

# HAMBLETON NEWS

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

NVNC · RECVBANS · MEDITOR · DOCTVS · QVIPPE · ARTE · COQVENDI  
*At times, a student of cuisine, I sit and think a bit.*

## A moment of inspiration.....

Walter Marshall, builder of Hambleton Hall in 1880 ornamented his new house with a number of appropriate mottos. For example 'Fay ce que voudras' (do as you please) adorns the entrance porch. 'Nune Hora Bibendi' (now is the time for a drink) is inscribed on the sundial on the south front.

Not to be out-done, I asked my school chum, Neill Ross to attempt an epigram on the theme 'Sometimes I likes to sit and think.... at other times I just likes to sit....' The brilliant result is pictured above and below.

For guests who are with us in reasonable weather finding a quiet and inspirational place to sit may be a priority. I have illustrated a couple of my favourites.

Happy Sitting!

*Tim Han*

Editor and Owner



NVNC · GRATO · BACCHO · SVBVENIENTE · CVBO  
*At others, glass and smoke to hand, I'm happy just to sit.*



## 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. We leave the pier at Whitwell at 7.00pm sharp - gang plank opens at 6.30pm. We return at 9.30 for 10.00pm.

We have a few places left for our Rutland Belle evening cruise, an opportunity to enjoy the beautiful scenery around Rutland Water with a delicious supper. We hope to catch a glimpse of an Osprey or two with the help of a member of the Rutland Nature Reserve Osprey team who will be on board to act as a spotter.

Unless the weather is foul we sit on deck but can go below should the weather change, it can be cool, perhaps bring a rug and hat and binos if you have them.

## Grouse Dinner

*Wednesday, 18th September 2019*

Tickets: £120 per person

Apéritifs from 7.30pm

Sit down at 8.15pm

Dress: Lounge suit or similar

At the time of writing Grouse chicks are not yet hatched but if all goes well we shall be buying some birds in September for a dinner dedicated to this uniquely British gastronomic speciality.

### MENU

*En Apéritif: NV Champagne René Beaudouin*

Crab salad with yuzu and ginger

*2017 Viognier, Jean Michel Gerin*

Roast Grouse with traditional accompaniments

*2009 Chateau Grand Village, Bordeaux*

Terrine of Peach and Raspberries, Lavender ice cream

*2009 Bastor Lamontagne, Sauternes*

Coffee, Chocolates etcetera

## Mushroom Hunt

*Saturday, 5th October 2019*

Tickets: £90 per person

Includes: Foray, mini mushroom book, coffee, lunch, wine

Rendez-Vous: Hambleton Hall at 9.30am for coffee and briefing

Dress: For woodland walk with change of shoes for lunch



This event, which is an annual fixture, combines a glorious walk in privately owned Burley wood (thanks to owner Joss Hanbury) and a delicious lunch in our restaurant. Burley wood is generally at its glorious autumn best in early October and is reached in your own car in 5 minutes from Hambleton. The wood is intersected with wide rides and our campaign involves fanning out around this very large area and picking whatever fungi we can find. These are brought back to Mycologist Paul Nicol, our guide for the day, who unerringly identifies them. Provided the season is not very dry we always find plenty for Paul to examine. Amongst other finds in the last couple of years we have generally numbered: Wood Blewit, Funnel Cap, Parasol, and Bay Bolete. We do not generally make a large haul of edible varieties so this part of the day is educational and enjoyable rather than gastronomic. However for the lunch Aaron can be relied upon to deliver a good selection of wild mushrooms from around the country.

### MENU

*En apéritif: NV Varichon et Clerc Methode Champenoise*

Fricassé of wild Mushrooms

*Amontillado Lustau*

Slow cooked leg of Lamb, cooked on the bone with Mediterranean vegetables and rosemary flavoured sauce

*2016 Suertes del Marques, 7 Fuentes, Tenerife*

Apple crumble soufflé, Blackberry sorbet

*2017 Casa Silva Gewurztraminer*

Coffee, Chocolates etcetera

## Gusbourne Wine Dinner

**Host: Neil Irvine**

*Wednesday, 23rd October 2019*

Tickets: £125 per person

Apéritifs from 7.30pm

Sit down at 8.15pm

Dress: Lounge suit or similar

This is our first dinner at Hambleton featuring English wine and the moment has not arisen only because we are irritated with President Macron! Gusbourne's sparkling wines have been chosen to spearhead the English wine invasion because they are delicious. As delicious as all but the best Champagne. The flagship wine is their 100% Chardonnay 'Blanc de Blanc' which has won 10 Gold or Platinum awards since their first vintage only 19 years ago. Our host for this evening is Gusbourne's Neil Irvine.



