

HAMBLETON NEWS

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Hambleton Hall, Hambleton, Oakham, Rutland LE15 8TH



Deep fried courgette flower and baby vegetables

Kitchen Gardening

When Walter Marshall built the Hambleton Hall kitchen garden in the 1880's he provided a fine infrastructure. High walls on two sides and dense planting on the others. An elegant green house with a giant coal fired boiler and a handsome potting shed. Sadly in recent years the greenhouse has crumbled and the boiler is unaffordable. Nonetheless we have gardened away and gradually discovered a range of produce that makes a difference to our menu.

In general we aim to provide things which are easy or handy to grow or sometimes more exotic items which are generally hard to find. An example of the latter would be courgette flowers or maybe pink fir potatoes.

This year we have made a big effort in the kitchen garden to make the whole area more productive and more interesting for guests.

A mighty new fruit cage has been planted with raspberries and currants and a system of raised beds has been constructed. Aaron looks for crab apples in season, (for soufflés or stewed with game,) so we have planted some trees for their beauty and their fruit.

We are strengthening our herb collection and plan to move towards self sufficiency for staples like parsley, chervil, sorrel, thyme, lovage and mint.

We have a handsome new greenhouse which provides a winter home for tender plants and brings on plants for our annual border.

Please take a stroll through the kitchen garden and watch it grow!

Tim Haw



Aaron in the new greenhouse

Fungi-Foray & Lunch

Saturday, 29th September 2018

Dress: Practical!

Tickets: £90 per person

Includes: Foray, mini fungi book, coffee, lunch & wine

Location: Please meet at Hambleton Hall for coffee 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 some years now. The weather this summer will dictate what we can find on the day, hopefully plenty of mushrooms worth eating and not too many varieties which look magnificent but are poisonous. After coffee we will drive 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.

MENU

En apéritif: Prosecco

Three clear tastes of Wild Mushroom cooked in different ways
2017 Simon and the Huguenots, Stellenbosch

Roast Guinea Fowl with wild mushrooms and tarragon flavoured jus
2016 Château Fontarèche, Corbières

Caramelised Peach and Raspberry terrine
2015 Coteaux du Layon "Chaume" Domaine des Forges

Coffee, Chocolates etcetera

Wine Makers Dinner Host: François Parent

Wednesday, 24th October 2018

Tickets: £125 per person

Dress: Dinner Jacket or Smoking Jacket

Apéritifs from 7.30pm

Sit down at 8.15pm



François inherited a fine Domaine in Pommard and Volnay and has married Anne-Françoise Gros who has magnificent vineyard holdings in Vosne Romanée and Clos Vougeot. François is in charge of wine making for both holdings.

MENU

En apéritif: Beaune 1er Cru "Les Montrevenots"
2015 Anne-Françoise Gros

Scallops Tartare with sea vegetables, capers and ginger
2014 Chassagne Montrachet 1er Cru Morgeot Anne-Françoise Gros

Seared Cèpes with Burrata cheese, pumpkin and crispy pastry
2012 Vosne Romanée Clos de Fontaine Anne-Françoise Gros
2011 Vosne Romanée aux Réas Anne-Françoise Gros

Roast Partridge with Jerusalem artichoke, charred corn, thyme jus
2011 Pommard 1er Cru Les Pezerolles Domaine Parent
2006 Volnay 1er Cru "Les Fremiets" Domaine Parent

Apple crumble soufflé with blackberry sorbet

Coffee, Chocolates etcetera

Save the date!

Lisa Goodwin-Allen will cook at Hambleton for the first time on Thursday, 22nd November 2018

Lisa is the instantly recognisable Lancashire chef, who holds the position of executive head chef at Northcote, the AA & Visit England Hotel of the Year 2016/2017.

You are probably wondering why you recognise her? Lisa has been on your TV screens recently; she won Great British Menu in 2010 and was runner up on the same show in 2011. She took the reins in October last year, when Northcote co-owner Nigel Haworth stepped back to take an ambassadorial role. Lisa has worked at Northcote since 2001 when she joined the hotel at the age of 20, with prior experience gained at Le Champignon Sauvage in Gloucester.

Like Hambleton Hall, Northcote has maintained its Michelin star for a long period of time and Lisa is immensely proud that she has been part of the team for the past 20 years.

