





HAMBLETON NEWS

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



Poached free-range egg with summer truffle, chanterelle mushrooms and pickled cauliflower

Local is best...but not for Oranges!

Localism is a hot topic and rightly so. We all want to buy the best ingredients that we can lay our hands on and to source as much as possible in our own locality. But to believe the publicists for some Country Hotels, one might think that

every mouthful comes from the kitchen garden and surrounding pastures!

The reality is more challenging. In order to be self sufficient in eggs (for Hambleton Hall, the Bakery and Harts) we need 800 chickens which on a genuine free range plan might need 10 acres. Luckily our friend Katie Machin from Windy Ridge Farm (pictured) does have more than 800 birds and produces brilliant free range eggs which improve our breakfast, desserts and Bakery products no end.

Nearby Vine Farm has mixed Monbeliard, and Jersey cows with their Holsteins to give a creamier milk which flows through to the panna cotta and custards as well as the capuccino.

Our own kitchen garden makes us self sufficient in many herbs and delivers a shed load of courgette flowers, salads, and berries in season. But come Christmas, eggs, milk, lamb, beef, pheasants, venison and stilton will still be local ...but we won't be relying on Rutland for salads, oranges or mangos!



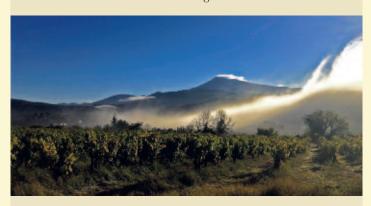


Katie Machin and free-range hens

Wine Dinner at Hambleton Hall Host: Even Bakke, Clos de Trias, Ventoux

Wednesday, 13th November 2019 Tickets: £110 per person Apéritifs from 7.30pm Dinner served at 8.15pm Dress: Lounge Suit or similar

We have a few seats left for this November dinner. 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. Clos de Trias is a recent discovery for us which we were keen to share with our wine loving clients.



MENU

En apéritif: NV Champagne René Beaudouin

Seared tuna with avocado, mouli and sesame 2016 Clos de Trias Blanc

Wild duck terrine 2013 Clos de Trias Rouge

Roast pheasant, caramelised shallots, sweetcorn and a thyme flavoured sauce 2007 Clos de Trias Pied de Porcher and 2012 Clos de Trias Vieilles Vignes

Quince soufflé, almond ice cream Clos de Trias "Liquidus Mineralis"

Coffee, Chocolates etcetera

An Evening with Nevill Holt Opera

Wednesday, 5th February 2020
Tickets: £120 per person
Drinks and music from 7.30pm
Dinner served at 8.15pm
Dress: Dinner or Smoking Jacket



We have just heard that David Ross' award winning opera - house at Nevill Holt is shortlisted for the 2019 RIBA Stirling prize for Architecture. The 400 seat auditorium is carefully concealed within a beautiful 17c stable courtyard. The surroundings, combining the old stone house, a magnificent garden and remarkable views across the valley to Rockingham Castle create a wonderful and atmospheric environment for the enjoyment of Opera on a summers evening.

We are very lucky for this dinner that a handful of Nevill Holt Opera's artists are going to join us during drinks and perform snippets from their productions. We hope this will give you a taste of their 2020 opera programme, which will run from the 10th June until 1st July and will include Mozart's Don Giovanni.

MENU

En apéritif: NV Champagne René Beaudouin

Smoked Lincolnshire eel with lovage and pink fir potato
2018 Deltetto San Michele Roero Arneis

Salad of salt baked celeriac and truffle 2009 Naudé White blend, Stellenbosch

Loin of fallow venison with black fig and butternut squash 2015 Rasteau, Cuvee Marc, Domaine Les Grands Bois

Golden chocolate with passionfruit sorbet 2013 Tokaji Aszu 5 Puttonyos

Coffee, Chocolates etcetera





Fig from our kitchen garden Launde Farm lamb

Christmas & New Year 2019

Christmas Concert, St Andrews Church, Hambleton ancient and modern Christmas music, including a few

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

Concert and Dinner per person £140

Concert Dinner and Accommodation per couple £545

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 organ, tympani and trumpets.



