

HAMBLETON NEWS

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Be A Proper (Champagne) Charlie

At the beginning of December I shall be celebrating my 70th birthday. To ease my passage over this milestone I have arranged for Champagne Charles Heidsieck (whose wine we all much admire) to provide us with a lorry-load of their Brut NV.

This will make it easier for those friends, guests etc who naturally wish to drink my health to raise a glass without depleting the bank balance.

Cèpes, Roast Pumpkin, Burrata Cheese & Autumn pastry leaves

To be more specific: between November 1st and December 7th all Lunch and Dinner guests will be offered a glass of Champagne Charles Heidsieck NV free of charge for toasting purposes. (Excludes parties of eight or more).

In case there are any amongst you who would prefer not to raise a glass for this purpose I have reserved for you a glass of Fernet Branca medicinal bitters.

Luxury Hotel of the Year

I am very keen on the Good Hotel Guide not least because they have supported us at least since 1985 when they gave us their “César” award for “comprehensive excellence in the luxury class”. In the 2018 guide they have given us another “César” as “Luxury Hotel of the Year”.

The GHG stands for traditional hotel keeping virtues rather than “marble and glitz factor” or high fashion so we are well pleased with our gong from this source.

All the best

Tim Han



Symington Dinner featuring Great Ports and Portuguese Wine

Tuesday, 14th November 2017

Tickets: £110 per person

Dress: Dinner Jacket or Smoking Jacket

Apéritifs from 7.30pm

Sit down at 8.15pm

The Symingtons have been very generous in helping to choose the wines for this dinner.

There are many highlights but a comparison of mature tawny and vintage Port styles at differing stages of evolution will be fascinating and we will be privileged to try a pre release bottle of single harvest tawny from the fabulous 1963 Vintage.



MENU

En apéritif: White Port & Tonic

Ceviche of Scottish Scallop, with lemongrass, ginger & caviar
2016 Altano Douro White DOC

Roast Partridge with spelt & Tawny port jus
2008 Quinta do Vesuvio
2013 Chryseia

Terrine of Pear and Blackberry, Salted Caramel Ice Cream
Grahams 20yo Tawny
Grahams 40yo Tawny

Selected English Cheeses
Grahams 1977 Vintage
Grahams 1997 Vintage

Coffee, Chocolates etcetera
Grahams 1963 Single Harvest Tawny

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

An evening with Nevill Holt Opera

Thursday, 25th January 2018



Tickets: £110 per person Drinks and music from 7.30pm

Dress: Dinner Jacket or Smoking Jacket

Dinner served at 8.15 pm

We are grateful to David Ross for enriching the cultural life of our region with his opera festival and wonderful garden and sculpture.

This is an important year for Nevill Holt Opera because the old opera house which gave us so much pleasure (despite a decidedly temporary aura of scaffold poles and boards) will be replaced with something more permanent opening on 14th June 2018.

The 2018 programme comprises Mozart's "Nozze de Figaro" and "Powder Her Face" by English composer Thomas Adès.

We have prevailed upon some of NHO's young artists to join us for a taste of some productions past and future. We hope this will give you an appetite to support Nevill Holt in 2018 and beyond for many happy evenings.

MENU

En apéritif: Champagne René Beaudouin NV

Colwick Tortellini with a pumpkin velouté & nasturtium
2015 Zero G Gruner Veltliner, Wagram, Austria

Fillet of Halibut with blood orange & lovage flavoured risotto
2014 Rully en Chene Dureuil Janthial

Loin of Fallow Venison with spiced lentils & salt baked celeriac
2015 Domaine Lafage, Tessellae VV, Cotes du Roussillon

Passion Fruit Soufflé
2013 Mombazillac, Domaine de L'Ancien Cure

Coffee, Chocolates etcetera

Champagne Charles Heidsieck Dinner Host: Willem Pinçon, Brand Ambassador

Thursday, 22nd February 2018

Tickets: £110 per person

Dress: Dinner Jacket or Smoking Jacket

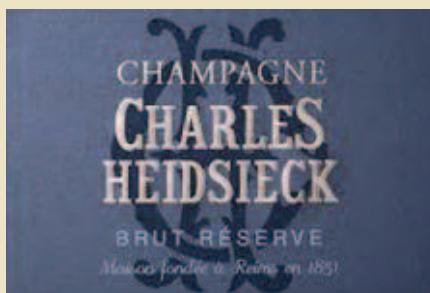
Apéritifs from 7.30pm

Sit down at 8.15pm

Charles Heidsieck is one of Champagnes smallest Grands Marques and is still family owned.

