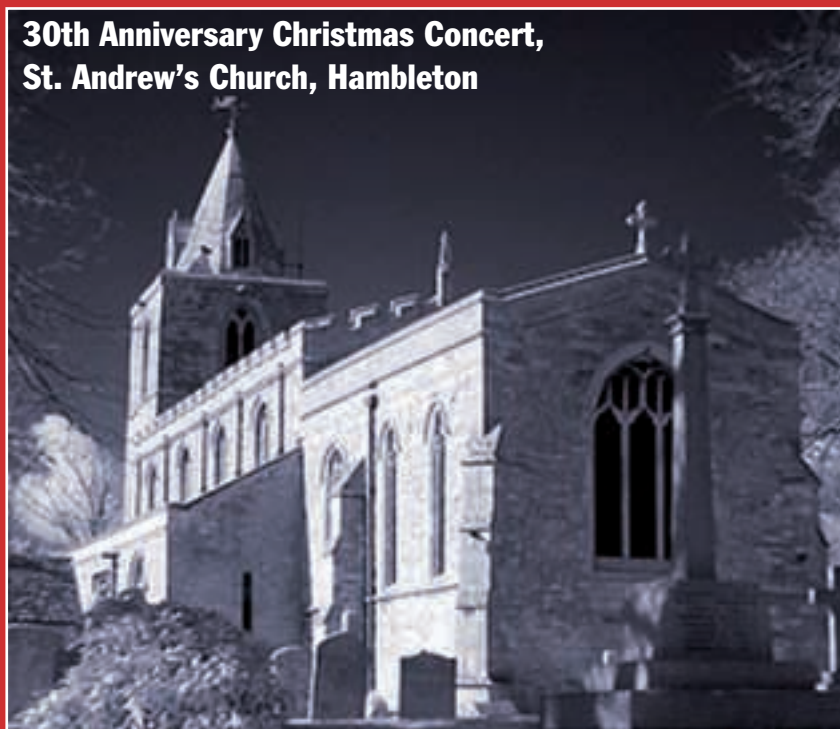
Aaron will recreate some of the favourite dishes that he learned in Nicholas Gill's kitchen in the 80s and we are confident that we will find a couple of wines from the blissful pre-Parker era that you will enjoy drinking possibly enhanced with a flagon or two of more contemporary Champagne!



Nicholas Gill in 1980

Full Menu and wines will be published in the summer.

30th Anniversary Christmas Concert, St. Andrew's Church, Hambleton



Monday, 13th December 2010

(date subject to confirmation)

Pre concert drinks & mince pies: 5.00pm to 6.00pm

Concert: 6.30pm to 7.30pm

Dinner: 8.00pm

For this concert which will help raise funds for St Andrew's decrepit organ, we have enlisted the help of our region's outstanding Baroque ensemble Musica Donum Dei as well as some fine Nottingham based singers. The programme of Christmas music will feature the work of Bach, Handel, Vivaldi and lesser known composers from the Baroque age. You, the audience, will have your chance to belt out two or three favourite carols from the period.

Tickets will be available for

- Concert only

- Concert & dinner

- Concert, dinner & bedroom

Register now with reception for full details as soon as they are available.

A short break for Antique Collectors at Hambleton Hall with Nicholas Merchant
Sunday, 31st October to Thursday, 4th November 2010.

Our Autumn antique break at Hambleton Hall hosted by Nicholas Merchant will have an entirely new set of places to visit. Nicholas arranges special openings and private views of hidden treasures and gives added interest to the experience with his wealth of knowledge to a small group of like minded enthusiasts.

During the short break Nicholas will talk on "The Origins of the Wallace Collection". The tour will visit Cottesbrooke, a magnificent Queen Anne house dating from 1702, Belvoir Castle and its astonishing contents, Quenby Hall, a fine Jacobean house built in 1627 and finally Apethorpe, again a magnificent example of Jacobean architecture saved by English Heritage.



The completed programme & cost will be available shortly from reception, 01572 756991.

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.



Maria Stuarda **The Theatre Royal**

Wednesday, 30th June 2010
Rates start from £275.00 for 2 people

The furious rivalry between Elizabeth I and Mary, Queen of Scots: fireworks are forecast. Sung in Italian with English titles.

La Boheme **The Theatre Royal**

Thursday, 1st July 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'Étoile 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.

Rusalka **The Theatre Royal**

Friday, 2nd July 2010
Rates start from £275.00 for 2 people

Olivia Fuchs's production of Rusalka reveals all the tragic beauty of Dvořák's operatic masterpiece: as Anna Picard wrote in the Independent on Sunday: 'fascinating, well-directed, expertly sung and acted...this is another unmissable production from Opera North'. Suffused with music that is by turns earthy and ethereal, the opera relates the story of a water nymph who yearns to be part of the human world. The haunting score is famed for Rusalka's poignant 'Song to the Moon', and this production is altogether a spell-binding experience. Sung in English.

Joseph & His Amazing Technicolour Dream Coat **The Theatre Royal**

Friday, 1st October 2010
Rates start from £235.00 for 2 people

Tim Rice and Andrew Lloyd Webber's sparkling family musical continues to enjoy huge success. Retelling the Biblical story of Joseph, his eleven brothers and the coat of many colours, this musical is full of unforgettable songs including Any Dream Will Do, Close Every Door To Me and One More Angel.



Keith Jack, the hugely popular runner-up in hit BBC series Any Dream Will Do, takes on the title role having won the hearts of the nation with his sparkling charisma and sensational singing voice.

Jools Holland – Theatre and Dinner Package only **Royal Concert Hall**

Wednesday, 24th November
Rates start from £60.00 per person

Jools and the Rhythm & Blues Orchestra have announced their Special Guest for the Autumn Tour 2010 – making her debut with them will be hit artist Alison Moyet.



