

HAMBLETON NEWS

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Out with the old – in with the birds

Some time last summer Mrs Hart decreed that the beautiful decorative scheme that had served us so well in our private dining room for 24 years (with one half time renewal in 2004) was due for the chop!

Readers may well imagine the passionate remonstrances I employed to save the dear old stripes! To no avail. On January, 7th the walls were stripped and the curtains consigned to the skip.

The result of the makeover is illustrated above/below together with a view of Ben Perkins 'Birds of Rutland Water', a series of 18, which were commissioned specially for the room.

The bird paintings are a constant reminder of the wonderful resource on our doorstep provided by Rutland Water. Not just for bird watchers but for walkers, sailors, cyclists and fishermen.

On Thursday, 20th June, we have chartered the good ship "Rutland Belle" for the evening. Join us in trying to spot an Osprey and enjoying Aaron's supper and a glass or two of vin Rosé.

Tim Han



Visiting Chef Dinner at Hambleton Hall

Thursday, 7th March 2019

Tickets: £125 per person

Apéritifs from 7.30pm

Sit down at 8.15pm

Dress: Dinner or

Smoking Jacket

We are very much looking forward to Gilpin Hotel's Head Chef, Hrishikesh Desai joining Aaron Patterson at Hambleton next month. Hrishikesh is head chef in the Michelin starred HRiSHi restaurant at Gilpin, where he combines great Lake District produce and classic methods to deliver wonderful textures and flavours. Aaron and Hrishikesh have created a four course menu for this dinner, two courses each.



MENU

En apéritif: NV Champagne René Beaudouin

Loch Duart Salmon two ways,
gravadlax loin of salmon slow poached,
rilette of salmon belly,
soft quail's egg, cumin basmati rice,

Dew Lay Farms smoked butter and truffle emulsion
2017 Gruener Veltliner, Langenlois RABL

Domaine de Masse cured duck liver paté,
Yorkshire forced rhubarb, yoghurt and black pepper
2017 Jurancon Moelleux, Lapeyre

Roast Squab with wild garlic and morel mushrooms
2002 Chateau Haut Bergey, Graves

Valrhona 70% Chocolate Delice,
spiced pumpkin pannacotta,
caramelised white chocolate mousse and milk sorbet
2015 Banyuls, Rimage, Cazes

Coffee, Chocolates etcetera

Wine Dinner at Hambleton Hall

Host: Bevan Newton Johnson

Tuesday, 26th March 2019

Tickets: £125 per person

Apéritifs from 7.30pm

Sit down at 8.15pm

Dress: With regard to our host who enjoys the casual life style of his native land we have decided that the dress code for this dinner will be "smart casual".

We have had a great success with wines from the Newton Johnson Family Vineyard, which is based in the Hemel en Aarde Valley near Hermanus. The soils are mostly granite. The winery makes delicious Pinot Noir and Chardonnay and we have particularly enjoyed "Granum" a syrah/mourvèdre blend which has some Northern Rhone character. Bevan will present a range of his very best wines accompanied by a menu devised by Aaron to suit the wines chosen.



MENU

En apéritif: Villiera Tradition Brut Stellenbosch with assorted canapés

Smoked Eel with watercress and potato
2016 Newton Johnson Family Chardonnay

Caramelised Pigs Trotter with morel mushrooms
2015 Newton Johnson Family Pinot Noir

Roast Norfolk Quail with florentine ravioli
2014 Newton Johnson Family "Granum"

Tiramisu

2015 Newton Johnson Eilla Noble Late Harvest

Coffee, Chocolates etcetera

Wine Dinner at Hambleton Hall

Hosts: Tim Hart and Dominique Baduel

Wednesday, 8th May 2019

Tickets: £120 per person

Apéritifs from 7.30pm

Sit down at 8.15pm

Dress: Lounge Suit or

similar

The theme for this dinner arises from our reaction to the very sharp rises in Burgundy prices following bad harvests, weak sterling and interest from Asian buyers. We have been tasting Pinots from around the world and have selected some favourites for this dinner. An opportunity to form your own opinion as to whether Pinot from outside Burgundy deserves a bigger place in your cellar. We think it does!



