

HAMBLETON NEWS



Aaron Patterson, Christopher Hurst, Tim Hart, Graeme Matheson

Thank You!

This is the first newsletter we have compiled since January 2020. The dinners and events planned for 2020 mostly fell victim to the pandemic.

2020 was a rollercoaster year. The lows included the moment in mid-March when we thought that most of the team would have to be made redundant and the fear that no-one would come back to stay when at length we reopened. The disappointment of a wrecked Christmas also tried our nerves.

Highpoints included Rishi's furlough scheme which has enabled us to keep the team intact, significant help through VAT and rates relief and the tremendous support from regulars and new customers when at last, in July, we were allowed to open. I was much encouraged by the team effort required to set up our home delivery scheme which delivered 2500 "ready meals" to local post codes during lockdown.

2021 started with three and a half months of inaction at the dreariest time of the year. We were sustained by the vaccination programme which clearly showed how the nightmare was going to end. At last, in April the tent went up and we started serving lunches.

The team were magnificent and the clients even more so. Hot water bottles and rugs were in good supply on the rougher days and our returning guests were in great spirits and determined to enjoy Aaron's special menu come rain or shine.

On May 17th we opened for full restaurant and room service and we have been full ever since.

A big thank you to all our clients whose constant telephone encouragement during lockdown kept our spirits up and sustained our determination to come back better and stronger than ever.

Tim Hart

Visiting Chef Dinner at Hambleton Hall

Wednesday, 23rd February 2022

Tickets: £165 per person

We are very much looking forward to acclaimed chef Michael Caines MBE joining Aaron Patterson from Lympstone Manor for our February dinner. Aaron and Michael will create a four course menu, two courses each, the menu and wines will be added to the website in due course.



An Evening with Nevill Holt Opera

Thursday, 27th January 2022

Tickets: £135 per person

Drinks and music from 7.30pm

Dinner served at 8.15pm

Dress: Dinner Jacket or Smoking Jacket

We are very lucky to be joined by Nevill Holt Opera for this dinner and are thrilled they will present a selection of best-loved arias from Puccini's *La Bohème* and Rossini's *The Barber of Seville* to entertain you during drinks before dinner. These arias will be performed by two of Nevill Holt Opera Associate Artists, who represent the UK's finest and most talented up-and-coming opera singers.

We hope this will give you a taste of their 2022 opera programme, which will run this summer.



MENU

En Apéritif: Champagne René Beaudouin NV

Terrine of pheasant with toasted sourdough
2019 Morellino di Scansano, Le Pupille, Tuscany

Poached fillet of halibut with a fennel nage
2019 Dry Tokaji, Château Dereszla, Tokaj

Fillet of veal with truffled risotto and a Madeira sauce
2018 Durvillea Pinot Noir, Marlborough, New Zealand

Passion fruit soufflé with passion fruit and banana sorbet
2019 Domaine de L' Ancienne Cure Monbazillac

Coffee, Chocolates etcetera



Dates for the Diary 2021/22

IACF International Antiques & Collectors Fair

Newark Showground

www.iacf.co.uk/newark

Thursday, 2nd & Friday, 3rd December 2021

Thursday, 3rd & 4th February 2022

Thursday, 31st March & Friday, 1st April 2022

Thursday, 2nd & Friday, 3rd June 2022

Thursday, 11th & Friday, 12th August 2022

Christmas Concert with Reverie Choir

St Andrew's Church, Hambleton

Tuesday, 14th December 2021

Christmas Day Lunch & Dinner at Hambleton Hall

Saturday, 25th December 2021

New Year's Eve Dinner Dance at Hambleton Hall

Friday, 31st December 2021

Hambleton Hall's Lunch for Even Less Offer

Monday, 10th January to Friday 25th February

(Closed Wednesday, 19th January)