Lisa is known for incorporating her Lancashire roots in her cooking, through meticulous sourcing and presentation. In her own words, "I like food to be very visual, very elegant and packed with great flavours. It must taste of what you see. Food is very emotive, and I love re-visiting some of the classics."

Aaron has invited Lisa to visit Hambleton to work alongside him in producing an interesting 6 course tasting menu for dinner. They look forward to presenting a balance of Lisa's signature creative Lancashire-influenced dishes with Aaron's new winter dishes. No menu is available yet; this will be published on our website as soon as it has been confirmed.



Christmas Concert St Andrews Church, Hambleton

Tuesday, 4th December 2018

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 per person

Concert, dinner and wines £132.50 per person

Concert, dinner, wines and accommodation from £520 per couple



Reverie choir have become a firm fixture in the Hambleton 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 singers bring with them tympani and trumpet.

MENU

En Apéritif: Champagne René Beaudouin

Terrine of Halibut, roast peppers and gribiche jus
2017 Marmajuelo, Bodegas Viñátigo, Canary Isles

Slow cooked short rib of Beef, horseradish and red wine
2010 Chateau Tayet, Bordeaux Supérieur, (Magnum)

Lime meringue tart, Lime leaf ice cream
2014 Monbazillac, Domaine de l'Ancienne Cure

Coffee, Chocolates etcetera

Anyone for Tennis?

When visiting the kitchen garden you will pass the newly renovated tennis court, surrounded by stunning shrubs. Tennis rackets and balls available from reception.



Stay in Touch!

If you have not already agreed that we can retain your data, you will find a card and reply-paid envelope enclosed with this newsletter.

If you do not return the card, we are obliged to destroy your data!

"I Feel The Need...The Need For Speed"

Drive six high performance cars.

Tuesday, 9th October 2018

Since 1991 former F1 racer Jonathan Palmer has run corporate motorsport days, adding new thrills each year. 2018 has seen the return of a familiar favourite, the latest Renault Clio Cup race car to headline the line-up, as seen at British Touring Car events. This pocket rocket, based on the North circuit, offers kerb-hopping fun and an easily controllable driving thrill. In addition you will drive an unrivalled collection of high performance sports cars and open-top racing cars on four purpose-built circuits at Bedford Autodrome.

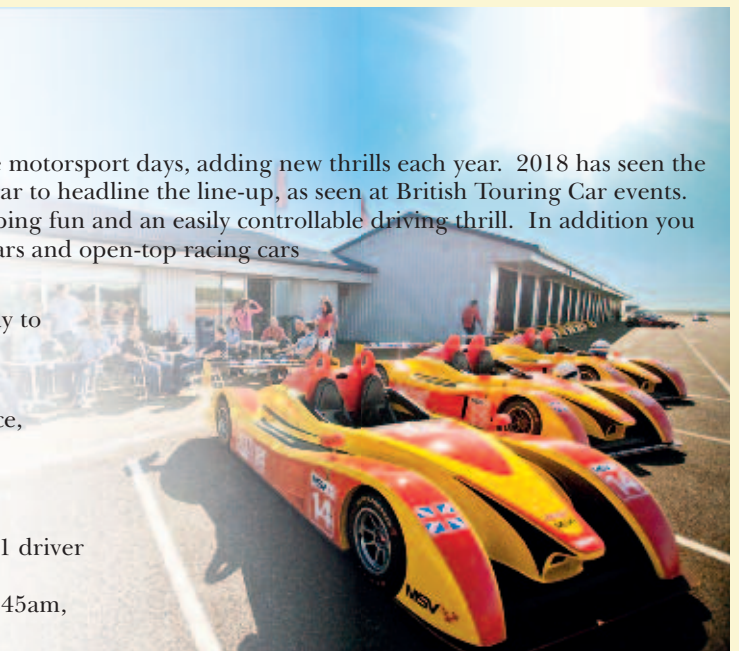
Following the day's track experience, drivers will make their way to Hambleton Hall for dinner.

Prices include the days driving, full English breakfast, lunch, afternoon tea for drivers, vehicle damage excess waiver insurance, 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 £960 for 1 driver dining and staying and from £1095 for 1 driver and 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.



