

HAMBLETON NEWS

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"Helianthemum, Rosemary, Senecio etc. in the Mediterranean border"

Gardening in the Rutland Riviera

When Walter Marshall built Hambleton Hall in 1881 he appears to have followed the yardstick of house builders of that time to spend around 25% of the budget on external works.

As a result when I acquired the house in 1980 the garden benefitted from splendid terraces as well as Walter Marshall's extensive tree planting to shelter the house from the north, east and west.

His designers created a kind of mezzanine bed between the front lawn and the Parterre ideal for rockery plants. Since my enthusiasm for gardening has grown in recent years I have become fascinated with this bed and the microclimate he created there.

Facing due south it is hot and dry and very sheltered, ideal for "Mediterranean" as well as alpine subjects. Thyme, lavender, myrtle, rosemary etc. all thrive there and euphorbias and dorchium hirsutum are rampant. It also suits Alpines, many of which are too tiddly to be enjoyed at boot level but work much better when presented at waist level.

This corner of the garden cannot be seen from the house but I hope you will have an inspection on your next visit.

Cor what a Vin!

Dominique and his new assistant Tom are having a lot of fun with his Coravin machine. This handy gadget uses a very thin medical grade needle to inject argon gas through the cork into a bottle of fine wine and extract a glass. The bottle returns to the cellar and is revisited when a second glass is called for. The argon permits the wine to evolve exactly as it would have done if left in peace. This system suits those of our clients whose mantra is "drink less - drink better" to whom we can offer around 18 wines including a glass of Leoville Barton 1998, Tignanello 1998 or 2012 Chassagne Montrachet "Caillerets" from Paul Pillot.



"Dominique, Tom and the Coravin"

Tim Haw

A Special Dinner with Riedel Glassware Host: Matt Knight

Tuesday, 17th October 2017
Tickets: £145 per person
including your own set of
four Riedel Veritas glasses to
take home (retail value £110)
Dress: Dinner jacket or
Smoking Jacket
Apéritifs from 7.30pm
Sit down at 8.15pm



Riedel, the Austrian glass manufacturers, have for some time been associated with the development of glasses specifically matched to individual wine types.

The Riedel theory is that the taste of wine can be significantly influenced by the shape of the glass from which it is drunk. At Hambleton we have used Riedel glasses for some time and we readily accepted an offer from Riedel to host a special dinner at which their theory will be put to the test.

Fine wines typical of four different wine varieties will be tasted during the course of the evening using the "right" glass and alternatives. Our host from Riedel, Matt Knight, will explain the theory behind the glass designs. At the beginning of the evening each guest will receive four Riedel Veritas glasses from which they will try the wines throughout the evening. The set will be yours to take home at the end of the evening.

MENU

En apéritif: 2015 Mosel Riesling Kabinett, J. J. Prum

Red Mullet Terrine with roast peppers
2014 Rully en Chene, Dureuil Janthial

Risotto of Wild Mushrooms
2005 Pommard, Jean Marc Boillot

Launde Farm Lamb, Aubergine & Black Garlic, Rosemary Jus
2011 Leeuwin Estate "Prelude" Cabernet Merlot, Margaret River

Granny Smith Apple, Blackberry, Sablé Breton
2015 Casa Silva Gewurztraminer/Semillon

Coffee, Chocolates etcetera

Symington Dinner featuring Great Ports and Portugese Red Wine.

Tuesday, November 14th 2017
Tickets: £110 per person
Dress: Dinner Jacket or
Smoking Jacket
Apéritifs from 7.30pm
Sit down at 8.15pm



A chance contact with Dominic Symington has given us a wonderful opportunity to design our first dinner celebrating the great wines of the Douro: especially Port. The Symington family own many of the greatest Port houses including Grahams, Cockburn, Dow, Warre as well as the Quinta do Vesuvio vineyard.

With Bruno Prats, the Symingtons have developed some high class red wines including Chryseia, Post Scriptum and Prazo de Roriz.

We have not yet chosen the wines for this event but the plan is to showcase some of the best examples of Old tawny and Vintage ports from the Symington estates.