### MENU

*En Apéritif: 2014 Gusbourne Blanc de Blanc*

Terrine of Halibut, salsa verde

*2013 Gusbourne Blanc de Blanc*

Wild Mushroom fricassée with tortellini

*2016 Gusbourne Pinot Noir*

Loin of rosé Veal with risotto milanese

*2015 Gusbourne Sparkling Rosé*

Caramelised Pear with blackberries and salted caramel ice cream

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.*

## Dinner with Even Bakke, Clos de Trias, Ventoux

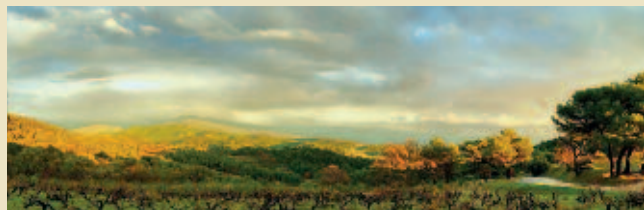
Wednesday, 13th November 2019

Tickets: £110 per person

Apéritifs from 7.30pm

Sit Down at 8.15pm

Dress: Lounge Suit or similar



Even is a Skandinavian/American with a vineyard in the foothills of the Mont Ventoux called Clos de Trias. With wide winemaking experience in top Californian wineries, Even acquired Clos de Trias in 2007 attracted by the old vines established on the estate. He has now completed his conversion to organic status.

We like his wines very much for their maturity and complexity, herbs and spice being more prominent than alcohol and red fruit concentration. Even is unusual in keeping the wines until ready to drink. Whilst the final choice has not yet been made they will include a selection of his best reds and at least one white.

Clos de Trias is a recent discovery for us which we were keen to share with our wine loving clients.

### MENU

Seared Tuna with avocado, mouli and sesame

Wild Duck terrine

Roast Pheasant, caramelised shallots, sweetcorn and a thyme flavoured sauce

Quince soufflé, Almond ice cream

Coffee, Chocolates etcetera

## Christmas Concert St Andrews Church, Hambleton

Thursday, 5th December 2019

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, dinner and wines £140 per person

Concert, dinner, wines and accommodation £545 per couple



Reverie choir are a firm fixture in Hambleton's 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 will include tympani and trumpet musicians.

### MENU

En Apéritif: NV Champagne René Beaudouin

Terrine of red Mullet with roast red peppers  
2017 Petit Chablis Droin

Roast Duck breast with caramelised endive and kumquat  
2015 Newton Johnson "Granum"

Hambleton's Tiramisu  
2017 Coteaux du Layon St Aubin, Domaine des Forges

Coffee, Chocolates etcetera

## PALMERSPORT RACING DAY Drive six high performance cars.

Wednesday, 9th October 2019

PalmerSport is a full-day driving event, created in 1991 by former F1 racer Jonathan Palmer.

PalmerSport's guests drive an unrivalled collection of high performance sports cars and open-top racing cars on four purpose-built circuits in an eight activity programme at Bedford Autodrome. These tracks have more spacious run-off areas than conventional motor racing venues, so the freedom to drive harder and faster than anywhere else in the world comes with outstanding safety.

Following the day's track experience, drivers will make their way to Hambleton Hall for 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 and wines and full Hambleton breakfast. Non drivers are welcome to spectate or relax at the hotel.

From £975 for 1 driver dining and staying and from £1,115 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, apéritifs - 8.00pm.





## Summer and Autumn Breaks in Rutland

On a Sunday to Thursday, until the end of April 2020, we are offering guests a special weekday stay from £475 during the Summer and from £460 during the Autumn and Winter months (which also include a Friday) 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. During the Autumn add a second night to your stay at the same rate and enjoy our 6 course Tasting Menu on one evening.



*Offer inclusive of VAT and based on 2 people sharing.  
Limited availability, excludes Bank Holidays, Christmas, New Year and Easter. This menu is inclusive of a discretionary service charge of 12.5%.*

## Dates for the Diary 2019

### Rutland Water Aqua Park

[www.aquaparkrutland.co.uk](http://www.aquaparkrutland.co.uk)

open for the Summer (closes Sunday, 22nd September 2019)

### Tolethorpe Hall Open Air Theatre

[www.stamfordshakespeare.co.uk](http://www.stamfordshakespeare.co.uk)

Tuesday, 11th June – Saturday, 31st August 2019

### Nevill Holt Opera

[www.nevillholtopera.net](http://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

### In search of the Osprey

#### An evening cruise around Rutland Water

Supper on board by Hambleton Hall

Thursday, 20th June 2019

### Rolls Royce Enthusiasts Club Annual Rally

at Burghley House

[www.burghley.co.uk](http://www.burghley.co.uk)