MENU

En Apéritif: Champagne René Beaudouin NV

Morel Mushroom Risotto with Burrata cheese
2014 Mercurey Vieilles Vignes Raquillet
2015 Buntsandstein Benedikt Balthes, Franken

Roast Veal Sweetbread Caper and parsley sauce
2015 Neudorf "Toms Block" Pinot Noir, Nelson New Zealand
2016 Ocean 8 Pinot Noir, Mornington Peninsular, Australia

Loin of Launde Farm Lamb with Mediterranean vegetables
and rosemary flavoured jus
2014 Au Bon Climat La Bauge Pinot Noir, California
2009 Felton Road Bannockburn Pinot Noir, Central Otago, New Zealand

Dark Chocolate, Cherries and lemon verbena

Coffee, Chocolates etcetera

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 and Silversea in partnership with Hambleton Hall

Wednesday, 22nd May 2019

Tickets: £55 per person, including coffee on arrival, apéritif, three course lunch with wine & coffee

Morning Coffee: 11.30am

Champagne Reception: Midday

Luncheon: 12.30pm

We are delighted to welcome back the UK's first and leading luxury cruise retailer Mundy Cruising and superb small ship cruise line Silversea Cruises, a pioneer of luxury all-inclusive travel.

Silversea offer the chance to discover the world in the utmost comfort. Discreet and attentive staff create a convivial ambience onboard their intimate but spacious classic fleet of ships that carry between 254 and 608 discerning guests. For those with a desire for exploration way off the beaten track Silversea's expedition vessels carry between 100 and 254 guests 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 about Silversea Cruises, their world-wide programme and exciting expansion plans.

MENU

En Aperitif: NV Champagne René Beaudouin

Terrine of Sea Bass with fennel, basil and saffron jelly
2017 Picpoul de Pinet, Félines Jourdan, Languedoc

Roast Guinea Fowl with seasonal risotto, and thyme jus
2016 Félicité Pinot Noir, Hemel en Aarde, South Africa

Rhubarb Crumble Soufflé

Coffee, Chocolates etcetera

Garden Visit and Lunch

Wednesday, 12th June 2019

Tickets: £85 per person

Includes morning coffee, garden tours, lunch with wine.



This year's garden visit starts with coffee at Tim & Stefa Hart's garden at the Old Hall, Market Overton at 10.00am. Next stop is at the Old Rectory, Teigh only 2 miles away (By kind permission of Mrs V. Owen).

Teigh is a very beautiful village and the Old Rectory with its walled garden in the shadow of the church is charming. Owner Tor Owen will show us around.

We will then make our way to Hambleton Hall arriving at noon with a visit to the kitchen garden followed by lunch. Following lunch there will be plenty of time to look at the Hambleton garden with head gardener Rob Skinner.

MENU

En apéritif: 2015 Riesling Kabinett J.J.Prum OR Prosecco

Tomato Terrine with basil ice cream and mozzarella
2017 Simon and the Huguenots, Sauvignon/Semillon, South Africa

Poached Fillet of Sea Trout with oyster leaf flavoured sauce, caviar and cucumber

Raspberry Soufflé with raspberry Sorbet

Coffee, Chocolates etcetera

In search of the Osprey

An evening cruise around Rutland Water

Thursday, 20th June 2019

Tickets £95 per person include a donation to Rutland Water Nature Reserve, cruise, supper and wine.



It is a few years since our last cruise and by popular demand we have booked the Rutland Belle for an evening this June. Our cruise combines a delicious supper with an opportunity to enjoy the beautiful scenery around Rutland Water from on board the Rutland Belle and we hope to catch a glimpse of an Osprey or two.

A member of the Rutland Nature Reserve Osprey team will be on board to act as a spotter and point out the diverse bird life we have around the shores of Rutland Water.

The Rutland Belle is a tidy craft with a charming crew.

Unless the weather is foul we sit on deck but can go below should the weather change. It can be cool when the Belle fires up her twin diesels and surges forward at 4½ knots, so don't dress too skimpily!

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 9.30 for 10.00pm. We can provide binos but if you have your own bring them along and perhaps a hat and rug.

WINES

2017 Domaine Montrose Rosé

2017 Brouilly Alain Coudert

MENU

Olives, nuts, bread

Terrine of Seabream and tartar sauce

Pea and Mint Risotto and Burrata cheese

Iberico Ham with artichokes peppers and tapenade

Lemon Tart with raspberries

Coffee, Chocolates etcetera

Celebrate A Special Occasion

from £300 per person

Birthdays, anniversaries and memorable dates are all worth celebrating in style and Hambleton Hall is just the place to recognise that special occasion.

