



HAMBLETON NEWS

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Chocolate, Cherries, Lemon Verbena Ice Cream

Evolution

'It looks better than ever! Nothing has changed' said a regular guest who stayed in August. It occurred to me that our aim is precisely that. To create a sense of forward momentum without a break with the past.

This is particularly true in the kitchen where Aaron Patterson has been in charge since 1992. After a recent tour of Britain's top ten restaurants Aaron concluded that fashion had moved inexorably against elaboration.

He decided to modify some of his dishes in two new directions which I fully support. He scrutinised every dish for unnecessary additions and complications and took them away. Next he toured the county looking for new sources for 'key ingredients' to see whether he could find anything better.

A few real discoveries have ensued. Aubrey Allen's ducks, pork from Launde Farm and lamb from Lavinton Farm have all made an impact.

We are now able to source all of our milk from Alan and Jane Hewson at Belvoir Ridge Creamery. Their Red Poll cows produce superior milk and we buy it lightly pasteurised and not homogenised.

Katie Machin is producing some great free range eggs for us at Windy Ridge Farm in Kirby Bellars, Leicestershire.

We found some delicious Colchester oysters that are guaranteed free of norovirus.

These initiatives have made an impact. We hope you will agree!

Tim Hart



Aubrey Allen's Duck Breast with Kumquat, Orange & Spiced Lentils

2012 Tokara Directors Reserve White, Stellenbosch, South Africa
We bought lots of this wine because it is a big rich world class white made from Sauvignon blanc 76% and Semillon 24%. It goes exceptionally well with salmon, veal, poultry, mushrooms etc. Awarded 5 stars by the South African Platter Guide and 95 points by Tim Atkin.
£139 for 6 bottles including VAT

2015 Ch. Fontarèche, Corbières, Vieilles Vignes
Made from Mourvèdre 35%, Syrah 35%, Grenache 15%, Carignan 15%. The result is round and opulent with a nice touch of herbs and spice.
£55 for 6 bottles including VAT

2015 Pala, I Fiori, Cannonau di Sardegna
Cannonau is Sardinia's equivalent to Grenache and this wine has wonderful expression of dark earthy fruit perfect for meat or game winter dishes. Apparently it is full of phenols, a life enhancing compound which accounts for a record number of centenarians in Sardinia.
£75 for 6 bottles including VAT

2012 Chianti Classico Rodano
This wine showed very well at a recent Chianti tasting at Harts. It can be drunk now or over the next 5 years. It has the typical bite of top Chianti but plenty of countervailing fruit.
£89.50 for 6 bottles including VAT

2012 Agramante Doc Cacc'e Mmitte di Luccera
An organic wine made from late harvested Nero di Troia grapes and other local varieties by Paolo Petrilli in Puglia. This wine has a very ripe quality of dark damson fruit and spice but retains freshness and balance.
£100 for 6 bottles including VAT



A few seasonal recommendations from Tim Hart & Dominique Baduel

NV Champagne René Beaudouin
Sterling weakness has prompted our first price rise for many years for our house champagne. Luckily it's better than ever and the pure Chardonnay formula out-tastes all but the very best "grandes marques". It's crisp, fresh, dry and elegant with enough age to have discarded the greenness of younger wines.
£262 for 12 bottles including VAT

2014 Pouilly Fuissé Dom de la Soufrandise
The outlook for white Burgundy and Maconnais is very grim. Weaker sterling and a disastrous vintage in 2016 guarantee higher prices. That's why we stocked up on this creamy, round delicious Fuissé.
£112 for 6 bottles including VAT

For collection only at Hambleton Hall or Hart's, Nottingham

2 Wine tastings with a light lunch

Italy

Saturday, 12th November 2016
Tasting starts: 12 noon
Tickets: £70 per person

Sommelier Dominique Baduel will compare and contrast a selection of red wines from the North and South of Italy.

