

HAMBLETON NEWS

T: (01572) 756991 F: (01572) 724721 W: www.hambletonhall.com E: hotel@hambletonhall.com
Hambleton Hall, Hambleton, Oakham, Rutland LE15 8TH



“The new website”

Untangling the Web

The business of fantasising about future holidays, while winter is at its darkest, traditionally involved a sofa or large bed (to accommodate the proposed holiday partner) and a stack of glossy holiday brochures.

The stack has now grown much smaller and much of the fantasy is fuelled by the laptop since the places we want to visit can often be best viewed through websites and film, which are more likely to be up to date than the print version.

Having come to terms with this initial leap into the electronic world I am now asked to accept that, for many, the mobile phone is the chosen medium for hotel dreams and it is certainly true that an increasing number of bookings are coming from this source.

The evolution in our customer’s browsing and booking habits has inspired us to undertake a complete overhaul of our website. If you have a chance to visit you should be able to access our new film which starts with a breath-taking drone ride around Rutland Water (ending in a certain Hotel!), pictures of our 17 rooms, up to date menus and wine list and much more. To my surprise much of this works well enough on a mobile.

It is one thing to embrace the new world of websites, social media, emails and texts, quite another to abandon the old. We have no intention of abandoning this print version newsletter for those who want it and we are thrilled that Relais et Châteaux have rediscovered the relevance of a nice old fashioned chunky guide to sit alongside an up to date on-line presence.

On the sofa, in bed, and beyond the WiFi zone, print is best!

Tim Haw



“The new Relais et Châteaux Guide - Pick up your copy from us”

Rolf Noskwith

Born 19.06.1919 - Died 3.01.2017

Tim Hart writes.....

Some 20 years ago I spotted a client sitting on the drawing room sofa at Hambleton on a rainy summer day. He was racing through The Times cryptic crossword at a speed that seemed limited only by his writing speed. As a crossword fan who occasionally plods through The Telegraph crossword in a couple of hours, I appreciated that I was watching a rare brain at work! At the time I knew Rolf Noskwith only as Chairman of Charnos.

Later I discovered that he had been a member of the Bletchley Park Team responsible for decoding Nazi ciphers.

It has been a privilege to look after the great man and his wife Annette over many years at Harts and Hambleton. Thank you Mr. N. for helping to defeat the Nazis and supporting gastronomy in the Midlands.



Special Dinner Host: Christopher Payne

Wednesday, 29th March 2017

Tickets: £100 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



Christopher Payne is an antique expert and author specialising in furniture. His father had a well respected shop in Melton Mowbray. Christopher's career includes 25 years at Sotheby's and he is one of the best known faces from Antiques Roadshow. With varied appointments such as being a visiting professor at the University of Fudan in Shanghai, he possesses a unique insight into the changing world of antiques.

MENU

En Apéritif:

Hart Brothers Fino

Crab, Virgin Mary & Celery Sorbet

2016 Chardonnay "Felicite", Newton Johnson, South Africa

Truffle Risotto

2012 Chianti Classico Rodano

Norfolk Quail Florentine Ravioli

2006 Ch Meyney St Estephe

Pineapple, Cardamon & Chillli

2013 Finca Antigua Moscatel

Coffee, Chocolates etc.

Dinner with Roy Richards

Tuesday, 25th April 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



Roy is probably our leading British Burgundy expert and now lives in Beaune. When we visited him in August it became clear that prices for the 2015 Vintage would be approximately double those paid a couple of years ago. Short crops, weak sterling and demand from Asia have combined to put us at the back of the queue. Roy's suggestion is that we educate ourselves about wine from some of the less famous villages. A number have actually benefitted from warmer conditions as their exposure may be less sunny than their more famous neighbours.

I tasted some glorious wines with Roy and hope that this dinner will help to show you what we mean.

MENU

En Apéritif:

2013 St Aubin 1er Cru en Remilly, Ch de Puligny Montrachet

Terrine of Halibut, Capers, Fennel & Orange

2013 Ladoix, Bois de Grechons, Sylvain Loichet

2013 Pernand Vergelesses Rollin

Ravioli of Morel Mushrooms & Bone Marrow

2011 Marsannay Clos du Roi Fournier

2010 Aloxe Corton Clos du Chapitre Follin Arbelet

Roast Guinea Fowl, Spelt & Smoked Bacon

2010 Blagny la Genelotte

2010 Monthelie Clou des Chenes, Suremain

Chocolate Tart

Coffee & Chocolates etc.