Friday, 21st to Sunday, 23rd June 2019

### Dambuster Triathlon, Rutland Water

[www.pacesetterevents.com](http://www.pacesetterevents.com)

Saturday, 22nd June 2019

### Wine Tasting with a light lunch at Hambleton Hall

with Sommelier Dominique Baduel

Saturday, 6th July 2019

### IACF International Antiques & Collectors Fair

Newark Showground

[www.iacf.co.uk/newark](http://www.iacf.co.uk/newark)

Thursday, 15th & Friday, 16th August 2019

Thursday, 10th & Friday, 11th October 2019

Thursday, 5th & Friday, 6th December 2019

### International Birdfair

Rutland Water Nature Reserve, Eggleton, Rutland

[www.birdfair.org.uk](http://www.birdfair.org.uk)

Friday, 16th to Sunday, 18th August 2019

### Burghley Horse Trials

[www.burghley-horse.co.uk](http://www.burghley-horse.co.uk)

Thursday, 5th to Sunday, 8th September 2019

### Wine Tasting with a light lunch at Hambleton Hall

with Sommelier Dominique Baduel

Saturday, 14th September 2019

### The Vitruvian, Rutland Water

[www.pacesetterevents.com](http://www.pacesetterevents.com)

Saturday, 14th September 2019

### Grouse Dinner at Hambleton Hall

Wednesday, 18th September 2019

### Mushroom Hunt with mycologist Paul Nichol

followed by lunch at Hambleton Hall

Saturday, 5th October 2019

### PalmerSport Race Day and Dinner at Hambleton Hall

Wednesday, 9th October 2019

### Gusbourne Wine Dinner at Hambleton Hall

with Neil Irvine

Wednesday, 23rd October 2019

### Wine Dinner at Hambleton Hall

with Even Bakke

Wednesday, 13th November 2019

### Christmas Concert with Reverie Choir

St Andrew's Church, Hambleton

Thursday, 5th December 2019

### Christmas Day Lunch & Dinner at Hambleton Hall

Wednesday, 25th December 2019

### New Year's Eve Dinner Dance at Hambleton Hall

Tuesday, 31st December 2019

## Hart's Hotel & Kitchen, Nottingham

### Hart's Kitchen is now open

After downsizing Hart's Restaurant in March, Hart's Kitchen opened in the hotel and continues to deliver delicious food with excellent service. The new menu has been developed by chef Martin Sludds working with Hambleton Hall chef Aaron Patterson, using only the best ingredients blended into flavoursome dishes that are exciting on the palate.

We hope you will join us soon to experience one of our theatre packages or to experience dining in our new restaurant.

### Chateaubriand & Wine Evening

Friday, 7th June, Friday, 23rd August £150 for 2 people

Friday, 4th October, Friday, 8th November

Join us for a 3-course menu and enjoy a delicious 16oz Chateaubriand and a bottle Château Violette Moulis 2014 to share.

### Jazz Dinner with Campbell Bass in Hart's Kitchen

Sunday, 15th September, £30 per person

Sunday, 3rd November, Wednesday, 11th December

3 course dinner. Service not included.

Come and sample some of the best food in Nottingham, all accompanied with live jazz from our favourite Campbell Bass.

### Nottingham Walking Tour & Lunch

Saturday, 13th July, Saturday, 28th September £60 per person

Join Richard Brackenbury from Brackenbury's Britain to explore the historic and cultural highlights of Nottingham City Centre, followed by lunch in Hart's Kitchen. Overnight packages available.



## Theatre Packages at Hart's

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

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**.

### Calendar Girls The Musical

### Theatre Royal

Friday, 5th July

from £161.50 per person

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."

### Joseph & The Amazing Technicolor Dreamcoat

### Theatre Royal

Dreamcoat

from £141.50 per person

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.

### Fast Love

### Royal Concert Hall

Saturday, 19th October

from £131.50 per person

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

### Jools Holland

### Royal Concert Hall

Wednesday, 20th November

from £151.50 per person

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.

### We Will Rock You

### Royal Concert Hall

Friday, 29th November

from £151.50 per person

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

### Riverdance New 25th Anniversary Show

### Royal Concert Hall

Wednesday, 18th March 2020

from £161.50 per person

The 25th Anniversary show catapults Riverdance into the 21st century and will completely immerse you in the extraordinary and elemental power of its music and dance.

### Mamma Mia The Musical

### Royal Concert Hall

Friday, 27th March 2020

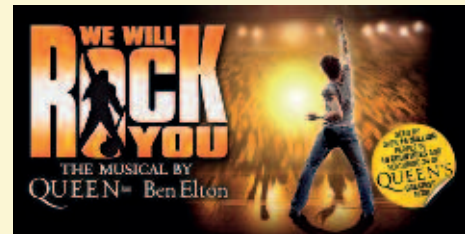
from £161.50 per person

Set on a Greek island paradise, a story of love, friendship and identity is cleverly told through the timeless songs of ABBA.

