



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 E: hotel@hambletonhall.com

Published September 2021



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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.

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.

FIRST AND MIDDLE COURSES

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£30.00

Terrine of Heritage Carrots,
Carrot and Star Anise Ice Cream

Ham Hock Tortellino
Parsley Velouté

Marinated and Caramelised Mackerel
Escabeche

Hambleton's Mixed Salad
Baby Vegetables, Garden Herbs

£32.50

Wild Mushroom Risotto
With Tarragon

Pan Fried Fillet of Seabream,
Violet Artichoke, Saffron Sauce

Chicken Liver Parfait,
Seasonal Fruits, Toasted Sourdough

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£33.50

Salad of Crab

Radish, Caviar, Ginger

Foie Gras Pâté,

Kumquats, Toasted Sourdough

Hambleton's Cauliflower Cheese

MAIN COURSES

£40.00

Pan Fried Fillet of Seabass

Cucumber & Oyster Leaf Sauce

Roast Chump of Lamb, Goats Curd, Mediterranean Vegetables

Rosemary Sauce

Tagliatelle of Wild Mushrooms

Seasonal Vegetables (v)

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£43.00

Norfolk Quail

Florentine Raviolo, Madeira Sauce

Roast Guinea Fowl

Seasonal Risotto, Grappa Sauce

Poached Fillet of Halibut

Swiss Chard, Mushrooms, Lovage

£52.50

Sirloin of Lincolnshire Red Beef

Charred Potato, Caramelised Onion, Red Wine Sauce

Roast Breast of Merrifield Duck

Caramelised Endive, Spiced Lentils

Seared Fillet of Wild Seabass

Fennel, Vanilla Sauce

Loin of Launde Lamb

Peppers, Aubergine, Rosemary Sauce

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

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DESSERTS

£24.00

Caramelised Lemon Tart

Raspberry Sorbet

Rhubarb Souffle

Rhubarb Sorbet

Pavé of White & Dark Chocolate

Raspberries

Taste of Eccles Cake,

Grape & Sauternes Sorbet

£27.00

Hambleton's Tiramisu

Caramelised Pineapple

Cardamon Cream, Pineapple Sorbet

Passion Fruit Soufflé

Banana & Passion Fruit Sorbet

Poached Pear

Caramelised Brioche, Crème Anglaise

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CHEESE

A plated selection of Cheese £16.75

Your own Cheese board £19.75 Per Person

from which each guest makes his or her own choice

(for parties of up to 8 guests only)

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