Stay a night in an Intermediate, Superior, Master bedroom or The Croquet Pavilion with stunning views over Rutland Water.

This special occasion offer includes:

Sophie Allport luxury gifts

Seasonal fruit plate for your arrival

A glass of champagne to start the evening

Bouquet of flowers to take home

Six course gourmet tasting menu with coffee & chocolates

Personalised dinner menus as a memento of the occasion

Full Hambleton breakfast & morning paper



Inclusive of VAT & 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.

Dates for the Diary 2019

Hambleton Hall's Lunch For Even Less Offer

Ends, Friday, 1st March 2019

Excludes Weekends

For Rutland Good & New Clothes Sale

Barnsdale Lodge, near Oakham

Friday, 1st & Saturday, 2nd March 2019

Visiting Chef Dinner at Hambleton Hall

Head Chef, Hrishikesh Desai from Gilpin Lodge

Thursday, 7th March 2019

Wine Tasting with Sommelier Dominique Baduel

followed by a light Lunch at Hambleton Hall

Saturday, 16th March 2019

Wine Dinner at Hambleton Hall

Host: Bevan Newton Johnson

Tuesday, 26th March 2019

Belton Horse Trials

www.belton-horse.co.uk

Friday, 29th to Sunday, 31st March 2019

TVR Car Club Season Opener

at Burghley House

www.burghley.co.uk

Saturday, 6th to Sunday, 7th April 2019

Easter at Hambleton Hall

Friday, 19th to Monday, 22nd April 2019

Wine Dinner at Hambleton Hall

Hosts: Tim Hart and Dominique Baduel

Wednesday, 8th May 2019

Cricket – One Day International Series

England vs Pakistan

Trent Bridge, Nottingham

www.trentbridge.co.uk

Friday, 17th May 2019

Brigstock International Horse Trials at Rockingham Castle

www.rockinghamcastlehorsetrials.com

Friday, 17th to Sunday, 19th May 2019

Wine Tasting with Sommelier Dominique Baduel

followed by a light Lunch at Hambleton Hall

Saturday, 18th May 2019

Mundy Cruising & Silversea Lunch at Hambleton Hall

Wednesday, 22nd May 2019

Rutland Water Aqua Park

www.aquaparkrutland.co.uk

opens for the Summer on Saturday, 25th May 2019

Cricket – One Day International Series

England vs Pakistan

www.trentbridge.co.uk

Trent Bridge, Nottingham

Monday, 3rd June 2019

Aegon Nottingham Tennis Open

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

Nottingham Tennis Centre

Saturday, 8th to Sunday, 16th June 2019

Garden Visit & Lunch at Hambleton Hall

Wednesday, 12th June 2019

In search of the Osprey

An evening cruise around Rutland Water

Thursday, 20th June 2019

Nevill Holt Opera

www.nevillholtopera.net

Britten's 'A Midsummer Night's Dream'

12th, 13th, 15th, 16th June 2019

Mozart's 'Cosi Fan Tutte'

26th, 27th, 29th, 30th June & 2nd July 2019

Rolls Royce Enthusiasts Club Annual Rally

at Burghley House

www.burghley.co.uk

Friday, 21st to Sunday, 23rd June 2019

Dambuster Triathlon, Rutland Water

www.pacesetterevents.com

Saturday, 22nd June 2019

International Birdfair

Rutland Water Nature Reserve, Egleton, Rutland

www.birdfair.org.uk

Friday, 16th to Sunday, 18th August 2019

Burghley Horse Trials

www.burghley-horse.co.uk

Thursday, 5th to Sunday, 8th September 2019

The Vitruvian, Rutland Water

www.pacesetterevents.com

Saturday, 14th September 2019

SAVE THE DATE

Mushroom Hunt with mycologist Paul Nichol

followed by Lunch at Hambleton Hall

Saturday, 5th October 2019

Christmas Concert with Reverie Choir

St Andrew's Church, Hambleton

Thursday, 5th December 2019

Hart's Hotel, Nottingham

Announcement from Tim Hart

Hart's Restaurant, one of the first fine dining restaurants in Nottingham is being closed after 21 years in business and a smaller restaurant continuing the Hart's name in Hart's Hotel. The restaurant is due to close after service on Saturday 9th March.