Year after year their winemakers have won "Sparkling Winemaker of the Year" in the International Wine Challenge. The quality of the wines is in part due to a generous policy towards the ageing of their Brut Reserve Non Vintage wine for at least 5 years.

For this dinner we are still finalising the choice of wines and menu but plan to show a good mix of NV and Vintage Champagnes with a red wine from Heidsieck's estate in the Luberon to accompany a meaty main course.



Christmas & New Year 2017

Christmas Concert with Reverie Choir

Tuesday, 5th December 2017

St. Andrews Church, Hambleton

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 per person

Concert and Dinner £130 per person

Concert Dinner and Accommodation from £510 per couple

We have a few spaces left for our annual Christmas concert. Reverie Choir are a group of magnificent singers, some of Britain's very best young professional singing talent. 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.



Christmas Parties 2017

Hambleton Hall provides the most wonderful setting for a Christmas party. Log fires, a beautiful Christmas tree, sensational Christmas decorations and lovely bedrooms to rest your weary head.

'The Study' – one of Hambleton's fabulous private dining rooms is perfect for Christmas parties of 6 to 16 guests. We are offering parties a Special Limited Choice Menu, Sunday to Thursday, £65 per person for 3 courses. (£80 per person for 4 courses)

MENU

Terrine of Sea Bass & Artichoke

or

Foie Gras Chicken Liver Parfait with fig

or

Wild Mushroom Risotto, Parmesan & Tarragon

Middle Course Offer - the best fish catch of the day

Fillet of Turbot, Cockle, Clams & Cucumber

or

Merryfield Duck, Caramelised Endive, Cucumber & Plum

or

Slow cooked Beef Rib, served pink, Smoked Potato, Horseradish & Red Wine Jus

Prune & Armagnac Soufflé

or

Golden Chocolate, Passion Fruit Sorbet

or

Lime Meringue Pie & Lime Leaf Ice Cream

Coffee, Chocolates etcetera

All menus are 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 £240 per night, based on 2 people sharing one of our Standard double bedrooms, including full Hambleton breakfast and VAT.

December Lunch Menu 2017

Monday to Friday

3 Courses for £45 per person

During December Aaron will create daily, a special 3 course lunch menu with 2 choices for each course. The Menu of the Day will also be available.

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

Boxing Day

Tuesday, 26th December 2017



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 (1½ miles). We have a few tickets remaining at £65 per person.

New Year's Eve

The one night of the year when there is a dance floor and guests party the night away.

Our ticket price of £220 per person includes:

Champagne on arrival

Six-course dinner with coffee & chocolates

Wine throughout the dinner - our Sommelier will select the wines to accompany the dinner menu later this year

Champagne to see in the New Year

Music & dancing

Champagne Reception: from 7.45pm

Dinner: 8.30pm Dress: Black Tie

MENU

A taste of Wild Mushroom

Ballotine Foie Gras, Kumquat & Sourdough

Seared Scallop, Lemongrass, Ginger & Sesame

Merryfield Duck, Caramelised Endive, spiced Lentils & Plum

A selection of Cheeses

Passion Fruit Soufflé, Passion Fruit & Banana Sorbet

Coffee, Chocolates etcetera

This menu is inclusive of a discretionary service charge.

Our bedrooms for New Year are from £300 per night, (minimum two night stay) based on two people sharing, inclusive of full Hambleton breakfast and VAT.

Autumn & Winter Breaks in Rutland

We are offering guests the following weekday stay. Sunday to Friday, until the end of April 2018, 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 6 course Tasting Menu on one evening.

Gourmet Treat Before Christmas

Take advantage of this very special offer and treat yourself before Christmas to a night of indulgence, champagne, gourmet dinner and luxury accommodation.

£490 per couple, per night

Offer available on selected nights only, from Monday, 1st November until Thursday, 14th December, excluding Friday and Saturday nights.

Our special pre Christmas getaway includes:

A half bottle of Champagne, 6 course Tasting menu, double bedroom, full Hambleton breakfast and morning newspaper. Bedroom upgrade subject to availability.