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

Mundy Cruising & Silversea in partnership with Hambleton Hall

Wednesday, 24th May 2017

Tickets: £50 per person, including coffee on arrival, apéritif, three course lunch with wine & coffee

Morning Coffee: 11.30am

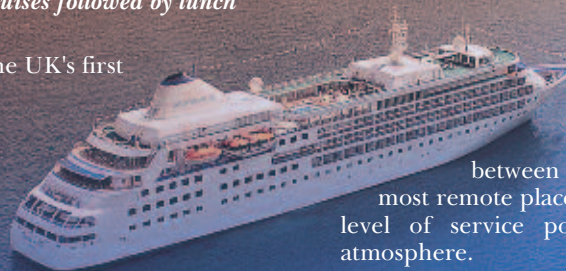
Champagne Reception: Midday

Luncheon: 12.30pm

Informal presentation by Silversea Cruises followed by lunch

We are delighted to welcome back the UK's first and leading luxury cruise retailer Mundy Cruising together with Silversea Cruises.

As a European company with international appeal Silversea is a pioneer of luxury all-inclusive travel. With discreet and attentive staff they create a convivial ambience onboard their intimate but spacious classic fleet of ships that carry between 296 and 596 discerning passengers. For those with a desire for exploration Silversea's expedition vessels carry



between 100 and 296 passengers to some of the most remote places on earth whilst providing the highest level of service possible in a luxurious yet informal atmosphere.

Enjoy a champagne reception, which weather permitting, will be held on the terrace overlooking the magnificent Rutland Water. Before a delicious lunch, you will hear from Silversea Cruises about their 2017 & 2018 world-wide programme.

MENU

Terrine of Seabass, Fennel & Saffron vinaigrette

Slow cooked shoulder of Lamb, Cous Cous & Rosemary jus

Treacle Tart & Orange Sorbet

Coffee & Chocolates etc.



Nevill Holt – Tosca

15th, 17th, 18th, 20th & 22nd June 2017

Opera Lovers will be delighted to hear that Nevill Holt's Opera this year is Tosca.

The Royal Opera House Director of Opera, Oliver Mears will return to Nevill Holt to direct this production, originally created in Derry/Londonderry for his debut at Northern Ireland Opera in 2011.

David Ross's splendid restored 17c house, stunning gardens and temporary theatre, provide a marvellous setting for enjoyable opera.

We can organise a picnic (if you have a small group you can book a private Pavilion tent), you can dine in their restaurant or choose their less formal picnic buffet. To book Opera tickets, Pavilion tent or dinner, visit the web site www.nevillholtopera.co.uk or call the box office 0115 846 7777.

To organise a picnic please contact Hambleton Hall.

Garden Visit

Monday, 12th June 2017

Felley Priory, Near Underwood Notts.

Tickets £50 per person



For some of our clients Felley Priory, situated 1/2m from Junction 27 of the M1 is out of normal range. We are convinced however that it is the best garden of its kind in our region and well worth a detour. Created mostly in the '80s and '90s by the late Maria Chaworth Musters, Felley combines wonderful herbaceous borders, Old fashioned roses and unusual and worthwhile shrubs and trees in a rolling landscape setting. The garden has been brilliantly maintained and improved by Maria's heirs Thomas and Amanda Brudenell and head gardener Lindsey Ellis, who will be available to answer our questions. The garden is closed on Mondays so will open specially for our group. For lunch we plan to adjourn to Hart's in Nottingham.

Programme

- 9.15am (Optional meeting at Old Hall Market Overton for Rutlanders Transport provided to Felley at cost.)
- 11.00am Coffee and biscuits at Felley Priory tea room
- 12.45pm Leave Felley
- 1.15pm Arrive Hart's Nottingham (Menu, Seafood Salad with Quinoa & Red Rice, Strawberry Tarts with Vanilla Ice, Coffee Wine: 2011 Levin Sauvignon Blanc)
- 4.00pm Rutlanders arrive back at Old Hall and are most welcome to inspect Tim and Stefa Hart's garden and to have a cup of tea.

To book on this event please call reception at Hambleton Hall.

For Rutland Good & New Clothes Sale

For Rutland raises funds to pay for Specialist Advisers, who provide free, confidential, independent, non medical advice to people of all ages, who are living with long term conditions in Rutland and the Surrounding 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.

Mad March 2017

During the month of March we are celebrating the arrival of Spring with a special inclusive break from £360 per couple. For this special offer we have reduced our cancellation policy to 24 hours. Limited availability, Sunday to Friday.

Summer Breaks in Rutland 2017

From May to September enjoy Hambleton Hall's spectacular garden and the many activities available on and around Rutland Water from £430 per couple. Available Sunday to Thursdays, excluding Bank Holidays.