We are choosing a menu to accompany the wines which will emphasise the dessert stage of the meal. We will skip our first course and begin the meal (after canapés in the drawing room washed down with white port and tonic) with a main course served with Portugese red wines and then move on to two or three desserts and cheese.

We will have a chance to compare tawny and vintage styles and to taste some great and rare examples from Port wines leading estates.

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

Fungi-Foray & Lunch

Saturday, 30th September 2017
Tickets: £90
Dress: Practical!
Includes: Foray, mini fungi book, coffee,
lunch and wine
Please meet at Hambleton Hall for
coffee at 9.30am
Hunt location: TBC

Paul Nichol, field mycologist, botanist, author and adult tutor, has been returning year after year to lead our mushroom hunt. The weather this summer will dictate the hunts findings, hopefully we will find plenty of mushrooms worth eating and not too many varieties which look magnificent but are poisonous.

After coffee we will drive from Hambleton Hall to the chosen woods, where we will spend the morning foraging mushrooms, such as *Lepista nuda* - Wood blewit, *Clitocybe geotropa* - Trooping funnel cap, *Macrolepiota procera* - Parasol mushroom & *Boletus badius* - Bay bolete.

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:
NV Varichon et Clerc Blanc de Blanc

Wild Mushrooms & Ravioli
2012 Tokara Directors Reserve

Blade of Beef Red Wine Jus
2014 Fontarèche Corbières

Lemon Tart, Raspberry Sorbet

Coffee, Chocolates etcetera



Christmas Concert St Andrews Church, Hambleton

Tuesday, 5th December 2017

Concert starts at 7.00pm

We are unable to admit you to the church before 6.30pm when we will serve Glühwein and mince pies.

Tickets:

Concert only £25

Concert and Dinner per person £130

Concert Dinner and Accommodation per couple £510



Reverie choir have become a firm fixture in the Hambleton diary, this magnificent group of singers unites some of Britain's very best young professional singing talent, a fantastic and welcome addition to the British choral tradition. The choir will sing a collection of ancient and modern Christmas music, including a few favourite carols for us the audience to join in with. The group of around 15 singers bring with them tympani and trumpet.

MENU

En Apéritif: Champagne René Beaudouin

Terrine of John Dory with capers & parsley
2014 Chablis Dessus la Carrière, Picq

Aylesbury Duck Kumquat & Seville Orange Marmalade
2004 Bonne Nouvelle, Stellenbosch

Chocolate Truffle Flavoured with olive oil, banana & passion fruit
2013 Banyuls Domaine Cazes

Coffee, Chocolates etcetera

Celebrate the occasion with Hambleton & Penhaligon's

Birthdays, anniversaries and memorable dates are all worth celebrating in style. Stay a night in an Intermediate, Superior, Master bedroom or The Croquet Pavilion with stunning views over Rutland Water. From £560 per couple.

This special occasion offer includes:

A Penhaligon's "Blenheim Bouquet" classic candle

Seasonal fruit plate for your arrival

The Penhaligon's cocktail to start the evening

Bouquet of flowers to take home

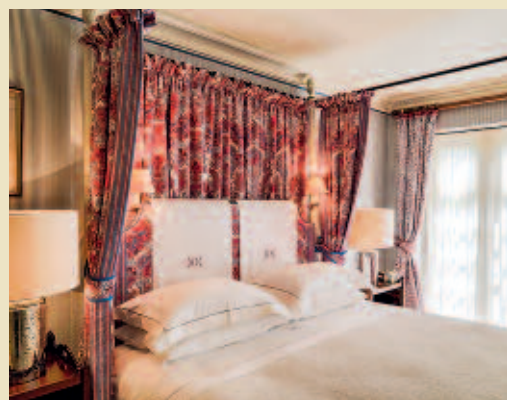
6 course gourmet tasting menu with coffee & petit fours

Personalised dinner menus as a memento of the occasion

Full Hambleton breakfast & morning paper



PENHALIGON'S
ESTD LONDON 1870



Offer inclusive of VAT and based on 2 people sharing. This menu is inclusive of a discretionary service charge of 12.5%. Reservations are subject to a minimum two night stay at weekends but may be combined with a tariff rate for the second evening.