North

- 2011 Langhe Freisa Kyè Vajra Piedmont
- 2012 Chianti Classico Riserva Felsina Berardenga Rancia Tuscany
- 2010 Amarone Della Valpolicella Allegrini Veneto
- 2007 Schioppettino Bressan Venezia Giulia

South

- 2015 I Fiori Cannonau Di Sardegna Doc
- 2013 Aglianico Del Vulture Vigneti Del Vulture Pipoli Basilicata
- 2013 Il Frappato Arianna Occipinti IGT Sicilia
- 2012 Cacc'e Mmitte Di Lucera Agramante Paolo Petrilli Puglia



South Africa

Saturday, 14th January 2017
Tasting starts: 12 noon
Tickets: £70 per person

Sommelier Dominique Baduel will compare and contrast a selection of white and red wines from the South Africa.

Whites

- 2014 Villiera Jasmine Fragrant White Stellenbosch
- 2012 Howard Booyesen Riesling Swartberg & Darling
- 2012 Tokara Director's Reserve Stellenbosch
- 2012 Tokara Chardonnay Walker Bay

Reds

- 2014 Radford Dale Freedom Pinot Noir Elgin
- 2012 Eagles' Nest Shiraz Constantia
- 2010 Sijnn Wine Of Origin Malgas
- 2004 Remhoogte Bonne Nouvelle Simonsberg Stellenbosch

Theatre Packages at Hart's Hotel & Restaurant

Hart's are pleased to offer a selection of shows at the **Theatre Royal & Royal Concert Hall**, **The Nottingham Playhouse** and the **Motorpoint Arena**. Packages include (unless otherwise stated): Double room, English breakfast, car parking, £22 per person dinner allocation in Hart's Restaurant and top price theatre tickets. Limited tickets available. For more information or to make a booking please call Reception on 0115 9881900.

If there is a show that you are interested in that is not on the list please give us a call as we may be able to arrange this for you.

Rebecca Ferguson Theatre Royal & Royal Concert Hall

Tuesday, 8th November 2016
From £127.50 per person



Billy Connolly The Motorpoint Arena

Tuesday, 8th November 2016
From £169.50 per person



Michael Ball & Alfie Boe Theatre Royal & Royal Concert Hall

Sunday, 20th November 2016
From £159.50 per person



Jools Holland Theatre Royal & Royal Concert Hall

Wednesday, 30th November 2016
From £127.50 per person

Katherine Jenkins Theatre Royal & Royal Concert Hall

Friday, 23rd December 2016
From £147.50 per person



Donny Osmond The Motorpoint Arena

Saturday, 28th January 2017
From £179.50 per person



Mike and the Mechanics Theatre Royal & Royal Concert Hall

Friday, 24th February 2017
From £127.50 per person



Matthew Bourne's Red Shoes Theatre Royal & Royal Concert Hall

Friday, 10th March 2017
From £127.50 per person

Caro Emerald Theatre Royal & Royal Concert Hall

Wednesday, 26th April 2017
From £137.50 per person



Cocktails and Jazz with Campbell Bass & Keyboard Player Matt Ratcliffe

Sunday, 23rd October 2016

Hart's Restaurant welcomes **Campbell Bass** for a unique evening of cocktail/lounge jazz as he collaborates with accomplished keyboard player **Matt Ratcliffe**. The duo will perform an eclectic mix of rearranged tunes from the 70's and 80's and not forgetting the American songbook.

£30 for a 3 course set dinner (Please note that full a la carte menu also available, excludes service)



Christmas and New Year at Hart's Let us take the hard work out of your Christmas and New Year.

Christmas Day Luncheon – Hart's Restaurant 6 course menu with a glass of Champagne on arrival
£110 per person

Boxing Day Lunch – Hart's Restaurant 3 course menu – pre-order to be returned 2 weeks prior to Boxing Day
£45 per person

New Year's Eve – Hart's Upstairs A Celebration Dinner hosted by 'Just Ben'
£99 per person

New Year's Eve – Hart's Restaurant A delicious 3 course fixed priced A La Carte Menu
£60 per person

To book your place on any of the events listed please call 0115 988 1900. Payment in advance may be required to guarantee a place. Email ask@hartsnottingham.co.uk for more details or see our website at www.hartsnottingham.co.uk

Follow Hart's on Twitter @HartsNottingham

hartsnotts

For Rutland - In Rutland Good & New Clothes Sale

SUPPORTING CANCER, DEMENTIA & OTHER LONG TERM ILLNESSES IN THE COMMUNITY.