These two offers include one nights accommodation in one of our stunning double bedrooms, 3 courses from our Menu of the Day & full Hambleton breakfast & morning newspaper. Inclusive of VAT & based on 2 people sharing. The menu is inclusive of a discretionary service charge of 12.5%

Dates for the Diary 2017

The For Rutland Good and New Clothes Sale

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

New Zealand Wine Tasting with light lunch at Hambleton Hall

Saturday, 4th March 2017

Special Dinner with Christopher Payne at Hambleton Hall

Wednesday, 29th March 2017

IACF International Antiques & Collectors Fair

Newark Showground

www.iacf.co.uk/newark

Thursday, 30th & Friday, 31st March
Thursday, 1st & Friday, 2nd June
Thursday, 17th & Friday, 18th August
Thursday, 12th & Friday, 13th October
Thursday, 7th & Friday, 8th December

Belton Horse Trials

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

Easter at Hambleton Hall

Friday, 14th to Monday, 17th April 2017

Wine Dinner with Roy Richards at Hambleton Hall

Tuesday, 25th April 2017

Brigstock International Horse Trials at Rockingham Castle

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

French Wine Tasting with light lunch at Hambleton Hall

Saturday, 20th May 2017

Mundy Cruising Lunch at Hambleton Hall

Wednesday, 24th May 2017

Garden Day & lunch at Hart's Restaurant

Monday, 12th June 2017

Dambuster Triathlon Rutland Water

www.pacesetterevents.com
Saturday, 17th June 2017
1.5k swim - 42k bike - 10k run

Aegon Nottingham Tennis Open

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

Nevill Holt Opera 2017

Tosca by Puccini
www.nevillholtopera.net
Thursday, 15th, Saturday, 17th, Sunday, 18th,
Tuesday, 20th & Thursday, 22nd June

Rolls Royce Enthusiasts Club at Burghley

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

Aqua Park Rutland Water

Open from Monday, 10th July until 3rd September 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

The Vitruvian Rutland Water

www.pacesetterevents.com
Saturday, 9th September 2017
1900m swim - 85k bike - 21k run

Mushroom Hunt

followed by lunch at Hambleton Hall
Saturday, 30th September 2017

Christmas Concert with Reverie Choir

St Andrew's Church, Hambleton
Tuesday, 5th December 2017

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.

Mike and the Mechanics Theatre Royal & Royal Concert Hall

Friday, 24th February 2017
From £131.50 per person



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

Friday, 10th March 2017
From £131.50 per person



Cirque du Soleil – The Motorpoint Arena**

Friday, 10th March (8pm) and
Sunday, 12th March (5pm) 2017
From £179.50 per person



Shirley Valentine Theatre Royal & Concert Hall

Friday, 26th May 2017
From £121.50 per person



Anastacia Theatre Royal and Concert Hall

Monday, 5th June 2017
From £141.50 per person

Funny Girl Theatre Royal & Concert Hall

Friday, 16th June 2017
From £141.50 per person

John Bishop The Motorpoint Arena **

Friday, 13th October 2017
From £159.50 per person



Greg Davies Theatre Royal & Concert Hall

Tuesday, 24th October 2017
From £121.50 per person

Michael Ball & Alfie Boe The Motorpoint Arena**

Wednesday, 13th December 2017
From £179.50 per person



War Horse Theatre Royal & Concert Hall

Friday, 16th March 2018
From £179.50 per person

** The Motorpoint Arena Executive Suite experience includes seats in a viewing balcony which offers panoramic views of the Arena with full waitress service throughout the show and access to the level 4 VIP Bar area; before, during and after the show.



An Evening with Campbell Bass & Keyboard Player Matt Ratcliffe – Hart's Restaurant

Sunday, 26th February 2017

Join us in Hart's Restaurant for an evening of live music and fine dining. Hart's favourite Campbell Bass will be accompanied by talented keyboard player Matt Ratcliffe.

£30 for a 3 course set dinner

(Please note that full a la carte menu also available, excludes service)



Tutored Wine Tasting and Supper - World Class Wines from South Africa

The latest in our series of Tutored Wine Tasting and Suppers in Hart's Upstairs

Wednesday, 15th March 2017

Time: 7.00pm

Hosts Tim Hart and Dominique Baduel (Sommelier at Hambleton Hall) Tickets £65.00 including Wines, three course dinner and coffee.



Mother's Day 2017

Treat Mum this **Mother's Day Sunday, 26th March** – bring her to Hart's restaurant where our friendly staff and delicious menu will make her day special.

Our set lunch will be **£30 per person** – but full a la carte will also be available.

Bookings will be taken from 12 noon with last bookings at 4pm to give an extended lunch service.

Tables will be available for 2 hour seating. We will also be open in the evening from 7pm

Afternoon Tea on Mother's Day will be hosted in the Park Bar at Hart's Hotel.