Seasonal Breaks in Rutland

On a Sunday to Thursday, until the end of April 2019, we are offering guests a special weekday stay from £460 during the Summer and from £445 during the winter months, per couple (Fridays are included during the winter months).

The offer includes: one nights accommodation in one of our standard double bedrooms, 3 courses and coffee from our Menu of the Day, full Hambleton breakfast and morning newspaper.

During the winter months, add a second night to your stay at the same rate and enjoy our Gourmet 6 Course Tasting Menu on one evening.



*Offer inclusive of VAT and based on 2 people sharing. Limited availability, excludes Bank Holidays, Christmas, New Year & Easter.
This menu is inclusive of a discretionary service charge of 12.5%.*

Dates for the Diary 2018

The UK's biggest Aquaglide Aqua Park

Located on Rutland Water
www.aquaparkrutland.co.uk
Open until Sunday, 23rd September 2018

Dambuster Triathlon - Rutland Water

www.pacesetterevents.com
Saturday, 16th June 2018

Aegon Nottingham Tennis Open

www.lta.org.uk/major-events/aegon-open-nottingham
Nottingham Tennis Centre
Saturday, 9th to Sunday, 17th June 2018

Cricket - International Test Match Series

www.trentbridge.co.uk
Trent Bridge, Nottingham

One Day International Series

England vs Australia
Tuesday, 19th June 2018

Nevill Holt Opera

www.nevillholtopera.net
MOZART *Le Nozze di Figaro*
Thursday, 14th, Saturday, 16th, Wednesday, 20th,
Thursday, 21st June 2018

ADES *Powder her Face*

Thursday, 28th and Saturday, 30th June 2018
(*New Theatre Opening 14th June 2018*)

Rolls Royce Enthusiasts Club at Burghley

www.burghley.co.uk
Friday, 22nd to Sunday, 24th June 2018

Oundle Food Festival

www.oundlefestival.org.uk
Saturday, 23rd June 2018

Garden Visit to Stoke Albany and Lunch at Hambleton Hall

Thursday, 28th June 2018

Oundle International Festival

www.oundlefestival.org.uk
Wednesday, 4th to Saturday, 14th July 2018

Cricket - International Test Match Series

www.trentbridge.co.uk
Trent Bridge, Nottingham

One Day International Series

England vs India
Thursday, 12th July 2018

Wine Tasting with Dominique Baduel

Loire
Saturday, 21st July 2018

IACF International Antiques & Collectors Fair

Newark Showground
www.iacf.co.uk/newark
Thursday, 2nd & Friday, 3rd August 2018
Thursday, 11th & Friday, 12th October 2018
Thursday, 6th & Friday, 7th December 2018

International Birdfair

Rutland Water Nature Reserve, Egleton, Rutland
www.birdfair.org.uk
Friday, 17th to Sunday, 19th August 2018

Cricket - International Test Match Series

www.trentbridge.co.uk
Trent Bridge, Nottingham

International Test Match Series

England vs India
Saturday, 18th August 2018

Burghley Horse Trials

www.burghley-horse.co.uk
Thursday, 30th August to Sunday, 2nd September 2018

The Vitruvian Triathlon - Rutland Water

www.pacesetterevents.com
Saturday, 8th September 2018

Wine Tasting with Dominique Baduel

Bordeaux
Saturday, 22nd September 2018

Mushroom Hunt

followed by lunch at Hambleton Hall
Saturday, 29th September 2018

PalmerSport Race Day and Dinner at Hambleton Hall

Tuesday, 9th October 2018

Wine Makers Dinner at Hambleton Hall

Host: François Parent
Wednesday, 24th October 2018

SAVE THE DATE

Visiting Chef Dinner at Hambleton Hall

Head Chef, Lisa Goodwin-Allen from Northcote
Thursday, 22nd November 2018

Christmas Concert with Reverie Choir

St Andrew's Church, Hambleton
Tuesday, 4th December 2018

Christmas Day Lunch & Dinner at Hambleton Hall

Tuesday, 25th December 2018

New Year's Eve Dinner Dance at Hambleton Hall

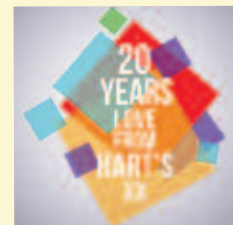
Monday 31st December 2018

Theatre Packages at Hart's Hotel & Restaurant

Hart's are pleased to offer a selection of shows at the **Theatre Royal & Royal Concert Hall**; **The Nottingham Playhouse** and the **Motorpoint Arena**.