Friday, 3rd & Saturday, 4th March 2017 at Barnsdale Lodge, near Oakham

The shopping event of the year! New and nearly new clothes for men, women and children.

Ticket details and times to be published in the New Year.

The committee would like to thank everyone who donated items for the 2016 Clothes Sale which raised in excess of £45,000.

If you have any NEW or NEARLY NEW clothes you would like to donate for next years sale, please drop them off at Hambleton Hall, or contact Stefa Hart on 01572 767145.

Follow Hambleton Hall on Social Media

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Game Dinner

Thursday, 17th November 2016
Tickets: £100 per person

Dress: Dinner Jacket or Smoking Jacket
Apéritifs from 7.30pm
Sit down at 8.15pm

We have a handful of spaces left for this dinner, designed to show off some of our favourite game recipes and wines that we think will best accompany them.



MENU

En Apéritif: Champagne René Beaudouin NV

Smoked Eel, Leek & Watercress Velouté
2010 Clos Floridène, Graves

Wild Duck Salad
2013 Ciro Classico, Librandi, Calabria

Roast Loin of Fallow Venison with spiced lentils & celeriac
2007 Vacqueyras, Domaine Sang des Cailloux

Caramelised Pear & Salted Caramel Ice Cream
2015 Casa Silva, Late Harvest Gewurztraminer-Semillon

Coffee, Chocolates etcetera

Dinner with Olivier Humbrecht MW

Thursday, 26th January 2017
Tickets: £110 per person
Special Offer – bedrooms:
from £230 (based on 2 people sharing a Standard bedroom)
Dress: Dinner Jacket or Smoking Jacket
Apéritifs from 7.30pm
Sit down at 8.15pm

Andrew Jefford in Decanter says this: “Does ‘Winemaking Genius exist? If it does...then Olivier Humbrecht MW must be in the frame. I don’t know a better psychoanalyst of vineyards, or a craftsman more capable of allowing their personalities full and exuberant expression in a dazzling array of wines.”

Olivier and wife Margaret (a Scot) are regular clients of ours en route to and from their second home in Edinburgh and we are thrilled that he has agreed to find some interesting wines and host an Alsace dinner for us on his next tour. Olivier is a fascinating man and talks with extraordinary passion and knowledge about his wines.



Special Dinner Host: Gyles Brandreth

Tuesday, 28th February 2017
Tickets: £110 per person
Special Offer – bedrooms:
from £230 (based on 2 people sharing a Standard bedroom)
Dress: Dinner Jacket or Smoking Jacket
Apéritifs from 7.30pm
Sit down at 8.15pm

They say all political careers end in tears - in Gyles Brandreth's case it's tears of laughter as the author and broadcaster, One Show presenter and Just A Minute regular, former MP and government whip, comes to Hambleton Hall to talk after dinner. He's an award-winning raconteur with unique tales to tell from his unlikely life in the theatre, on television, in journalism and politics. His recent best-sellers include “Word Play” and “The 7 Secrets of Happiness” as well as a series of Victorian murder mysteries featuring Oscar Wilde and Arthur Conan Doyle as his detectives.

‘Gyles Brandreth is brilliant . . . incredibly funny, wildly indiscreet’ *Daily Mail*

MENU

En Apéritif:
Champagne René Beaudouin NV

John Dory, Blood Orange, Fennel, Capers
2011 Levin Sauvignon Blanc

Truffled Winter Vegetables
2011 St Peray “Les Cerfs” Yves Cuilleron

Roast Guinea Fowl, Wild Mushroom Risotto
2014 “Le Boncie” Tuscany

Almond Soufflé
2012 Monbazillac “Ancien Cure”

Coffee, Chocolates etcetera

Christmas & New Year 2016

Christmas Concert 2016 St Andrews Church, Hambleton

Tuesday, 6th December 2016
Concert Tickets £25 per person
Concert 7.00pm
Church doors open 6.30pm
When we will serve Glühwein and mince pies.