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



*A few seasonal recommendations from
Tim Hart & Dominique Baduel*

NV Champagne René Beaudouin, Nogent L'Abbesse
Our "House" Champagne is made from a pure Chardonnay formula which out-tastes all but the best "Grandes Marques". It is crisp, dry and elegant with enough age to have discarded the greenness of younger wines.
£262 for 12 bottles including VAT

NV Varichon et Clerc, Blanc de Blancs
We have been buying this "Methode Champenoise" wine from Savoie for many years. For those looking for an alternative to Champagne for parties, weddings, cocktails etc. It is dry, crisp and elegant with a fine mousse. It is made from a range of white grapes including Ugni Blanc, Chenin, Chardonnay and Colombar
£75 for 6 bottles including VAT

2015 Casa Silva Gewurztraminer Halves
From the Colchagua Valley in Chile, this wine is delicious with desserts or foie Gras. We are always on the look out for new sources of attractive dessert wine and this one combines freshness, lovely aromatic quality and sweet ripeness.
£49 for 6 half bottles including VAT

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

A South African offer from Newton Johnson Vineyards
Newton Johnson is something of a Pinot Noir and Chardonnay specialist situated in one of South Africa's coolest corners behind Hermanus in the Hemel en Aarde valley. In the aftermath of the post Brexit devaluation, and significant shortages and price hikes from Burgundy, we have been looking for civilised wines to drink on those occasions for which Burgundy is now out of reach. These fill the spot perfectly.

2016 Felicité Chardonnay
Nice peachy and citrus fruit without oak or excessive weight.
£51 for 6 bottles including VAT

2015 Felicité Pinot Noir
Pale Cote de Beaune style with lovely Pinot fruit and elegance.
£66.50 for 6 bottles including VAT

2015 Family Vineyards Chardonnay
From the best vineyard sites and lightly oaked, this wine gets the top 5* rating from South Africa's Wine "Bible" (The Platter Guide).
A fine balance of fruit, judicious oak and minerality
£127 for 6 bottles including VAT

2015 Family Vineyards Pinot Noir
A lovely balanced style of New World Pinot. Lots of concentration elegance and length. Quite enough fruit, but not a fruit bomb. In style poised between New Zealand and Volnay!
Enjoyable now and with plenty of positive evolution ahead.
£152 for 6 bottles including VAT

2013 Mourges du Gres les Galets Rouges, Costières de Nîmes
We have enjoyed this wine for many vintages. A Rhoneish blend dominated by Syrah (with some Grenache, Mourvedre, Carignan). It delivers silky tannins, and a warm spicy rich and rounded wine. From the pebble soils created when the Rhône was in full flood after the last ice age.
£67 for 6 bottles including VAT

2014 Chablis Dessous la Carriere, Picq
This is a fine mineral Chablis from a wonderful white Burgundy Vintage.
£88 for 6 bottles including VAT

2011 Levin Sauvignon Blanc, Val du Loire France
This expression of organically grown Loire Valley fruit made with the help of some Australian know how and equipment, has been a tremendous success with our clients over the past 3 years.
The wine has plenty of sauvignon expression without excessive grassy or gooseberry notes and plenty of minerality and structure which enables the wine to round out and age a little without losing any freshness.
£68 for 6 bottles including VAT

2 Wine tastings with a light lunch

New Zealand

Saturday, 4th March 2017
Tasting starts: 12 noon
Tickets: £75 per person

Sommelier Dominique Baduel will compare and contrast a selection of red and white wines from New Zealand.

Whites

- 2013 Framingham Select Riesling Marlborough
- 2012 Archangel Halina Riesling Central Otago
- 2015 Dog Point Sauvignon Blanc Marlborough
- 2014 Kumeu River Estate Chardonnay Auckland

Reds

- 2012 Archangel Pinot Noir Central Otago
- 2013 Neudorf Moutere Pinot Noir Nelson
- 2014 Ata Rangī Pinot Noir Martinborough
- 2010 Surveyor Thomson Pinot Noir Central Otago



France

Saturday, 20th May 2017
Tasting starts: 12 noon
Tickets: £75 per person

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

Whites

- 2014 Saint Cosme Marsanne Côtes Du Rhône
- 2014 Laudun Côtes Du Rhône Village
Domaine Rouvre Saint Léger
- 2013 Châteauneuf Du Papes Domaine Bosquet
Des Papes

Reds

- 2013 Cairanne Reserve Des Seigneurs Domaine Oratoire
Saint Martin
- 2012 Vacqueyras Les Clos Domaine Montirius
- 2010 Vinsobres Les Hauts De Julien Famille Perrin
- 2010 Châteauneuf Du Papes Tradition Pierre Usseglio & Fils
- 2009 Châteauneuf Du Papes Signature Domaine La Barroche