December Celebrations 2019

Hambleton Hall provides the most wonderful setting for a Christmas Party. Log fires, beautiful Christmas tree, sensational Christmas decorations and at the end of the evening 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, £75 per person for 3 courses. (£95 per person for 4 courses)

MENU

Chicken liver parfait with apple and blackberry or Pan fried fillet of seabass with cucumber and oyster leaf flavoured sauce or

Risotto of wild mushrooms flavoured with tarragon

Best fish catch of the day

Breast of Merrifield Farm duck, kumquat, orange, caramelised endive or

Packington pork, caramelised fennel, apple, crackling or Poached fillet of brill, sea lettuce, confit potatoes

Prune and Armagnac soufflé *or*Pavé of chocolate, raspberry sorbet *or*Coconut nougat glace, spiced pineapple

Coffee, Chocolates etcetera

Menu 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 £250 per night, based on 2 people sharing one of our Standard double bedrooms, including full Hambleton breakfast and vat.

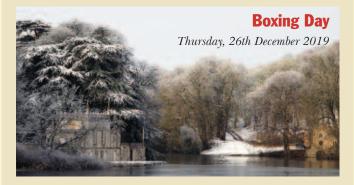
December Lunch Menu 2019

Monday to Friday
3 Courses for £55 per person

During December Aaron will create special daily 3 course lunch menu with 2 choices for each course.

The Menu of the Day will also be available.

Menu subject to a discretionary service charge of 12.5%



For many years Lord Campden 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 ($1\frac{1}{2}$ miles). We have a few tickets remaining at £75 per person.

New Year's Eve 2019

The only night of the year when the dance floor will be down and guests dance in the New Year.

Our ticket price includes: Champagne on arrival Six course dinner with coffee and chocolates

Wine throughout the dinner – our Sommelier will select the wines to accompany the dinner menu

Champagne to see the New Year in, music and dancing.

Champagne Reception: from 7.45pm Dinner: 8.30pm Dress: Black Tie

Tickets: £240 per person

MENU

A taste of mushroom consommé, tortellini

Paté de foie gras, kumquats, toasted sourdough

Poached fillet of halibut, lovage

Roast breast of Merrifield Farm duck, caramelised endive, ginger, lemongrass sauce

A selection of cheeses

Pavé of white and dark chocolate, raspberry sorbet

Coffee, Chocolates etcetera

This menu is inclusive of a discretionary service charge.

Our bedrooms for New Year are from £325 per night, (minimum two night stay) based on two people sharing, inclusive of full Hambleton breakfast and vat. Please pre-book.

Autumn and Winter Breaks in Rutland

We are offering guests the following weekday stay, Sunday to Friday, from November 2019 until the end of April 2020, from £460 per couple.

The offer includes one nights accommodation in one of our Standard double bedrooms, 3 courses 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 one evening.

Gourmet Treat Before Christmas

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

£510 per couple, per night Offer available on selected nights only from Sunday, 3rd November until Thursday, 12th December, excluding Friday and Saturday nights.



Our special pre-Christmas getaway includes: half bottle of Champagne, 6 course Tasting menu, double bedroom, full Hambleton breakfast and morning newspaper.

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 2019/2020

Wine Dinner at Hambleton Hall

with Even Bakke Wednesday, 13th November 2019

Wine Tasting with a light lunch at Hambleton Hall

with Sommelier Dominique Baduel Saturday, 23rd November 2019

IACF International Antiques and Collectors Fair

Newark Showground www.iacf.co.uk/newark Thursday, 5th & Friday, 6th December 2019 Thursday, 30th & Friday 31st January 2020 (provisional) Thursday, 2nd & Friday, 3rd April 2020 (provisional)

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

Wine Tasting with a light lunch at Hambleton Hall

with Sommelier Dominique Baduel Saturday, 18th January 2020

An Evening with Nevill Holt Opera Dinner at Hambleton Hall

Wednesday, 5th February 2020

Hambleton Hall's Lunch For Even Less Offer

From Monday, 6th January until Friday, 28th February 2020 (Hotel closed from Monday, 20th until Friday, 31st January 2020) Excludes weekends & Valentine's Day