"I Feel The Need...The Need For Speed"

Drive six high performance cars, stay at Hambleton Hall and dine with Jonathan Palmer

Tuesday, 10th October 2017

Since 1991 former F1 racer Jonathan Palmer has run corporate motorsport days, adding new thrills each year. 2017 has seen the return of a familiar favourite, the latest Renault Clio Cup race car to headline the line-up, as seen at British Touring Car events. This pocket rocket, based on the North circuit, offers kerb-hopping fun and an easily controllable driving thrill. In addition you will drive an unrivalled collection of high performance sports cars and open-top racing cars on four purpose-built circuits at Bedford Autodrome.

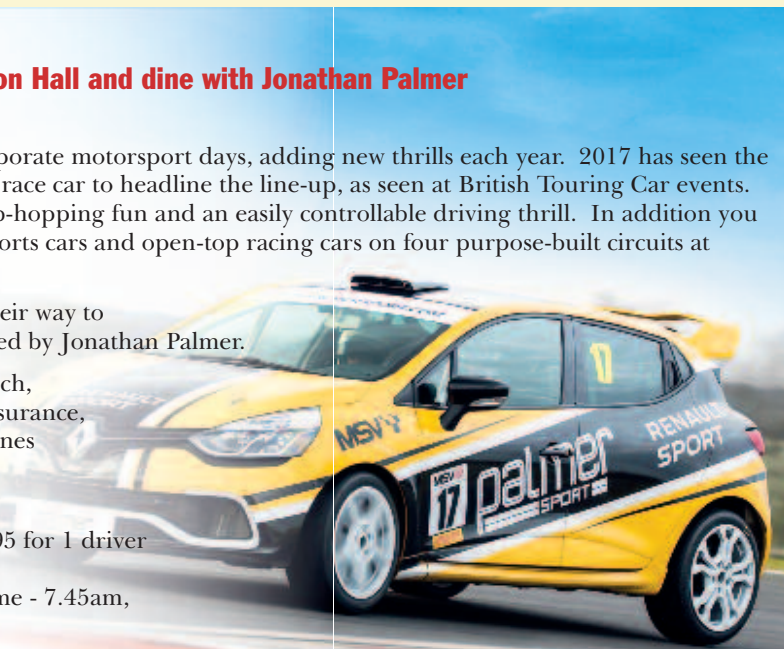
Following the day's track experience, drivers will make their way to Hambleton Hall where there will be a special dinner hosted by Jonathan Palmer.

Prices include the days driving, full English breakfast, lunch, afternoon tea for drivers, vehicle damage excess waiver insurance, overnight stay at Hambleton Hall with apéritif, dinner, wines and full Hambleton breakfast.

Non drivers are welcome to spectate or relax at the hotel.

From £960 for 1 driver dining and staying and from £1095 for 1 driver and 2 people dining and sharing a bedroom.

Arrive for registration and breakfast at Bedford Autodrome - 7.45am, depart for Hambleton Hall - 5.00pm, aperitifs - 8.00pm.



Autumn Breaks in Rutland

On a Sunday to Friday, from October until the end of April 2018, we are offering guests a special weekday stay from £420 per couple.

The offer includes one nights accommodation in one of our Standard double bedrooms, 3 courses and coffee from our menu of the day, full Hambleton breakfast and morning newspaper.

Add a second night to your stay at the same rate and enjoy our gourmet 6 course tasting menu on one evening.

Offer inclusive of VAT and based on 2 people sharing.

Limited availability, excludes Christmas,

New Year and Easter.

This menu is inclusive of a discretionary service charge of 12.5%.