Those of you who have joined us for this event before will know that Reverie are a world class choir who sing for us wonderful music (ancient and modern) appropriate to the Christmas season. We also sing with them three favourite carols. Somehow 14 great singers succeed in transforming the musical potential of US the audience so that any bats in the belfry get quite a fright! Reverie bring with them tympani and trumpet.



Christmas Parties 2016

Hambleton Hall provides the most wonderful setting for a Christmas party. Log fires, beautiful Christmas tree, sensational Christmas decorations and at the end of the evening lovely bedrooms to rest your weary head. ‘The Study’ – one of Hambleton’s fabulous private dining rooms is perfect for Christmas parties of 8 – 16 guests, we are offering parties a Special Limited Choice Menu on a Sunday to Thursday. £60 per person.

MENU

Salad of Crab, Bloody Mary, Celery Sorbet
or

Ballotine of Foie Gras, Toasted Sourdough
or

Salt baked Celeriac, Hazelnuts, Hickory dressing

Pan fried Fillet of Seabass, Fennel, Olives, Bouillabaisse sauce
or

Loin of Pork, Endive, Red Cabbage, Armagnac sauce
or

Loin of Fallow Venison, Artichoke, sour Cabbage,
Cocoa sauce

Almond Amaretto Soufflé
or

Chocolate Tart, Orange Sorbet
or

Terrine of Pear & Blackberry, Salted Caramel Ice Cream

Coffee, Chocolates etcetera

This menu is subject to a discretionary service charge of 12.5%

At the end of the evening why not stay the night?

If you would like to stay after your Christmas Party and book two or more bedrooms on a Sunday to Thursday, we are offering a special rate of £230 per night, based on 2 people sharing one of our Standard double bedrooms, including full Hambleton breakfast & vat.

December Daily Festive Lunch

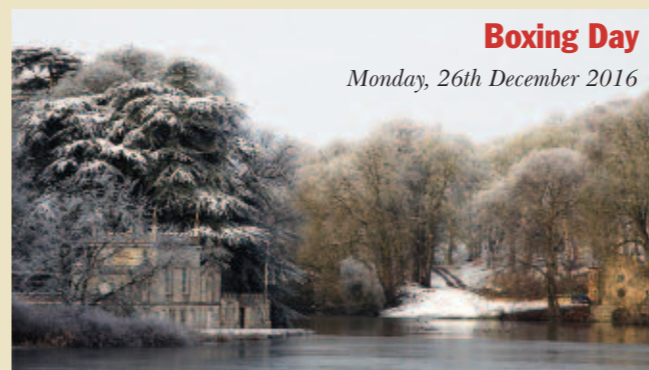
Monday to Friday
3 Courses for £42.50

During December Aaron will create special daily 3 course lunch menu with 2 choices for each course. The A La Carte Menu will also be available.

This menu is subject to a discretionary service charge of 12.5%

Boxing Day

Monday, 26th December 2016



For many years Lord Gainsborough has kindly allowed us to use the magical Fort Henry for a Boxing Day “picnic”. We take along a fine hot meat pie, cheeses and dessert and wrap up warm inside the Fort with a log fire blazing. Energetic guests can walk to Fort Henry from Exton (1 ½ miles). We have a few tickets remaining at £60 per person.

New Year's Eve 2016

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

Our ticket price includes:
Champagne on arrival, six course dinner with coffee and chocolates, wine throughout the dinner, Champagne to see the New Year in, music & dancing.
Our Sommelier will select the wines to accompany the dinner menu in the Autumn.