To book any of the above please call our friendly team on **0115 988 1900**.

Payment in advance may be required to guarantee your reservation. Email [reception@hartsnottingham.co.uk](mailto:reception@hartsnottingham.co.uk) for more details or visit our website at [www.hartsnottingham.co.uk](http://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](http://www.hartsnottingham.co.uk).



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# HAMBLETON HALL

## Wine Offer

### SUMMER 2019

*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**

*Following a most impressive tasting of these top English Sparklers we are offering Gusbourne by the glass in the bar.  
We have some stock that we can offer by the bottle.*

**2014 Gusbourne Blanc de Blanc Sparkling Wine**  
This top English sparkling wine scores well for its freshness and structure and has enough maturity and roundness to offer real sophistication.  
**£189 for 6 bottles**

**2014 Gusbourne Rosé, Sparkling Wine**  
Charming wild strawberry nose and a good round flavour make this a thoroughly worthwhile English Rosé sparkler to rival all but the very best from Champagne.  
**£198 for 6 bottles**

*Bevan Newton Johnson visited Hambleton in March and hosted a very enjoyable dinner which featured his wines. Situated in the Hemel en Aarde Valley behind Hermanus this is South Africa's hot spot for Pinot Noir with the best producers lined up within a stone's throw.*

**2016 Newton Johnson Family Vineyards Chardonnay**  
A very fine well structured medium bodied wine with a judicious balance of French oak and fruit.  
**£129 for 6 bottles**

**2017 Newton Johnson Family Vineyards Pinot Noir**  
Exceptionally well structured wine with lovely Pinot Aroma. The 2017 is still young and benefits from opening a couple of hours before it is drunk.  
**£155 for 6 bottles**

**2015 Newton Johnson Family Vineyards "Granum"**  
Granum gets its name from the granite soil on part of the Newton Johnson property where syrah is the preferred variety. This wine is reminiscent of Hermitage or Cote Rotie (which also favours granite soils) and is a wonderfully elegant medium bodied expression of syrah with bags of personality in a very elegant ensemble.  
**£130 for 6 bottles**

**Mixed case of 6 of the above (2 bottles of each) £138 for 6 bottles**

**2014 Hart Brothers Albarino, Rias Baixas**  
This is a delicious wine, made for the Hart Bros by Angel Sequeiros who makes top Albarino wines near the Portugese border at Savaterra. The wine has been much improved by a couple of years bottle age. As crisp as Sancerre, as aromatic and as long lived as Reisling, a good Albarino really is worth seeking out as an aperitif or perfect partner for seafood.  
**£81 for 6 bottles**

*Terrific every day Claret....*

**2016 Château Mayne Mazerolles, Blaye**  
An elegant, black fruited wine with discreet notes of spicy, vanilla oak and wild sage. Opulent and textured with fine, smooth tannins and blackberry flavours.  
**£77 for 6 bottles**

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

## 2 Wine tastings with a light lunch

### Light red to drink for the summer

Saturday, 6th July 2019  
Tasting starts: 12 noon  
Tickets: £80 per person

Sommelier Dominique Baduel will introduce you to light bodied red wines which can be drunk throughout the summer and will be served slightly chilled to enhance their primary fruit intensity.

- 2017 Valpolicella Allegrini Veneto Italy
- 2016 Brouilly Domaine Coudert
- 2016 Suertes del Marques 7 Fuentes Valle De La Orotova Tenerife
- 2015 Benedikt Baltes Buntsandstein Spätburgunder Franken Germany
- 2014 Radford Dale Freedom Pinot Noir Elgin South Africa
- 2016 Sam & Seide Blaufränkisch Muhr-Van-Niedport Austria
- 2012 Dveri Pax Modri Pinot Noir Stajerska Slovenia
- 2013 Ventolera Syrah Leyda Valley Chile



### Spain

Saturday, 14th September 2019  
Tasting starts: 12 noon  
Tickets: £80 per person

Sommelier Dominique Baduel will compare and contrast eight examples of fine Spanish wines which we have discovered during the last couple of years.

#### Whites

- 2017 Viñatigo Marmajuelo Islas Canarias
- 2016 Ultreia Godello Raoul Perez Bierzo
- 2014 Hart Brothers Albarino, Rias Baixas

#### Reds

- 2017 Ultreia Saint Jacques Raoul Perez Bierzo
- 2015 Bodega Castano Solanera Yecla
- 2014 Auditori Acustic Celler Montsant
- 2014 Aalto Ribera Del Duero
- 2009 La Rioja Alta 904 Gran Reserva Rioja