Dates for the Diary 2017

Aqua Park Rutland Water

www.aquaparkrutland.co.uk

Open until Saturday, 23rd September 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

Saturday, 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

Oundle Food Festival

www.oundlefoodfestival.co.uk

Saturday, 24th June 2017

Oundle Market Place

Cricket - International Test Match Series

England vs South Africa

www.trentbridge.co.uk

Friday, 14th July 2017

Trent Bridge, Nottingham

Oundle International Festival

www.oundlefestival.org.uk

Friday, 7th to Saturday, 15th July 2017

Riesling Wine Tasting & Lunch at Hambleton Hall

with Sommelier, Dominique Baduel

Saturday, 8th July 2017

International Birdfair

Rutland Water Nature Reserve, Egleton, Rutland

www.birdfair.org.uk

Friday, 18th to Sunday, 20th August 2017

IACF International Antiques & Collectors Fair

Newark Showground

www.iacf.co.uk/newark

Thursday, 17th & Friday, 18th August

Thursday, 12th & Friday, 13th October

Thursday, 7th & Friday, 8th December

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

Cricket One day International Series

England vs West Indies

www.trentbridge.co.uk

Thursday, 21st September 2017

Trent Bridge, Nottingham

Burgundy Wine Tasting & Lunch at Hambleton Hall

with Sommelier, Dominique Baduel

Saturday, 23rd September 2017

Mushroom Hunt

followed by lunch at Hambleton Hall

Saturday, 30th September 2017

PalmerSport Race Day and Dinner with Jonathan Palmer at Hambleton Hall

Tuesday, 10th October 2017

A Special Dinner with Riedel Glassware at Hambleton Hall

Tuesday, 17th October 2017

Port Dinner with Dominic Symington at Hambleton Hall

Tuesday, 14th November 2017

Christmas Concert with Reverie Choir

St Andrew's Church, Hambleton

Tuesday, 5th December 2017

Christmas Day Lunch & Dinner at Hambleton Hall

Monday, 25th December 2017

New Year's Eve Dinner Dance at Hambleton Hall

Sunday, 31st 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 988 1900**.

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.

John Bishop The Motorpoint Arena **

Friday, 13th October 2017
From £159.50 per person

Greg Davies - Theatre Royal & Royal Concert Hall

Tuesday, 24th October 2017
From £121.50 per person

Return of the Forest Legends Theatre Royal & Royal Concert Hall

Sunday, 29th October 2017
From £121.50 per person
VIP Package (includes post-show event with the 'Legends')
From £159.50 per person.

Des O'Connor & Jimmy Tarbuck Theatre Royal & Royal Concert Hall

Sunday, 12th November 2017
From £131.50 per person

Jools Holland - Theatre Royal & Royal Concert Hall

Thursday, 16th November
From £141.50 per person
Please note tickets are in Tier 1.
Dinner only package also available.

James Blunt Motorpoint Arena**

Friday, 17th November 2017
From £170.50 per person

Queen with Adam Lambert The Motorpoint Arena**

Tuesday, 5th December 2017
From £224.50 per person
Dinner only package also available.

Michael Ball & Alfie Boe The Motorpoint Arena**

Wednesday, 13th December 2017
From £179.50 per person

2018

Paul Weller Motorpoint Arena**

Tuesday, 27th February 2018
From £170.50 per person

Matthew Bourne's Cinderella Theatre Royal & Royal Concert Hall

Friday, 9th March 2018
From £141.50 per person



War Horse
Theatre Royal & Royal Concert Hall
Friday, 16th March 2018
From £151.50 per person

The Band
Theatre Royal & Royal Concert Hall
Friday, 22nd June 2018
From £141.50 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 Hart's Restaurant

Sunday, 25th June 2017

Come and be entertained in Hart's award winning restaurant. During his performances, Campbell sings the songs from the 'Great American Song Book' and his own unique interpretation pays tribute to the great songwriters, such as Cole Porter, George Gershwin, Jerome Kern and Johnny Mercer who helped make those famous crooners Frank Sinatra, Nat King Cole, Harry Connick Jr. and Michael Bubl  the household names they are today.

£30 for a 3 course set dinner service is not included
(Please note that the full a la carte menu is also available)



Friday Night BBQ The Park Bar Courtyard, Hart's Hotel

5pm to 8.30pm - Friday, July 21st and Friday, August 25th 2017

£16 per person including 3 items from the grill, a variety of salads, breads and condiments. Vegetarian options always available. Pre-booking not required.

Tutored Wine Tasting and Supper Fine Wines from Chile and Argentina

The latest in our series of Tutored Wine Tasting and Suppers will be held in Hart's Upstairs (above Hart's Restaurant).

