

HAMBLETON NEWS

Wild Flower & Wild Feather

I'm not the greatest fan of 'wilding'. After all, both gardening and farming involve human plant selection for beauty, amenity, food production or other purposes. Nature often favours, nettles, brambles, bindweed and docks.

I accept that farming monoculture can destroy biodiversity and acres of lawn and mown grass are unlikely to be species rich. On the other hand any garden offering mixed herbaceous and shrubs is great for birds and insects.

The successful promotion of wildflowers is just as tricky in Rutland as growing a Victorian annual border, because the rich grasses of our native sward suffocate weedy wild flowers.

We started our wild flower meadow 2 years ago and now it is showing promise, with oxeye daisies, achillea, scabious, and vetch particular winners. Butterflies and bees love it.

Another project that has come to fruition involves the replacement of our breakfast china with our own design (pictured) made by Duchess China in Stoke on Trent.



Our own "Feathers" China



Wild flowers in August

The feathers are all from native game birds, drawn by Ben Perkins, a reminder that the game season is in full swing. French partridges are in short supply as a result of Avian Flu but pheasants which we have always championed should be plentiful.

We buy hen pheasants only for their superior flavour and hang them for 10 days in our cold room. Delicious, I promise (from November to February).

Tim Han

Mushroom Hunt

Saturday, 8th October 2022

Tickets: £110 per person

Includes: Foray, mini fungi book, lunch and wine

Location: Please meet at Hambleton Hall at 9.30am

Hunt: Burley Wood

Paul Nichol, field mycologist, botanist, author of a guide to identifying mushrooms and toadstools and adult tutor, has led our mushroom hunt for many years, some years have been more successful than others and this summer's hot weather will dictate what we find on the day. Generally a good haul of edible, poisonous and hallucinogenic varieties are collected for Paul to describe.

We will gather everyone together in the hotel's car park and then drive the short distance from Hambleton Hall to Burley Wood, where we will spend the morning foraging mushrooms, such as Lepista nuda – Wood blewit, Clitocybe geotropa – Trooping funnel cap, Macrolepiota procera – Parasol mushroom & Boletus badius – Bay bolete.



I hope that as many of you as possible will join us for the Fungi-foray followed by lunch back at Hambleton Hall. Please do bring along a basket to collect your 'finds' and appropriate outdoor clothing, perhaps a change of shoes for lunch.

MENU

En apéritif: Prosecco Ruggieri

Cappuccino of wild mushrooms with mushroom tortellino
Amontillado Lustau (Dry)

Roast guinea fowl with chanterelles
2019 Motta de Lupo, Cacc'e Mmitte di Lucera

Apple and blackberry crumble
2019 Casa Silva Gewurztraminer, Semillon, Viognier

Coffee, Chocolates etcetera

October Nyetimber Wine Dinner

Thursday, 20th October 2022

Tickets: £165 per person

Apéritifs from 7.30pm

Dinner served at 8.15pm

Suggested Dress: Lounge Suit or similar



Nyetimber is the granddaddy of English sparkling wine producers with its first vines planted in 1988. We are delighted to welcome Thomas Jacques and Zoe Dearsley (Brand Ambassador) to host this dinner showing us a range of their wonderful wines which express the continuing growth and transformation of the estate under Eric Heerema's ownership with Cherie Spriggs and Brad Greatrix making the wine. A great opportunity to evaluate the best sparkling wines from Sussex and Hampshire which are now achieving world recognition.

MENU

En apéritif: Nyetimber Classic Cuvee NV magnums

Terrine of seabass, mooli and sesame
Nyetimber Blanc de Blancs 2014

Ravioli of wild mushrooms, aged parmesan and tarragon
Nyetimber Tillington Single Vineyard 2014

Red Hill Farm pork, caramelised apples and crackling
Nyetimber 1086 Prestige Cuvee Rosé 2010

Passion fruit soufflé
Nyetimber Cuvee Chérie NV

Coffee, Chocolates etcetera

PALMERSPORT RACING DAY

"I FEEL THE NEED...THE NEED FOR SPEED"

Thursday, 6th October 2022

Spend the day driving seven brilliant high performance cars to their limit, followed by a sumptuous dinner and overnight stay at Hambleton Hall.

Following the day's track experience, drivers will make their way to Hambleton Hall where the dinner will be hosted by ex-formula 1 Racing Driver Jonathan Palmer.