Valentine's Day at Hambleton Hall

Friday, 14th February 2020

For Rutland Good and New Clothes Sale

Barnsdale Lodge, near Oakham Friday, 6th and Saturday, 7th March 2020

Easter at Hambleton Hall

Friday, 10th April to Monday, 13th April 2020

Fairfax & Favor International Horse Trials at Rockingham Castle

www.rockinghamcastlehorsetrials.com Friday,1st to Sunday 3rd May 2020

Tolethorpe Hall Open Air Theatre

www.stamfordshakespeare.co.uk Tuesday, 9th June to Saturday, 29th August 2020

Nature Valley Open Tennis Nottingham

www.lta.org.uk/major-tennis-events Nottingham Tennis Centre Saturday, 6th to Wednesday, 10th June 2020

Rolls Royce Enthusiasts Club Annual Rally

www.burghley.co.uk at Burghley House Friday, 19th to Sunday, 21st June 2020

Nevill Holt Summer Opera Festival

www.nevillholtopera.net Wednesday, 10th June to Wednesday, 1st July 2020

British Open Wheelchair Tennis Championships

www.lta.org.uk/major-tennis-events Nottingham Tennis Centre Tuesday, 21st to Sunday, 26th July 2020

International Test Cricket Match Series

England vs Pakistan www.trentbridge.co.uk Trent Bridge, Nottingham Thursday, 20th August 2020

International Birdfair

Rutland Water Nature Reserve, Egleton, Rutland www.birdfair.org.uk Friday, 21st to Sunday, 23rd August 2020

Burghley Horse Trials

www.burghley-horse.co.uk Wednesday, 2nd September to Sunday, 6th September 2020

Cricket – One Day International Series

England vs Ireland www.trentbridge.co.uk Trent Bridge, Nottingham Thursday, 10th September 2020

Hart's Hotel & Kitchen, Nottingham

Chateaubriand and Wine Evening

Friday, 8th November and £150 for 2 people Friday, 6th December 2019 includes 3 courses If you seek pleasure when you dine, look no further than a heavenly cut of Chateaubriand paired with a delicious bottle of Chateau Violette Moulis 2014

Christmas and New Year at Hart's

Our intimate restaurant provides the perfect setting for a memorable meal at Christmas time. Bookings are now being taken.

Christmas Day Luncheon

which is perfect for sharing.

Wednesday, 25th December 2019

£99 per person

MENU

A glass of Rene Beaudouin Champagne on arrival

French onion soup

Smoked salmon & avocado terrine

Mrs Botterill's free range turkey, traditional accompaniments

Vacherin & Cropwell Bishop Stilton

Christmas pudding parfait, plum sorbet

Coffee & petit fours

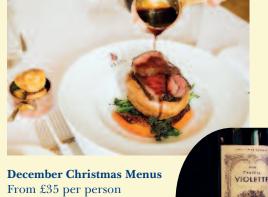
Menu is subject to a discretionary 12.5% service charge

Sunday Lunch

2 Courses £23 or 3 Courses £29

We have a great reputation for serving roast sirloin of Derbyshire beef, Yorkshire pudding, horseradish hollandaise with traditional accompaniments. Available every week from 12 noon until 5.30pm, alongside our seasonal a la carte menu.





A warm welcome awaits you during December, whether you are popping in to enjoy a glass of mulled wine and mince pie or joining us for an indulgent meal with loved ones, friends or colleagues.



Theatre Packages at Hart's ——

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

Riverdance New 25th Anniversary Show The 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 dense.

Mamma Mia The Musical

The 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.

BBC Philharmonic

The Concert Hall

Friday, 24th April 2020 from £131.50 per person Israeli-born conductor Omer Meir Wellber has just become the BBC Philharmonic's new Chief Conductor, so we're delighted to welcome him to Nottingham for the first time for the Beethoven 250th Anniversary Celebrations.

André Rieu Motorpoint Arena

Thursday, 7th May 2020 from £189.50 per person André Rieu, the Dutch "King of Waltz" who has made classical music accessible to the general public, will bring his Johann Strauss Orchestra back to Nottingham next year.

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.