Thursday, 6th July 2017 at 7.00pm

Tickets £65 per person - seating on shared tables

Full details to follow shortly.

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



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HAMBLETON HALL

Wine Offer

SUMMER 2017

*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

2012 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

2011 Chateau Tayet, Bordeaux Supérieur

From an estate near the Margaux border this wine is made from 60% Merlot and 40% Cabernet Sauvignon. It works very well for us and our guests because it has a wonderfully rounded and supple style with plenty of aromatic interest.
£84 for six bottles including VAT

2014 Newton Johnson Family Vineyard "Granum"

Granum takes its name from the Granitic soils from this part of the Newton Johnson's vineyard in the cool Hemel en Aarde valley of South Africa. We are big admirers of Newton Johnson in general and have been tremendously impressed with this blend of Syrah and Mourvedre.

The Granite soils have something in common with those found in Hermitage and Cote Rotie and it was the finesse and elegance of this wine that attracted us most. The style is spicy and leathery.

Delicious now and should keep for many years.

£129 for 6 bottles including VAT

2015 Zorzal "Eggo Franco" Tupungato Argentina

This wine is fermented in egg-shaped cement Vats (hence "Eggo") and made from 100% Cabernet Franc grapes. The result is like a Loire red with extraordinarily defined fruit flavours and a lightness of touch and refreshing quality that makes the wine perfect for a summer lunch (served slightly cool)

Wine Spectator gave it 94 points and for once we agree!

£99 for 6 bottles including VAT

2015 Domaine Montrose Prestige Rosé

This top rosé comes from the Cotes de Thongue in SW France and is made by the Coste family. The grapes are Grenache, Rolle and Syrah. The style has a lovely aromatic quality with elements of white peach and wild strawberry.

The colour is pale salmon the style dry and refreshing.

£72 for 6 bottles including VAT

2016 Manolesakis "Exis" White, Drama, Macedonia, Greece

The blend of local Malagoussia and Assyrtiko grape varieties gives a wine that is very aromatic, with aromas that are very much Mediterranean with notes of herbs and citrus fruit. On the palate it has a wonderful zestiness and intensity. The colour is quite gold, alcoholic strength relatively low at 12deg.

£65 for 6 bottles including VAT

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

2 Wine tastings with a light lunch

Riesling

Saturday, 8th July 2017

Tasting starts: 12 noon

Tickets: £75 per person

Sommelier Dominique Baduel will compare and contrast a selection of fine Riesling wines showcasing examples of old and new world.

Old World:

- 2015 Joh.Jos.Prüm Riesling Kabinett Mosel Germany
- 2013 Emrich Schönleber Mineral Riesling Trocken Nahe Germany
- 2013 Sybille Kuntz Riesling Spätlese Trocken Mosel
- 2009 Riesling Calcaire Domaine Zind Humbrecht Alsace

New World:

- 2014 Château St Michelle Eroica Riesling Columbia Valley Washington USA
- 2012 Howard Booysen Riesling Swartberg & Darling South Africa
- 2012 Archangel Halina Riesling Central Otago New Zealand
- 2011 Larry Cherubino Riesling Porongurup Western Australia



Burgundy

Saturday, 23rd September 2017

Tasting starts: 12 noon

Tickets: £75 per person

Sommelier Dominique Baduel will compare and contrast a selection of fine white and red Burgundies from lesser known appellations and presenting better value for money.

Whites

- 2014 Rully Domaine Vincent Dureuil Janthial
- 2014 Auxey Duresses Benjamin Leroux
- 2014 Saint Aubin 1er Cru "En Remilly" Château de Puligny Montrachet
- 2012 Marsannay Domaine Bruno Clair

Reds

- 2011 Marsannay Clos Du Roi Domaine Jean Fournier
- 2010 Monthelie 1er Cru "Les Clous Des Chênes" Eric de Suremain
- 2008 Aloxe corton 1er Cru "Les Vercots" Domaine Follin Arbelet
- 2006 Pernand Vergelesses 1er Cru "Ile Des Vergelesses" Rollin Père & Fils

