



## HAMBLETON HALL

### **Private Entertaining at Hambleton Hall**

We have the honour and the responsibility to preside over those special moments in our clients' lives, which need recognition, with family and friends around a happy table. Our role is to provide a warm welcome, seamless service, glorious food and delicious wines.

We have three possible rooms which, in different configurations, can seat 6 to 60 guests.

I am very proud of the team on whose experience and skill we depend for success.

Amongst them, Aaron Patterson (Head Chef and Director), Graeme Matheson (Restaurant Director) and Dominique Baduel (Sommelier) who can between them lay claim to more than 65 years at Hambleton!

*Tim Hart*

Proprietor

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

HAMBLETON, OAKHAM, RUTLAND LE15 8TH

T: 01572 756991 W: [www.hambletonhall.com](http://www.hambletonhall.com) E: [hotel@hambletonhall.com](mailto:hotel@hambletonhall.com)

*Published January 2019*



## HAMBLETON HALL

### Choosing a Menu

We have no 'banqueting kitchen'. Private parties are served the same individually prepared dishes as our à la carte clients but... we cannot prepare 15 different dishes at the same moment.

For this reason, we ask you to choose **one three course menu only (1 Starter, 1 Main & 1 Dessert)** for parties over 7 guests (max 60 guests), making allowance for those who have special dietary requirements. Alternatively, you may like to choose our Tasting Menu, which is prepared for all your guests.

For parties of 7 people or less we offer our à la carte menu.

A number of our menus reflect our interest in featuring seasonal ingredients when they are at their best.

Do not hesitate to ask us for dishes incorporating your favourite ingredients which are not listed.

In accordance with new legislation we are obliged to inform you, and your party guests, if any of our dishes contain certain allergens. Should any of your party have allergies please contact a senior member of the restaurant team who will be happy to provide you with allergen information. Alternatively, please request to see our Allergen Bible upon arrival.

### Choosing a Wine

Dominique's expertise lies in finding you wines from our list which match the dishes chosen and fit in with your own enthusiasms and budget. He and I are at your disposal for a chat about wine choices once you have chosen your menu.

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## HAMBLETON HALL

### FIRST AND MIDDLE COURSES

£20.00

**Twice Baked Goats Cheese Soufflé**

Salad of Rocket, Grape Chutney (v)

**Chorizo Raviolo,**

Minestrone, Basil

**Pan Fried Fillet of Seabream**

Tomato & Artichoke Risotto, Bouillabaisse Sauce

**Hambleton's Mixed Salad**

Baby Vegetables, Garden Herbs

£23.00

**Risotto of Wild Mushrooms**

**Poached Fillet of Halibut,**

Oyster Leaf Sauce, Cucumber

**Chicken Liver Parfait,**

Black Fig, Pickled Walnut

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## HAMBLETON HALL

£27.00

### **Salad of Crab**

Radish, Caviar, Ginger

### **Foie Gras Paté,**

Kumquats, Toasted Sourdough

### **Marinated Scallop,**

Apple, Yuzu

## MAIN COURSES

£30.00

### **Pan Fried Fillet of Seabass**

Saffron Risotto, Violet Artichoke

### **Slow Cooked Leg of Lamb Osso Buco**

Aubergine, Fennel

### **Hambleton's Cauliflower Cheese (v)**

### **Tagliatelle of Wild Mushrooms**

Seasonal Vegetables (v)

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## HAMBLETON HALL

£32.00

### **Norfolk Quail**

Florentine Raviolo, Madeira Sauce

### **Roast Corn Fed Chicken**

Seasonal Risotto, Grappa Sauce

### **Poached Fillet of Brill**

Mushroom Tortellini, Salsify, Caramelised Onions

### **Seared Fillet of Cod**

Mussels, Cumin, Coriander Sauce

£40.00

### **Sirloin of Lincolnshire Red Beef**

Charred Potato, Caramelised Onion, Red Wine Sauce

### **Roast Breast of Merrifield Duck**

Kumquats, Orange, Caramelised Endive

### **Seared Fillet of Seabass**

Lovage Risotto, Fennel

### **Loin of Launde Lamb**

Peppers, Aubergine, Rosemary Sauce

**Venison, Pheasant, Partridge, Grouse etc are all available in season,  
please enquire**

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## HAMBLETON HALL

### DESSERTS

£18.00

**Caramelised Lemon Tart**

Raspberry Sorbet

**Apple Crumble Soufflé**

**Chocolate Olive Oil Truffle**

Baked Banana, Passion Fruit & Banana Sorbet

**Coconut Flavoured Nougat Glacé,**

Pineapple, Coriander, Chilli

£20.00

**Golden Chocolate,**

Liquorish, Orange Sorbet

**Lemon Bubble, Sablé Breton, Poached Fig**

**Passion Fruit Soufflé**

Banana & Passion Fruit Sorbet

**Pavé of White & Dark Chocolate**

Raspberry Sorbet

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## HAMBLETON HALL

### CHEESE

**A plated selection of Cheese £15.00**

**Your own Cheese board £16.75**

**from which each guest makes his or her own choice**

(for parties of up to 12 guests only)

### SAMPLE TASTING MENU

(prepared for all your guests)

£95.00 per person

**Taste of French Onion Soup**

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**Terrine of Heritage Carrots, Spiced Carrot Ice Cream**

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**Chicken Liver & Foie Gras, Parfait, Poached Fig**

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**Seared Fillet of Seabass, Tomato & Artichoke Risotto,  
Bouillabaisse Sauce**

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**Roast Breast of Merrifield Duck, Spiced Lentils,  
Caramelised Endive**

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**Passion Fruit Soufflé,  
Passion Fruit & Banana Sorbet**

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**Coffee & Sweet Delights**

£5.00

**Our Tasting Menu changes with each season,  
please do ask for a copy of our latest menu.**

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