Beautiful - The Carole King Musical The Concert Hall

Tuesday, 3rd June 2020 from £161.50 per person Beautiful tells the inspiring true story of King's remarkable rise to stardom, from being part of a hit song-writing team with her husband Gerry Goffin, to becoming one of the most successful solo acts in popular music history.

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@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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A few seasonal recommendations from Tim Hart & Dominique Baduel

NV Champagne René Beaudouin, Nogent L'Abesse

"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.

£278 for 12 bottles

2014 Chateau Violette, Moulis

This tiny property belonging to the Begu family made a lovely Claret in 2014. Merlot makes up 60% of the blend. It has a complex Bouquet mixing fruit and spice. The palate is round and balanced.

£97.50 for 6 bottles

'For Rutland' Good and New Clothes Sale at Barnsdale Lodge, near Oakham, 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, 6th March 2020 - 5.00pm - 8.00pm

Tickets £20 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 info@forrutland.org.uk

Saturday, 7th March 2020 - 8.30am - 1.00pm

Admission £5 per person on the door. All clothes half price from the night before.

We are already collecting clothes, 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. For further information please refer to www.forrutland.org.uk or email info@forrutland.org.uk

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

2014 Pouilly Fumé Vin Cerveaux - £165 for 6 bottles 2017 Levin Sauvignon Blanc - £74 for 6 bottles

For lovers of Sauvignon Blanc these two wines are great expressions of this variety.

The Fumé is made by Levin wines from fruit sourced from the western side of the Fumé Appellation from organic and sustainable vines. The result is wonderfully taut, mineral and refreshing and 5 years bottle age has removed all trace of youthful austerity. A very fine Sauvignon!

The Levin comes from outside the fashionable Appellations in the wider Touraine region. It offers perhaps a touch less minerality than the Fumé and possibly more up front fruit. A tremendous success at Hambleton and Harts for almost 5 years.

2016 Miles Mossop "Max" Stellenbosch

Miles Mossop was wine maker at Tokara and has since 2004 been making his own wines from fruit sourced around Stellenbosch. "Max" is a Bordeaux blend named after his eldest son (54% Cabernet Sauvignon, 24% merlot, 22%Petit Verdot) and is gloriously ripe and expressive.

£103 for 6 bottles

2013 Clos de Trias, Ventoux, Even Bakke

A few clients will have a chance to try Even's wines at a Hambleton Wine dinner on November 13th. This one has a wonderfully mature earthy, spicy or animal style and is made from Grenache, syrah and Carignan. A great winter wine with game and roast meats.

£102 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

Northern Italy

Saturday, 23rd November 2019 Tasting starts: 12 noon Tickets: £80 per person

Sommelier Dominique Baduel will introduce you to a flight of fine white and red wines from Northern Italy including Piedmont Lombardy Friuli and the Veneto.

White Wines

2016 Ca Dei Frati I Frati Lugana Lombardy 2017 Gavi Di Gavi La Giustiniana Lugarara Piedmont

2016 Soave La Rocca Pieropan Veneto

Red Wines

2016 Barbera Nizza Cipressi Piedmont

2015 Schioppettino Di Prepotto Friuli Collio Orientali

2012 Le Piane Colline Novaresi Piedmont

2013 Barolo Mario Marengo Piedmont

2012 Barolo Fratelli Alessandria Piedmont



Riesling

Saturday, 18th January 2020 Tasting starts: 12 noon Tickets: £80 per person

Sommelier Dominique Baduel will compare and contrast eight examples of fine Riesling wines from Germany, Austria, France, New Zealand, Australia and America.

Tasting Wines

2017 Graacher Himmelreich Riesling Kabinett Joh.Jos Prüm Mosel

2017 Palliser Estate Riesling Martinborough 2017 Clos Clare Riesling Watervale Valley

2015 Emrich Schönleber Mineral Riesling Nahe

2014 Château St Michelle and Dr Loosen Eroica Riesling Columbia Valley

2012 Lorch Riesling Trocken Rheingau August Kesseler

2017 Johann Donabaum Riesling Spitzer Federspiel Wachau

2003 Riesling Grand Cru Sommerberg Albert Boxer