Alison, whose Top 10 hits include All Cried Out and Love Letters, will join Jools' regular featured vocalists Ruby Turner and Louise Marshall to make sure it will be an evening of spectacular singing and swinging.



HAMBLETON HALL

Wine Offer

SUMMER 2010

2004 Lacoste Borie, Pauillac

This wine which is the second wine of Grand Puy Lacoste was a great hit at the wine dinner recently hosted by owner Xavier Borie.

The wine already has a lovely cedar and spice nose and can be drunk with great pleasure.

£136.00 per case of 6 including VAT

2005 St. Colombe, Côtes de Castillon

This wine is made by Gerard Perse whose better known properties include Pavie, Pavie Decesse and Monbousquet. This offering from the less smart environs of the Côtes de Castillon is made from a 70/30 blend of Merlot and Cabernet Franc. In this top Vintage the result is a resoundingly successful "House Claret".

£77.50 per case of 6 including VAT

2007 Chateau Fontarèche rouge Corbières "Vieilles Vignes"

This property belongs to Arnaud de Lamy the former oenologist from smart Pomerol estate, Chateau Conseillante. Arnaud's wine making skills have fashioned a civilised but inexpensive wine from a blend of Mourvedre (35%) Syrah (35%) Grenache (15%) and Carignan (15%). Bags of fruit and silky tannins.

£90.00 per case of 12 including VAT

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

Tutored Tasting & Light Lunch South West France, Languedoc & Roussillon

Saturday, 11th September 2010

Tasting starts: 12 noon

Light Lunch: 1.15pm

Tickets: £65.00 per person

(inclusive of 12.5% service)

Sommelier Dominique Baduel's end of summer tasting will compare 4 whites & 4 reds from South West France, Languedoc and Roussillon.



Whites

- 2008 Picpoul de Pinet Coteaux du Languedoc Felines Jourdan
- 2008 Ch.Mourgues du Grès "Les Galets Dorés" Costières de Nimes
- 2004 Lapeyre Jurançon Sec J Bernard Larrieu
- 2005 Le Soula VdP des Côteaux des Fenouillèdes Gerard Gauby

Reds

- 2007 Fontarèche Vieilles Vignes Corbières
- 2005 Le Ciste Vin de Pays des Pyrénées Orientales Domaine Laguerre
- 1995 Montus Madiran Alain Brumont
- 2005 La Grange des Pères VdPays de L'herault

2008 Triennes Rosé, Var

This property in the Var is run by two very distinguished Burgundian wine makers, from Domaine Dujac and Domaine de la Romanée Conti. Their Rosé wine has long been a favourite with us because of its fresh wild strawberry aromas, and relatively low alcoholic strength (12.5-13%).

£55.00 per case of 6 including VAT

MIXED CASE: "Delights of Cote Rôtie"

For this mixed case we have chosen three wines that are ready to drink from our cellars. We have recently conducted a couple of "Ten years on" Tastings for the 1999 wines from the Northern Rhônes and these Côte Rôtie wines delivered all we expected. The '99s are both maturing nicely. The Guigal wine is the more rich and round of the two. Burgaud's is spicy with more of the aromatic quality and lighter touch that characterises the appellation. Cordeloux from Pierre Benetière is a lovely wine already showing aromas of violets and dried herbs.

2 bottles of 1999 Côte Rôtie Brune et Blonde Guigal

2 bottles of 1999 Côte Rôtie Bernard Burgaud

2 bottles of 2004 Côte Rôtie Cordeloux Domaine Pierre Benetière

£185.00 per 6 bottles including VAT

2008 Viña Farnadas, Pazo de Veiite, Ribeiro (Galicia)

As long time fans of Albariño we have been depressed by shortages and price rises for that delicious wine. Accordingly we have looked to the neighbouring region of Ribeiro and found this delicious wine made from (mostly) the Treixadura grape. It is crisp, dry, aromatic and perfect on its own as an aperitif or with fish dishes.

£58.00 per case of 6 including VAT

2008 Cape Chamonix Reserve Sauvignon Blanc

On a recent visit to South Africa I called on Chamonix from whom we have bought a great deal of delicious white wines in recent years. I was fortified in my conviction that this wine is a very fine example of the variety. The wine has plenty of bright Sauvignon aromas without some of the more extreme herbaceous aromas found elsewhere as well as a rather European mineral grip.

£56.50 per case of 6 including VAT

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

A recent offer from a Grand Marque House of a very well known and respected Champagne at a price similar to this "House Champagne" led us to do some tasting to re-evaluate our old friend. The René B came out very well with a good deal more lightness and elegance than the rival.

This remains a perfect aperitif Champagne.

£125.00 per cases of 6 including VAT

Tutored Tasting & Light Lunch Northern & Southern Rhône

Saturday, 6th November 2010

Tasting starts: 12 noon

Light Lunch: 1.15pm

Tickets: £65.00 per person

(inclusive of 12.5% service)

Sommelier Dominique Baduel's final tasting for 2010 will compare & contrast Northern & Southern Rhône red wines.

North

- 2005 Crozes Hermitage Cuvée Les Amandiers Domaine du Murinais
- 2004 Côte Rôtie Cordeloux Domaine Pierre Benetière
- 1999 Saint Joseph Domaine du Cornihlac
- 1999 Cornas Domaine de Rocheperthus Jean Lionnet

South

- 2007 Visan Côtes du Rhône Villages
- 2005 Gigondas Domaine Montirius
- 1998 Gigondas "Valbelle" Chateau de Saint Cosme
- 1998 Châteauneuf du Pape Clos des Papes