Packages include (unless otherwise stated): Double room, English breakfast, car parking, £25 per person dinner allocation in Hart's Restaurant and top price theatre tickets. Limited tickets available. For more information or to make a booking please call **Reception on 0115 988 1900**.

If there is a show that you are interested in that is not on the list please give us a call as we may be able to arrange this for you.



Let it Be

Friday, 14th September

Royal Concert Hall

from £131.50 per person

Come together and experience the iconic music of The Beatles with Let It Be, the spectacular new concert jam-packed with over 40 of The Beatles' greatest hits!

Cirque du Soleil

Saturday, 15th September

Motorpoint Arena**

from £179.50 per person

Cirque du Soleil is delighted to announce a brand-new UK arena tour with OVO. A celebration of nature and co-existence, OVO will bring its fun-filled production for the whole family.

** 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.

Joanna Lumley

Friday, 19th October

Royal Concert Hall

from £131.50 per person

The legendary Joanna Lumley – icon, national treasure, activist, comedy actress and all-round top girl will embark on her first ever live tour, It's All About Me.

Caro Emerald

Monday, 29th October

Royal Concert Hall

from £141.50 per person

Following 5-star reviews and sold out shows across the board, the gorgeous and stylish Caro Emerald is back with a brand new live UK tour for 2018.

Jools Holland

Thursday, 15th November

Theatre Royal

from £141.50 per person

Musical master of ceremonies Jools Holland and his acclaimed Rhythm & Blues Orchestra are set for an unforgettable night out that will delight fans and have audiences on their feet!

Matthew Bourne's Swan Lake

Friday, 16th November

Theatre Royal

from £141.50 per person

Matthew Bourne's powerful interpretation of Tchaikovsky's masterpiece is a passionate and contemporary Swan Lake for our times.

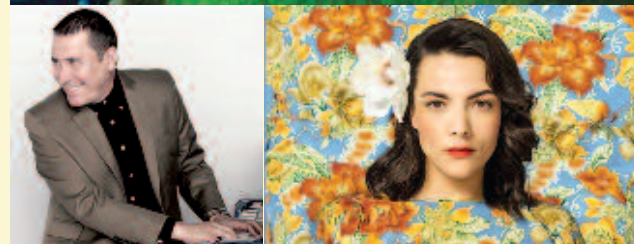
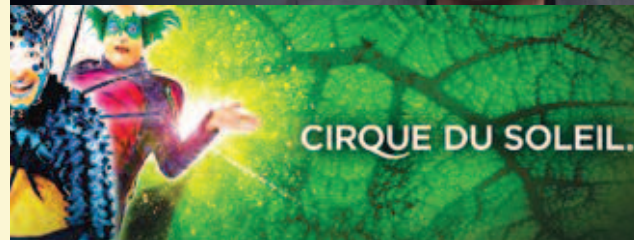
Kevin Bridge's Brand-New Tour

Friday, 7th December

Royal Concert Hall

from £131.50 per person

Scotland's biggest comedy export, Kevin Bridges, is back with his hotly anticipated live stand-up tour: Brand New.



News and Events at Hart's Hotel & Restaurant

Tutored Wine Tasting and Supper

Thursday, 12th July from 7pm

£65 per person

The latest in a series of tutored wine tastings and suppers in Hart's Upstairs, hosted by Tim Hart and Dominique Baduel.



An evening with Campbell Bass in Hart's Restaurant

Sunday, 1st July & Sunday, 19th August

£30 per person for a 3-course set dinner

Full à la carte menu is also available.

Service charge is not included.

Come and be entertained in Hart's award-winning restaurant. Campbell Bass is not your average singer, he brings so much more to his outstanding performances and is very popular with all ages due to his charismatic style and his ability to put an audience at ease with his first song.



Thursday Night BBQ The Park Bar Courtyard, Hart's Hotel

Thursday, 26th July and

Thursday, 23rd August

5pm to 8.30pm

£16.50 per person including 3 items from the grill, a variety of salads, breads and condiments. Vegetarian options always available. Pre-booking not required.