The day includes: Days driving, full English breakfast, lunch, afternoon tea, unlimited refreshments throughout the day, vehicle damage excess waiver insurance, onboard footage of you driving the F3000 single seater, overnight stay at Hambleton Hall with apéritif, dinner & wines, and full Hambleton breakfast. Non drivers are welcome to spectate or relax at the hotel.

From £775 for 1 driver and dinner only, from £1,135 for 1 driver dining and staying, from £1,275 for 1 driver and 2 people dining and sharing a bedroom and from £1,925 for 2 drivers, 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.



Visiting Chef Dinner

Hambleton Hall welcomes chef Gilles Dudognon from La Chapelle Saint Martin, Limoges to cook alongside chef Aaron Patterson

Tuesday, 8th November 2022

Dinner only: £165 per person

Dinner, accommodation and Hambleton breakfast, from £625
for 2 people sharing a Standard bedroom.

Apéritifs from 7.30pm

Dinner served at 8.15pm

Suggested Dress: Lounge Suit or similar

Owned and designed by Gilles, La Chapelle Saint Martin is a historic and luxurious countryside property on a 14th century estate set in the middle of a 40-acre park. The Chef and his team have garnered a stellar reputation having achieved French elegance and regional excellence. The 14-bedroom hotel is tastefully designed and furnished with antiques and original paintings, making it the ideal location from which to explore Limousin and its museums, Limoges cathedral, porcelain factories and shops. We are delighted to welcome Gilles at Hambleton Hall to sample his classic French cuisine with a modern twist. Created with artistry and driven by taste, Gilles shares his high standards with chef Aaron – both have Michelin stars – and their shared menu is a sublime journey through classic French and modern British gastronomy.



Gilles Dudognon

LA CHAPELLE AND HAMBLETON HALL MENU

En apéritif: Champagne René Beaudouin NV
Canapés – Aaron

Seared scallop, cucumber and oyster leaf sauce with
Exmoor caviar
Aaron

2020 Paddy Borthwick Riesling, Wairarapa, New Zealand

Stuffed leeks with French porcini mushrooms and truffle
Gilles

*2020 Pinot Gris/Pinot Blanc, Au Bon Climat,
Santa Barbara, California*

Limousin veal, “cèpes”, open ravioli with mushrooms
Gilles

2011 Chateau Montlandrie, Castillon Cotes de Bordeaux

Chocolate pear and hazelnut
Aaron

2020 Banyuls Rimage, Domaine de Valcros, Cazes

Coffee, Chocolates etcetera

Dates for the Diary 2022/23

IACF International Antiques & Collectors Fair

Newark Showground

www.iacf.co.uk/newark

Thursday, 6th & Friday, 7th October 2022

Thursday, 1st & Friday, 2nd December 2022

Thursday, 9 & Friday, 10th February 2023

Thursday, 30th & Friday, 31st March 2023

Thursday, 1st & Friday 2nd June 2023

Thursday, 10th & Friday, 11th August 2023

Palmer Sport Race Day

Dinner & overnight stay at Hambleton Hall

Thursday, 6th October 2022

Mushroom Hunt

followed by lunch at Hambleton Hall

Saturday, 8th October 2022

Nyetimber Wine Dinner at Hambleton Hall

Thursday, 20th October 2022

Wine Tasting with a light lunch at Hambleton Hall

with Sommelier Dominique Baduel

Saturday, 5th November 2022

Visiting Chef Dinner

Gilles Dudognon from La Chapelle Saint Martin
& Aaron Patterson

Tuesday, 8th November 2022

Hambleton Hall Christmas Concert

Thursday, 1st December 2022

Christmas Day at Hambleton Hall

Sunday, 25th December 2022

New Year's Eve at Hambleton Hall

Saturday, 31st December 2022

Wine Tasting with a light lunch at Hambleton Hall

with Sommelier Dominique Baduel

Saturday, 14th January 2023

Fairfax & Favor International Horse Trials at Rockingham Castle

www.rockinghamcastlehorsetrials.com

May 2023

Rothesay Open Tennis Nottingham

Nottingham Tennis Centre

www.lta.org.uk

June 2023

Nevill Holt Summer Opera Festival

www.nevillholtopera.net

June/July 2023

Rolls Royce Rally, Burghley House

www.burghley.co.uk

Friday, 23rd to Sunday 25th June 2023

Burghley Horse Trials

www.burghley-horse.co.uk

Thursday, 31st August to Sunday, 3rd September 2023

Christmas and New Year 2022

Christmas Concert, St Andrews Church, Hambleton

Thursday, 1st December 2022

Concert starts at 7.00pm

We are unable to admit you to the church before 6.30pm

Glühwein and mince pies 6.30pm

Tickets:

Concert only £25 (to include glühwein and mince pies)

Concert and Dinner per person £170 (Champagne and canapés, followed by a 3 course dinner, wines and coffee)

Concert, Dinner and Accommodation (bed and breakfast) per couple, from £650



This year is the 11th year since our first carol service in St Andrews Church. Our emphasis has always been on great choral music with a line up of around 12 singers supported by organ, and if the music chosen suggests more we add tympani and trumpet. This year Jonathan Stork has kindly agreed to put together the singers from his network based around St Mary's in Nottingham. We have enjoyed his performances many times at Harts and at Hambleton and rely upon him to provide some great classical pieces as well as more modern compositions. Equally important we will choose three carols for audience participation.

MENU

En apéritif: NV Champagne René Beaudouin

Terrine of seabass set in a saffron jelly with tartar sauce
2019 Chantegrive Cuvee Caroline Graves

Merrifield duck, hispi cabbage and mandarin
2006 Rioja Reserva Especial, Urbina

Hambleton's tiramisu
2019 Mombazillac Domaine de L'Ancienne Cure

Coffee, Chocolates etcetera

December Sample Lunch Menu

During December Hambleton will create a special daily 3 course lunch menu with 2 choices for each course, £70 per person. The Menu of the Day will also be available.

Below is a sample 3 course December lunch menu:

Tartar of mackerel with sesame, pickle mouli
or
Carrot terrine, star anise ice cream

Roast breast of pheasant, brussel sprout puree, koffmann cabbage
or
Pan fried fillet of bream, violet artichokes, bouillabaisse sauce

Prune and armagnac soufflé
or
Lime meringue tart, chocolate sorbet

Seasonal Escapes to Rutland

from £510 per couple

Hambleton Hall is renowned as one of the best located places to stay near Rutland Water, enjoy lake views from many of the bedrooms as well as the dining room. Dress for dinner in our Michelin star restaurant and enjoy discussing wine with informed wine expert Dominique. Fill your time with a country walk or cycle around the lake, game of tennis or croquet, or explore the market towns, stately homes and beautiful gardens.

Our Escape includes: One night's accommodation in one of our Standard double bedrooms, 3 courses and coffee from our Menu of the Day (inc discretionary service charge of 12.5%), full Hambleton breakfast and morning newspaper. *Inclusive of VAT and based on 2 people sharing. Available from Sunday to Thursday, excluding Bank Holidays and Christmas.*

Book now for 2023 and take advantage of this years rate.



New Year's Eve

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: £280 per person

MENU

En apéritif: Champagne René Beaudouin NV

A taste of French onion soup

Parfait of chicken liver with verjus and walnut
2020 Jurançon Domaine Lapèyre

Crab ravioli with a ginger and lemon grass flavoured bisque
2019 Gruner Veltliner Wachtberg Erste Lage Salomon Undhof

Breast of Merryfield duck with caramelised endive, black beans
2004 Bonne Nouvelle, Michael Rolland Stellenbosch

Cheeses
2015 Bandol Coeur de Vigne Rouge Castell-Reynard

Hambleton's tiramisu
NV Rutherglen Muscat

Coffee, Chocolates etcetera

This menu is inclusive of a discretionary service charge.

Our bedrooms for New Year are from £375 per night (minimum two night stay) based on two people sharing, inclusive of full Hambleton breakfast and vat. Please pre-book.

Hart's Hotel & Kitchen, Nottingham

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

Sunday, 25th December 2022

Glass of René Beaudouin Champagne on arrival followed by 5 courses with coffee and chocolates
£110 per person



See Hart's website for full menus and booking information.

Menus are subject to a 12.5% discretionary service charge

New Year's Eve

Saturday, 31st December 2022

Glass of René Beaudouin

Champagne on arrival

Early bird 5.30pm – 6.30pm

3 courses £55 per person

After 6.30pm

3 courses £75 per person

(4 choices for each

course to select from)

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, £30 per person dinner allocation for Hart's Kitchen and top price theatre tickets (limited tickets available). For more information or to make a booking please call Hart's on **0115 988 1900**.

White Christmas The Musical

Friday, 25th November 2022

The Theatre Royal

from £339 per person

Entertain all the family with the spectacular, toe-tapping production of Irving Berlin's classic musical, White Christmas.