*Offers are inclusive of VAT and based on 2 people sharing. Limited availability, excludes Christmas, New Year and Easter.
The menu is inclusive of a discretionary service charge of 12.5%.*

Dates for the Diary 2017/2018

Port Dinner with Dominic Symington at Hambleton Hall

Tuesday, 14th November 2017

South American Wine Tasting & Light Lunch at Hambleton Hall

with sommelier, Dominique Baduel

Saturday, 25th November 2017

Christmas Concert with Reverie Choir

St Andrew's Church, Hambleton

Tuesday, 5th December 2017

ACF International Antiques & Collectors Fair

Newark Showground

www.iacf.co.uk/newark

Thursday, 7th & Friday, 8th 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

Italian Wine Tasting & Light Lunch at Hambleton Hall

with sommelier, Dominique Baduel

Saturday, 20th January 2018

An Evening with Nevill Holt Opera & Dinner at Hambleton Hall

Thursday, 25th January 2018

Aaron Patterson Game Cookery Class

at Chewton Glen Hotel

Friday, 2nd February 2018

Champagne Charles Heidsieck Dinner at Hambleton Hall

Thursday, 22nd February 2018

For Rutland Good & New Clothes Sale

Barnsdale Lodge, near Oakham

Friday, 2nd & Saturday, 3rd March 2018

SAVE THE DATE

Visiting Chef Dinner at Hambleton Hall

Head Chef, George Blogg from Gravetye Manor

Wednesday, 28th March 2018

Belton Horse Trials

www.belton-horse.co.uk

Friday, 13th April to Sunday, 15th April 2018 (provisional)

Brigstock International Horse Trials at Rockingham Castle

Friday, 18th to Sunday 20th May 2018 (provisional)

www.rockinghamcastlehorsetrials.com

Aegon Nottingham Tennis Open

www.lta.org.uk/major-events/aegon-open-nottingham

Nottingham Tennis Centre

Saturday, 9th to Sunday, 17th June 2018

Nevill Holt Opera

www.nevillholtopera.net

MOZART *Le Nozze di Figaro*

Thursday, 14th, Saturday, 16th, Wednesday, 20th &

Thursday, 21st June 2018

ADES *Powder her Face*

Thursday, 28th and Saturday, 30th June 2018

(New Theatre Opening 14th June 2018)

Rolls Royce Enthusiasts Club at Burghley

www.burghley.co.uk

Friday, 22nd to Sunday, 24th June 2018

Cricket - International Test Match Series

www.trentbridge.co.uk

Dates for 2018 TBC

Trent Bridge, Nottingham

International Birdfair

Rutland Water Nature Reserve, Egleton, Rutland

www.birdfair.org.uk

Friday, 17th to Sunday, 19th August 2018

Burghley Horse Trials

www.burghley-horse.co.uk

Thursday, 30th August to Sunday, 2nd September 2018

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, £25 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.

Opera North - Theatre Royal

Trouble in Tahiti, Trial by Jury

Friday, 3rd November 2017

From £151.50 per person

Blondie - Royal Concert Hall

Tuesday, 7th November 2017

From £151.50 per person

Des O'Connor & Jimmy Tarbuck Theatre Royal

Sunday, 12th November 2017

From £131.50 per person

Jools Holland - 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 & theatre packages also available.

Daniel O'Donnell Royal Concert Hall

Monday, 11th December 2017

From £141.50 per person

Michael Ball & Alfie Boe The Motorpoint Arena**

Wednesday, 13th December 2017

From £179.50 per person

2018

Thriller Live Royal Concert Hall

Friday, 12th January 2018

From £131.50 per person

Paul Weller Motorpoint Arena**

Tuesday, 27th February 2018

From £170.50 per person

Matthew Bourne's Cinderella Theatre Royal

Friday, 9th March 2018

From £141.50 per person

HART'S
NOTTINGHAM

War Horse

Royal Concert Hall

Friday, 16th March 2018

From £151.50 per person



Michael McIntyre – The Motorpoint Arena

Friday, 23rd March 2018

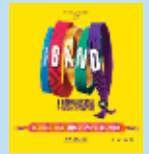
From £179.50 per person

The Band - Theatre Royal

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.



Tutored Wine Tasting and Supper Top Class Small Estates in Australia

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

Thursday, 9th November 2017

Tickets £65 per person - seating on shared tables

Hosted by - Tim Hart and Tom Claxton (Assistant Sommelier, Hambleton Hall)

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

We are now taking bookings for Christmas and New Year – see our website for details:

<https://www.hartsnottingham.co.uk/christmas-new-year-2017/>
or call 0115 988 1900.