Excludes Weekends & Valentine's Day

Wine Tasting with a light lunch at Hambleton Hall

with Sommelier Dominique Baduel

Saturday, 22nd January 2022

An Evening with Neville Holt Opera and

Dinner at Hambleton Hall

Thursday, 27th January 2022

Valentine's Day at Hambleton Hall

Monday, 14th February 2022

Visiting Chef Dinner at Hambleton Hall

with Michael Caines and Aaron Patterson

Wednesday, 23rd February 2022

For Rutland Good and New Clothes Sale

Barnsdale Lodge, near Oakham

Friday, 3rd & Saturday, 4th March 2022

Wine Tasting with a light lunch at Hambleton Hall

with Sommelier Dominique Baduel

Saturday, 15th March 2022

Easter at Hambleton Hall

Friday, 15th April to Monday, 18th April 2022

Fairfax & Favor International Horse Trials at Rockingham Castle

www.rockinghamcastlehorsetrials.com

Friday, 20th to Sunday, 22nd May 2022

International Test Cricket Match Series

England vs New Zealand

www.trentbridge.co.uk

Trent Bridge, Nottingham

Friday, 10th to Tuesday, 14th June 2022

Tennis Nottingham

www.lta.org.uk/major-tennis-events

Nottingham Tennis Centre

TBC June 2022

Rolls Royce Enthusiasts Club Annual Rally

at Burghley House

www.burghley.co.uk

TBC June 2022

Nevill Holt Summer Opera Festival

www.nevillholtopera.net

June - July 2022

International Birdfair

Rutland Water Nature Reserve, Egleton, Rutland

www.birdfair.org.uk

TBC August 2022

Tolethorpe Hall Open Air Theatre

www.stamfordshakespeare.co.uk

TBC August 2022

Burghley Horse Trials

www.burghley-horse.co.uk

Thursday, 1st to Sunday, 4th September 2022

Christmas & New Year 2021

Christmas Concert, St Andrews Church, Hambleton



Tuesday, 14th December 2021

Concert starts at 7.00pm

We are unable to admit guests to the church before 6.30pm when we will serve Glühwein and mince pies.

Tickets:

Concert only £25 (to include mulled wine and mince pies)
Concert and dinner per person £160
(Dinner – Champagne and canapés, followed by a 3 course dinner, wines and coffee)
Concert, dinner and accommodation (bed and breakfast) per couple £620

We are delighted to welcome the return of Reverie choir, a firm fixture in Hambleton's diary, who we missed last year, 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 sing.

MENU

Terrine of seabass, peppers set in a saffron jelly,
caper and basil sauce
2020 Monograph Assyrtiko Peloponnese Gaia Wines

Roast duck with endive and kumquat
2012 Urbina Crianza Rioja

Hambleton's tiramisu
NV Campbells Rutherglen Muscat

Coffee, Chocolates etcetera

December Lunch Menu 2021

During December Hambleton will create a special daily 3 course lunch menu with 2 choices for each course, £65 per person. The Menu of the Day will also be available.

New Year's Eve 2021

The only night of the year when the dance floor will be down and guests dance in the New Year. An evening of glamour filled with champagne, a wonderful six course dinner and dancing.

Our ticket price includes: Champagne on arrival

Six course dinner with coffee and chocolates

Wine throughout the dinner

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

Champagne Reception: from 7.30pm

Dinner: 8.15pm Dress: Black Tie

Tickets: £260 per person

MENU

Baked potato bouillon with truffle and potato tortellini

Chicken liver and foie gras parfait with apple and blackberry
1990 Vouvray Demi-Sec Domaine de Pouvray

Seared scallop with sweetcorn and lemon grass
2017 DönnHoff Roxheimer Höllenpfad Riesling Trocken Erste Lage

Loin of fallow venison with caramelised chicory and
100% Valrhona chocolate
2017 Gigondas Les Souleyrades Domaine Saint-Damien

Cheese
2017 Valpolicella Ripasso Sa Cassiano

Passion fruit soufflé
2017 Tokaji Aszú Disznókő

Coffee, Chocolates etcetera

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.

Behind the scenes of Grimsthorpe Castle with Hambleton Hall

Stay with us next summer and enjoy behind-the-scenes access to Tim's favourite Lincolnshire stately, Grimsthorpe Castle. Tim has organised for Emma and Sebastian Miller to provide you with a private tour of the Willoughby de Eresby family's home and art collection culminating with drinks in the Chinese Drawing Room with the Millers.

The special offer includes: 2 nights (double occupancy) at Hambleton Hall in a standard room on a dinner, bed and breakfast basis. 2 hour private tour of the Castle with Collection Manager, Emma Miller and a 1 hour private tour of the gardens with the estate's head gardener. A bottle of champagne and canapés to enjoy with Emma and Sebastian Miller in the Chinese Drawing Room and a signed copy of Old Homes, New Life by Clive Aslet featuring Grimsthorpe on the cover.

From £2,085 per couple for two nights. This package can be booked for groups up to 8 people.