An Evening with Monty Don

Wednesday, 7th December 2022

The Concert Hall

from £303 per person

Spend an evening with the BBC Gardeners' World presenter and gardening writer, Monty Don, as he comes to Nottingham for the evening.

Varna Ballet International

20th, 22nd, 23rd February 2023

The Concert Hall

from £303 per person

The critically acclaimed Varna International Ballet comes to the UK for the very first time. Renowned for its award-winning soloists and magnificent corps de ballet, the company has been delighting audiences for decades at home and abroad with its performances of the highest quality.

Giselle

Monday, 20th February 2023

The most poignant of all classical ballets is filled with dramatic passion in a chilling and heart-rending tale of love, treachery, and forgiveness from beyond the grave.

Swan Lake

Wednesday, 22nd February 2023

The greatest romantic ballet of all time is brought to life by Tchaikovsky's haunting and unforgettable score. From the impressive splendour of the Palace ballroom to the moon-lit lake where swans glide in perfect formation, this compelling tale of tragic romance has it all.

Coppélia

Thursday, 23rd February 2023

Every toy has a story, especially in this charming comedy of errors, a witty combination of antics and abracadabra, set in a doll maker's workshop. Coppélia is perfect for first-time ballet goers, families and everyone in between.



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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HAMBLETON HALL Wine Offer

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 young wines.

£295 for 12 bottles

2019 Motta del Lupo, Cacc'e Mmitte di Lucera Aoc Puglia

Paolo Petrilli is a Tomato baron from Puglia whose wine we have long enjoyed. This wine is made from a range of Italian varieties with Nero di Troia predominant. I love it for its aromatic qualities which have elements of earthiness, southern herbs and leather and very round tannins. Organic.

£75 for 6 bottles

2011 Montlandrie, Castillon, Cotes de Bordeaux

The late legendary winemaker Denis Durantou famed for his efforts at Eglise Client, Pomerol, also owned and made the wine at Montlandrie. The blend is also high in Merlot (75%) with Cabernet Franc (25%) as the second grape.

"A stunner in quality and value" 90pts Robert Parker.

£144 for 6 bottles

2021 Domaine Montrose Prestige Rosé Cotes de Thongue

Made by the Coste family just south of Montpellier from Grenache, Vermentino and Syrah grapes this has been our favourite "everyday" rosé for many vintages. It has appetising aromas of red and citrus fruits and an elegant palate with a lovely balance fruit, acidity and minerals derived from unusual Terroir combining Villafranchian and Volcanic elements.

£81 for 6 bottles

2020 Beaujolais Chardonnay, Terres Dorées, Jean Paul Brun

Brun is a brilliant maker of red Beaujolais wines and also makes a delicious white on his limestone soils which he could also label as Bourgogne Blanc if he chose. This wine combines some of the fruit of a good Macon with structure expected from Bourgogne.

£97 for 6 bottles

2018 Bourgogne Rouge Les Prielles Domaine Berthaud Gerbet

We chose this wine in a tasting of several Bourgognes. The excellent and fashionable Domaine is based in Fixin. The wine, from a warm year, is quite substantial with deep colour and less aromatic interest than might be expected in cooler conditions. Lovely mouth-feel and round Pinot flavours.

£126 for 6 bottles

2018 Gusbourne Estate Blanc de Blanc

Gusbourne in Kent makes some of the finest English sparkling wines and this all Chardonnay wine typifies the bright acidity and fruit of the house at its best.

£206 for 6 bottles

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

Wine tasting with a light lunch

Two dates are available for this tasting

Saturday, 5th November 2022 or

Saturday, 14th January 2023

Tasting starts: 12 noon

Tickets: £95 per person

Sommelier Dominique Baduel will introduce you to a flight of 8 fine wines from Chile and Argentina.

2018 **Ventolera Sauvignon Blanc** Leyda Valley

2020 **Garage Wine Old Vine Pale Rosé**

Truquilemu Maule Valley

2019 **Montes Alpha Carmenère** Colchagua Valley

2018 **Ventolera Litoral Pinot Noir** Leyda Valley

2016 **Perez Cruz Chaski Petit Verdot** Maipo Valley

2018 **Emiliana Coyam** Colchagua Valley

2017 **Kaiken Obertura Cabernet Franc** Mendoza

2017 **Gran Enemigo** Adrianna Catena and

Alejandro Vigil Mendoza