We are immensely proud of what we have achieved, but sad to close the main restaurant. Our ethos - to deliver simple, delicious food with excellent service – will remain the same over in the new restaurant in Hart's Hotel.

Business in the hotel continues as normal and food will be served all day, albeit on a smaller scale.

Plans have also been drawn up for an extension to commence later in the year which will seat an additional 20 diners.

We look forward to welcoming you to Hart's Nottingham very soon.



Theatre Packages at Hart's

Hart's are pleased to offer a selection of shows at the **Theatre Royal & Royal Concert Hall**.

Packages include (unless otherwise stated):

Double room, English breakfast, car parking, £25 per person dinner allocation and theatre tickets. Limited tickets available.

For more information or to make a booking please call Hart's on **0115 988 1900**.

UB40 40th Anniversary

Monday, 13th May

Birmingham's world famous reggae stars UB40 turn 40, and to celebrate there will be a very special 40th anniversary show at the Royal Concert Hall in Nottingham.

Royal Concert Hall

from £151.50 per person

Katherine Jenkins

Friday, 17th May

Britain's best-selling classical artist Katherine Jenkins OBE is celebrating the release of her new album Guiding Light and embarking on a 2019 tour coming to Nottingham in May.

Royal Concert Hall

from £161.50 per person

Annie The Musical

Friday, 24th May

The smash-hit production of Annie comes to Nottingham direct from London's West End. This 'glorious revival' (The Times) stars Strictly Come Dancing judge Craig Revel Horwood as the tyrannical Miss Hannigan!

Theatre Royal

from £151.50 per person

The Bodyguard

Friday, 14th June

The international, award-winning smash-hit musical based on the blockbuster film, The Bodyguard is back! Alexandra Burke returns to the role of Rachel Marron in Nottingham.

Royal Concert Hall

from £151.50 per person

Calendar Girls The Musical

Friday, 5th July

Gary Barlow and Tim Firth's award-winning musical comedy CALENDAR GIRLS is touring after receiving fantastic 5 star reviews in the West End. Audiences are saying "I've laughed at musicals, I've cried at musicals, but I've never cried and laughed at the same time."

Theatre Royal

from £161.50 per person

Joseph & The Amazing Technicolor Dreamcoat

Saturday, 19th October

Retelling the Biblical story of Joseph, his eleven brothers and the coat of many colours, this magical musical is full of unforgettable songs including Any Dream Will Do, Jacob and Sons, Close Every Door To Me and many more.

Royal Concert Hall

from £141.50 per person

Fast Love

Saturday, 19th October

Direct from London's West End a moving tribute to the late great George Michael featuring George Michael's very own saxophonist, Ed Barker.

Royal Concert Hall

from £131.50 per person

Jools Holland

Wednesday, 20th November

Musical virtuoso Jools Holland and his distinguished Rhythm & Blues Orchestra will be joining us at the Royal Concert Hall in November. Seats are selling fast so book early to avoid disappointment.

Royal Concert Hall

from £151.50 per person

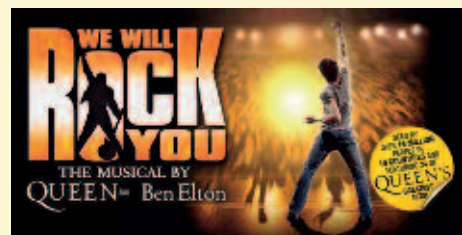
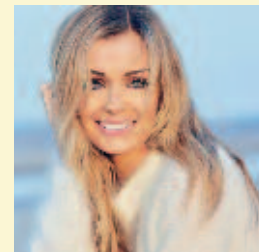
We Will Rock You

Friday, 29th November

With 24 of Queen's biggest hits delivered in a show that boasts the scale and spectacle that marked the bands' legendary live performances.

Royal Concert Hall

from £151.50 per person



To book any of our theatre packages listed please call **0115 988 1900**.

Payment in advance may be required to guarantee your reservation.

Email reception@hartshotel.co.uk for more details or visit our website at www.hartsnottingham.co.uk

To be kept up-to-date with special events and offers, sign up to the newsletter via the website www.hartsnottingham.co.uk.



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HartsNottingham



A few seasonal recommendations from Tim Hart & Dominique Baduel

NV Champagne René Beaudouin, Nogent L'Abessee
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.
£272 for 12 bottles

An interesting white discovery.....