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



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For Rutland Good & New Clothes Sale

For Rutland raises funds to pay for Specialist Advisors, 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, 2nd & Saturday, 3rd March 2018 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 2017 Clothes Sale.

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.





HAMBLETON HALL

Wine Offer

AUTUMN 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

A perfect House White
2016 Felicité Chardonnay, Newton Johnson, Hemel en Aarde, South Africa
Hemel en Aarde is situated some miles inland from Hermanus and Newton Johnson have done a very good job of making cool climate south African wines with a European influence. This one has a delicacy that makes a second bottle desirable with the freshness and fruit driven style of an unoaked white burgundy.
£105 for 12 bottles (screwcap) including VAT

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

A Mixed Case of Spanish Favourites

This case combines two old favourites and two unheard of wines deserving much more attention. They will provide you with an Iberian journey of exploration full of surprise and delight.

3 bottles of 2008 Vina Ardanza Reserva (La Rioja Alta)

This iconic wine is made from 80% Tempranillo grown in Rioja Alta and 20% old vines Garnacha grown in the Rioja Baja. It is aged in American Oak. The wine is elegant and beautifully balanced combination of red fruits, earth, spicy and coffee flavours.
A wonderful example of a top Rioja in a great vintage.

3 Bottles Of 2008 Urbina Crianza Rioja

We have always admired Urbina's wines which have an almost Burgundian lightness of touch giving a delicacy based on fruit and spice rather than weight or oak.

3 bottles of 2012 Solanera Vinas Viejas Castano, Yecla

This wine which scores very highly in the Parker classification, is made in South East Spain by the Castano family. The blend contains 70% Monastrell (Mourvèdre in France) 15% Cabernet Sauvignon and 15% Garnacha. It's a much bigger wine than the Riojas but we love the purity of fruit from the 30 year old unirrigated bush vines grown at some 2400 feet above sea level.

3 Bottles of 2014 Mencia, "Gaba do XII" ,Telmo Rodriguez Valdeorras
Mencia is an interesting grape producing wines in the Northwest extreme of Spain's winegrowing regions that have a lovely aromatic quality , delicacy and individuality. They work well with game and most meat or poultry dishes. At 13% alcohol this is a cool climate Spanish wine. Telmo Rodriguez is an extraordinarily talented "flying winemaker" who travels around Spain from Malaga to Valdeorras making interesting wines of character wherever he can find old vines of quality.
£205 for the 12 bottles including VAT

A perfect House Red

2015 Chateau de Fontarèche Vieilles Vignes Corbières
From old vineyards in the Languedoc this wine is made from a blend of Syrah, Grenache and Mourvèdre. It is rich and rounded without rough tannins or excessive alcohol and has a lovely black fruits and spice character of the wild hillsides of the region.
£105 for 12 bottles including VAT

2 Wine tastings with a light lunch

South America

Saturday, 25th November 2017

Tasting starts: 12 noon

Tickets: £75 per person

Sommelier Dominique Baduel will compare and contrast a selection of fine white and red wines, showcasing examples of Chile and Argentina.

Whites:

- 2016 Ventolera Litoral Sauvignon Blanc Leyda Valley Chile
- 2015 Amaru High Vineyards Torrontes Calchaqui Valley Argentina
- 2015 Matias Riccitelli Chardonnay Mendoza Argentina

Reds:

- 2013 El Esteco Malbec Cafayate Argentina
- 2014 Grus Viñedos De Alcohuaz Elqui Valley Chile
- 2013 Ventolera Syrah Leyda Valley Chile
- 2013 Perez Cruz Chaski Petit Verdot Maipo Valley
- 2012 Unánime La Moscata Mendoza Argentina



Italy

Saturday, 20th January 2018

Tasting starts: 12 noon

Tickets: £75 per person

Sommelier Dominique Baduel will compare and contrast a selection of fine white and red wines from the best of Italy.

Whites

- 2016 San Vincenzo IGT Anselmi Veneto
- 2016 Specogna Friulano Colli Orientali di Friuli Venezia Giulia
- 2015 Soave Classico "La Rocca" Pieropan Veneto
- 2015 Cuirì Bianco Terrazze Dell'Etna Sicily

Reds

- 2016 Valpolicella Allegrini Veneto
- 2015 Susumaniello Masseria Li Veli Puglia
- 2013 Barolo Rocche Dell'Annunziata Costamagna Piedmont
- 2010 Brunello Di Montalcino Poggio San Polo Tuscany