Champagne Reception: from 7.45pm
Dinner: 8.30pm
Dress: Black Tie
£185 per person

MENU

Cauliflower & Truffle Velouté

Ballotine of Foie Gras

Crab Raviolo, Ginger, Lemongrass Bisque

Fillet of Beef, braised Jacob's Ladder, Red Wine sauce

Kumquat & Chocolate Soufflé

Coffee, Chocolates etcetera

This menu is subject to a discretionary service charge of 12.5%

Autumn & Winter Breaks in Rutland

We are offering guests the following weekday stay. Sunday to Friday, until the end of April 2017, from £400 per couple. This special offer includes one nights accommodation in one of our Standard double bedrooms, 3 courses & coffee from our Menu of the Day, full Hambleton breakfast & morning newspaper. Add a 2nd night to your stay at the same rate & enjoy our gourmet 6 course Tasting Menu on one evening.



A Treat For Autumn – Why Not

Take advantage of this very special offer & treat yourself before Christmas to a night of indulgence, Champagne, gourmet dinner & luxury accommodation. £430 per couple, per night. Offer available on selected nights only from Monday, 1st November until Thursday, 15th December, excluding Friday & Saturday nights. Our special pre Christmas getaway includes: A half bottle of Champagne, 6 course Tasting Menu, luxury bedroom, full Hambleton breakfast & morning newspaper.

Offers inclusive of vat & based on 2 people sharing. Limited availability, excludes Christmas, New Year & Easter. *These menus are inclusive of a discretionary service charge of 12.5%.*

Dates for the Diary 2016/17

IACF International Antiques & Collectors Fair Newark Showground

www.iacf.co.uk/newark
Thursday, 13th to Friday, 14th October 2016
Thursday, 1st to Friday, 2nd December 2016

Italian Wine Tasting & Lunch at Hambleton Hall

Saturday, 12th November 2016

Game Dinner at Hambleton Hall

Thursday, 17th November 2016

Christmas Party Menu available throughout December 2016

December Daily 3 Course Lunch Menu Monday to Friday 2016

Christmas Concert with Reverie Choir St Andrew's Church, Hambleton

Tuesday, 6th December 2016

Christmas Day Lunch & Dinner 2016 at Hambleton Hall

Sunday, 25th December

Boxing Day Picnic at Fort Henry

Monday, 26th December 2016

New Year's Eve Dinner Dance 2016 at Hambleton Hall

Saturday, 31st December 2016

South African Wine Tasting & Lunch at Hambleton Hall

Saturday, 14th January 2017

Dinner with Olivier Humbrecht MW at Hambleton Hall

Thursday, 26th January 2017

Special Dinner at Hambleton Hall Host: Gyles Brandreth

Tuesday, 28th February 2017

The For Rutland - In Rutland Good and New Clothes Sale

Barnsdale Lodge, Near Oakham
Friday, 3rd & Saturday, 4th March 2017

Belton Horse Trials

www.belton-horse.co.uk
Friday, 31st March to Sunday, 2nd April 2017

Brigstock International Horse Trials at Rockingham Castle

www.rockinghamcastle.com
Friday, 19th to Sunday, 21st May 2017

Aegon Nottingham Tennis Open

www.lta.org.uk/major-events/aegon-open-nottingham
Nottingham Tennis Centre
Sunday, 10th to Sunday, 18th June 2017

Rolls Royce Enthusiasts Club at Burghley

www.burghley.co.uk
Friday, 23rd to Sunday, 25th June 2017

Neவில் Holt Opera 2017

www.nevillholtopera.co.uk
Thursday, 15th June to Sunday, 2nd July 2017

International Birdfair

Rutland Water Nature Reserve, Egleton, Rutland
www.birdfair.org.uk
Friday, 18th to Sunday, 20th August 2017

Burghley Horse Trials

www.burghley-horse.co.uk
Thursday, 31st August to Sunday, 3rd September 2017

If you would like to stay after one of these events, we are offering special room rates for Hambleton Club Members & Non Club Members.