2018 Viognier 'Isle Blanches' Cellier des Chartreux, Gard
Combines good acidity and structure with honey and apricots richness of viognier grape.
£75 for 6 bottles

All wines for collection only at Hambleton Hall or Hart's, Nottingham. Prices include VAT

Offer of Pinot Noir from outside Burgundy

£150 for 6 bottles £300 for 12 bottles

In recent months we have been involved in a number of tastings designed to evaluate opportunities to buy fine Pinots outside Burgundy. We confess that we have been prompted by an effective doubling of Burgundy prices over the last 3-4 years and also that our idea of Pinot Noir is derived from a love of red Burgundy.

As will be seen from the tasting notes unlike many red Burgundies these wines are all very attractive from youth. However, so far we have not found that these wines develop exciting secondary characteristics after long cellaring but neither do they fall apart so drink them when you please for the next 5 years or more.

Case includes one bottle of each of the following:

2015 Buntsandstein Spätburgunder, Benedikt Baltes, Franken, Germany

This is the most restrained and Burgundian of our 6 wines. It's pale colour and restrained elegance recall a nice Cote de Beaune wine. Leave to breathe for an hour or so if opportunity permits.

2015 Neudorf Tom's Block, Nelson, New Zealand

Very attractive Pinot nose, medium colour and weight, generous red fruit character.

2015 Ocean 8, Mornington Peninsular, Australia

This wine has much of the lovely spicy character of middle-aged Burgundy stopping short of the 'farmyard' quality of some mature Burgundies. The colour is less pink, less strawberry than some. Elegant and smooth.

2016 Au Bon Climat, Santa Maria, Santa Barbara, California

We have followed Jim Clendenen's wines for more than 20 years with enormous pleasure. This is a medium pinot with delicacy and charm which appeals to Burgundy lovers without the sweetness, weight and alcohol of much Californian Pinot.

2012 Movia Modri Pinot Noir, Slovenia

This wine is made in an old Benedictine monastery near the Austrian Border. It provides delicious balanced Pinot in an accessible old world style.

2016 Ata Rangi 'Crimson', Martinborough, New Zealand

Martinborough and especially Ata Rangi, are prime sources for top New Zealand Pinot Noir. This wine has a lively red fruits character that works very well with pasta dishes and all kinds of poultry and game birds as well as veal, pork etc.

For Rutland Good & New Clothes Sale at Barnsdale Lodge, Rutland LE15 8AH

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.

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

Friday, 1st March 2019 – 5.00pm – 8.00pm

Tickets £15 per person, includes a glass of Champagne and canapés kindly donated by Hambleton Hall. Tickets to be purchased in advance from Trish Ruddle 01572 724400 or email on info@fornrutland.org.uk

Saturday, 2nd March 2019 – 8.30am – 1.00pm

Admission £5 per person on the door.

We are already collecting clothes, if you have any NEW or NEARLY NEW clothes you would like to donate for sale, please drop at Hambleton Hall. For further information please refer to www.fornrutland.org.uk or email info@fornrutland.org.uk

2 Wine tastings with a light lunch

Côtes de Ventoux

Saturday, 16th March 2019

Tasting starts: 12 noon

Tickets: £80 per person

Sommelier Dominique Baduel will introduce you to the wines of Château Pesquié in the Côtes de Ventoux where the terroir has one of the coolest microclimates in the south of the Rhône Valley.

White

2017 Le Paradou Viognier

2016 Terrasses Blanc Ventoux

2016 Quintessence Blanc Ventoux

Red

2015 Le Paradou Grenache

2016 Terrasses Rouges Ventoux

2015 Quintessence Rouge Ventoux

2015 Artemia Rouge Ventoux

2009 Quintessence Rouge Ventoux



New Zealand

Saturday, 18th May 2019

Tasting starts: 12 noon

Tickets: £80 per person

Sommelier Dominique Baduel will compare and contrast eight examples of New Zealand Pinot Noir from top estates to display the different styles from the great growing areas.

North Island

2015 Ata Rangi Pinot Noir Martinborough

2011 Craggy Range Aroha Pinot Noir Martinborough

South Island

2015 Neudorf Tom's Block Pinot Noir Nelson

2015 Churton Pinot Noir Marlborough

2015 Akarua Pinot Noir Central Otago

2015 Two Paddocks Pinot Noir Central Otago

2014 Rippon Mature Vine Pinot Noir

Lake Wanaka Central Otago

2009 Felton Road Bannockburn Central Otago