To book your place on any of the events listed please call 0115 988 1900.

Payment in advance may be required to guarantee a place.

Email ask@hartsnottingham.co.uk for more details or see 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

SUMMER 2018

*A few seasonal recommendations from Tim Hart
& Dominique Baduel*

NV Champagne René 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 younger wines.

£272 for 12 bottles

A pair of excellent everyday wines from South Africa

2017 Simon and the Huguenots

This Sauvignon Blanc and Semillon blend from Stellenbosch is put together by our local friend MW Richard Kelley. It has a delicious fresh sauvignon character, rounded out with the judicious addition of the rounder and fatter Semillon.

£106 for 12 bottles

2015 Francophile Syrah

Made from 100% Syrah from the Western Cape. This wine achieves a style closer to Crozes Hermitage in the Northern Rhône than a beefier Australian Shiraz, combining delicious black fruits with rosemary and earthy notes.

£103 for 12 bottles

2015 "Silene" Damiano Ciolli, Olevano Romano

We picked up this wine in a recent blind tasting and loved it for its aromatic character suggestive of mulberries and pimento, and light/medium body. It is made from a grape variety called "Cesanese" which is grown only in Lazio south of Rome where Damiano Ciolli has been pushing the quality potential of this varietal.

£102 for 6 bottles

2014 Château Bernadotte, Haut Medoc

This is a big property in the Haut Medoc largely on gravelly soils. The blend is mainly Cabernet Sauvignon (63%) and Merlot (35%).

We enjoyed the wine for drinking now although it could obviously keep for 5 years or more.

It is a classy claret with finesse as well as fruit.

£95 for 6 bottles

2015 Chinon Rouge, Le Logis de la Bouchardiere

Young Cabernet Franc red with an abundance of red fruit character.

Can be served chilled for a summer lunch or at room temperature in more typically British weather.

£66 for 6 bottles

2016 Montrose Prestige Rosé Cotes du Thongue

This delicious Rosé is made quite close to the the Picpoul below, near Pezenas. The grapes used are Grenache (70%) Rolle /Vermentino (25%) and Syrah (5%).

The winery is very modern and the result spot on. A fresh, aromatic apéritif which also goes very well with a number of fish or poultry dishes.

£74 for 6 bottles

2016 Picpoul de Pinet, Felines Jourdan

At last fashion is catching up with this excellent white grown near the sea between Marseilles and Spain. The aroma is citrus and floral; the flavour dry fresh and fruity. We have listed this wine for twenty years and it hits the spot in every vintage.

£120 for 12 bottles

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

2 Wine tastings with a light lunch

Loire

Saturday, 21st July 2018

Tasting starts: 12 noon

Tickets: £75 per person

Sommelier Dominique Baduel will compare and contrast a selection of fine white and red wines showcasing examples from the Loire.

Whites

- 2016 Vouvray Sec Château Moncontour
- 2016 Quincy Domaine des Ballandors
- 2016 Sancerre Vincent Delaporte Chavignol
- 2015 Pouilly Fumé La Charnoie
- 2014 Savennières-Roche Aux Moines Domaine Aux Moines

Reds

- 2015 Chinon Le Logis de la Bourchardière
- 2014 Saumur Champigny Le Page Domaine de Rocheville

Sweet

- 2015 Côteaux du Layon 1er Cru Chaume Domaine des Forges



Bordeaux

Saturday, 22nd September 2018

Tasting starts: 12 noon

Tickets: £75 per person

Sommelier Dominique Baduel will compare and contrast a selection of fine red wines from good vintages in the Bordeaux wine regions.

Reds

- 2007 Les Cruzelles Lalande de Pomerol
- 2005 Citran Haut Médoc Cru Bourgeois
- 2002 Haut Bergey Pèssac Léognan
- 2010 Larose Perganson Haut Médoc Cru Bourgeois
- 2001 d'Aiguilhe Côtes de Castillon
- 2009 Roc de Cambes Côte de Bourg
- 2005 Pedesclaux Pauillac 5ème Cru Classé
- 2006 Branaire Ducru Saint Julien 4ème Cru Classé