This offer is valid daily from 24 May – 30 Sept 2022. Please enquire with the reception team.

All of our Special Offers and Events are on the Hambleton Hall website, www.hambletonhall.com

Please be aware that that seating for dining events is on mixed tables of up to 10 guests





HAMBLETON HALL Wine Offer

A few seasonal recommendations from Tim Hart & Dominique Baduel

NV Champagne Rene Beaudouin, Nogent L'Abesse

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 young wines.

£278 for 12 bottles

2019 Dry Tokaji, Château Dereszla

Furmint is the grape from which the famous sweet wines of Tokaji are made and it can make an excellent dry wine also, with excellent grip, freshness and elegance.

£67 for 6 bottles

2017 Hart Brothers Albarino Rias Baixas, Spain

Angel Sequeiros vineyard on the banks of the Mino river has won many awards for his fine Albarino.

Sam and James Hart have for a few years now asked him to bottle some of his wine with their own "Hart Brothers" label. The light gold colour belies the freshness of the taste which reminds some of Riesling perhaps because both avoid Malolactic fermentation. It is a dry refreshing wine with much aromatic character and delicious white flowers and citrus flavour profile.

Great with seafood or as an apéritif.

£87 for 6 bottles

2019 Long River Chardonnay, Dowie Doole, McLaren Vale Australia.

There was a time when Australian Chardonnay was generally very fat, heavy and oaky in style.

This wine represents a new wave of Australian winemaking where freshness, structure and elegance are more in vogue. If I were aiming to make this wine from the ingredients in my cellar I would mix half a bottle of Chablis and add half a bottle of Macon blanc!

I hope this gives you some idea of this useful wine.

£60 for 6 bottles

2020 Paddy Borthwick Riesling, Wairarapa, New Zealand

Wairarapa is at the South-west of North Island. This charming Riesling is off dry in style with characteristic Riesling aromas, lovely fruit and balance.

£75.50 for 6 bottles

2019 Morellino di Scansano, Le Pupille, Tuscany

Elisabetta Geppetti, a well known figure in the Maremma region of Tuscany is responsible for this wine. Made (made like Chianti and Brunello) from Sangiovese grapes, the wine has a bright cherry red colour and crunchy cherry fruit which makes the wine refreshing and moreish and a great accompaniment for pasta dishes.

£87 for 6 bottles

2015 Château Bernadotte, Haut Medoc, Cru Bourgeois Supérieure

"The 2015 Bernadotte.... has a clean and fresh bouquet with plenty of appealing graphite notes. The palate is medium-bodied with dusky black fruit sprinkled with black pepper, good length and nicely focused."

90 points Neil Martin

£110 for 6 bottles

2019 Givry Grandes Vignes, Parize

This wine from the Chalonais is already drinking well and will evolve nicely for 5 years or so to make a perfect entry level red Burgundy.

£140 for 6 bottles

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

South Africa

Saturday, 22nd January 2022

Tasting start: 12 noon

Tickets: £90 per person

Sommelier Dominique Baduel will introduce you to a flight of fine white and red wines from South Africa.

White Wines:

- 2019 Simon & the Huguenots Sauvignon Blanc Stellenbosch
- 2016 Tokara Director's Reserve (Sauvignon Blanc Semillon) Stellenbosch
- 2018 Mulderbosch Chenin Blanc Block W Single Vineyard Stellenbosch

Red Wines:

- 2018 Newton Johnson Pinot Noir Upper Hemel and Aarde Valley
- 2018 Stars in The Dark Minimalist Syrah Elim
- 2016 Miles Mossop Max Stellenbosch
- 2018 Taaibosch Crescendo Stellenbosch
- 2012 Sijnn Wine of Origin Malgas



Italy

Saturday, 15th March 2022

Tasting starts: 12 noon

Tickets: £90 per person

Sommelier Dominique Baduel will introduce you to a flight of fine white and red wines from Italy.

White Wines:

- 2020 Ca Dei Frati I Frati Lugana Lombardy
- 2019 Frascati Superiore Castel de Paolis
- 2018 Verdicchio dei Castelli di Jesi Classico Superiore Poderi Matioli

Red Wines:

- 2016 Barbera Nizza "Cipressi" Piedmont
- 2017 Chianti Riserva Terre di Melazzano
- 2017 Valpolicella Ripasso San Cassiano
- 2017 Barolo Albe G.D.Vajra Piedmont
- 2013 Tenuta Monteti IGT Toscana