

HAMBLETON NEWS

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Norbert can be cool....



Tim can be classical....

Vive la Difference!

I defy any proprietor, restaurant manager or general manager in an establishment such as our own to say that he is completely indifferent to the dress that his guests choose to wear.

We are often asked "what is the dress code" and over the 38 years I have owned Hambleton Hall I have tried to train my staff to give a complicated answer to this question.

The easy answer is "jacket and tie, no jeans no trainers" but I have always tried to avoid this approach. Our official answer is "We are a smart restaurant and we suggest that you will feel more comfortable if smartly dressed", but of course this does make matters more complicated. Intentionally so. We do not want to tell you what to wear but we would like you to know that if you are one of those men (and they are almost always men) who makes not the slightest effort, and arrive with us dressed for the scruffier kind of pub, we feel a bit sad.

Our female clients generally understand that for the full enjoyment of a fine restaurant and a stay in a luxurious hotel, a change of mood is needed between the day job and Hambleton. The time honoured procedure of achieving the mood change is to have a bath and change clothes.

What makes any dress code ridiculous is that what you choose to wear after the bath will depend on your age and taste. Personally I belong to a jacket and (usually) tie generation and have a huge investment with the tailor and Hermes to prove it, but none of us is the least taken aback when a guest such as Norbert pictured above adopts his equally smart but less formal approach.

Tim Hart

Competition Time!

For the months of October and November we are running a "Best Dressed Client" competition. To enter you just have to submit to having your picture taken and agree to letting us use it (anonymously if desired) on social media. A panel consisting of Mrs Hart and me, plus selected fashionables of differing age groups will judge the photos received and give dinner for two and a bottle of house champagne to the winner each month.

This is not about formality, its about the joy of getting dressed!

An Evening with Nevill Holt Opera

Thursday, 24th January 2019
Tickets: £120 per person
Drinks and music from 7.30pm
Dress: Dinner or Smoking Jacket
Dinner served at 8.15pm

David Ross's newly built theatre opened with great acclaim in June this year. The theatre was designed by Stirling Prize winning architects Witherford Watson Mann and theatre design experts Sound Space Vision have created the perfect acoustic. Nevill Holt is a remarkable old house ranged along a hillside with quite spectacular views and the garden is a particular joy at opera time. 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 pieces from their productions. We hope this will give you a taste of their 2019 opera programme, which comprises Britten's "A Midsummer Night's Dream" and "Cosi Fan Tutte" by Mozart.



MENU

En apéritif: Prosecco

Terrine of heritage carrot and star anise
2017 Domaine Montrose Prestige Rosé

Seared scallop with sweetcorn
and lemon grass flavoured sauce
2017 Beaumont Chenin Blanc, Bot River, South Africa

Merryfield duck breast with black fig
and caramelised chicory
2014 Chateau Bernadotte, Haut Medoc.

Lime meringue tart with lime leaf ice cream
2015 Coteaux du Layon, Chaume, Dom des Forges

Coffee, Chocolates etcetera

Visiting Chef Dinner at Hambleton Hall

Thursday, 7th March 2019
Tickets: £125 per person
Apéritifs from 7.30pm
Sit down at 8.15pm
Dress: Dinner or Smoking Jacket

Gilpin Hotel's Head Chef, Hrishikesh Desai will join Aaron Patterson at Hambleton.

Kesh is head chef in the Michelin starred HRiSHi restaurant at Gilpin, where he combines great Lake District produce and classic methods to deliver wonderful textures and flavours.

Kesh joined Gilpin in March 2015. Winner of Alex Polizzi's BBC2 Chefs on Trial, his background includes Institut Paul Bocuse, Les

Maison de Bricourt, Le Chateau de Bagnol, French Laundry, and Lucknam Park. He is one of a few chefs to have won both the Roux Scholarship and the Craft Guild of Chef's National Chef of the Year, unique in winning these in consecutive years.

Aaron and Kesh will work together on a 4 course menu for this dinner, creating 2 courses each, over the next few months they will plan a menu for the evening which we will publish on our website.



Wine Dinner at Hambleton Hall Host: Bevan Newton Johnson

Tuesday, 26th March 2019
Tickets: £125 per person
Apéritifs from 7.30pm
Sit down at 8.15pm

Dress: With regard to our host who enjoys the casual life style of his native land we have decided that the dress code for this dinner will be "Smart casual".

We have had a great success with wines from the Newton

Johnson Family Vineyard, which is based in the Hemel en Aarde Valley near Hermanus. The Soils are mostly granite.

The winery makes delicious Pinot Noir and Chardonnay and we have particularly enjoyed "Granum" a syrah/mourvèdre blend which has some Northern Rhone character. Bevan will present a range of his very best wines accompanied by a five course menu devised by Aaron to suit the wines chosen.



Congratulations

On September 24th The AA crowned our Ewa as Housekeeper of the year!

This accolade is the result of much hands and knees inspection by the AA's trained sleuths and is very well deserved.

Added zest was given to the celebrations when Graeme (Restaurant Director at Hambleton Hall for some 30 years) confessed that he had proposed (successfully) to Ewa that very afternoon.

Next time you are with us raise a glass to Graeme and Ewa!



If you would like to stay after one of these events, we are offering special room rates for Hambleton Club Members & Non Club Members.

Christmas & New Year 2018

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

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.



Christmas Parties 2018

Hambleton Hall is one of Britain's finest country house hotels, overlooking Rutland Water the hotel provides the most wonderful setting for a Christmas Party.

Log fires, beautiful Christmas trees, 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, £70 per person for 3 courses. (£90 per person for 4 courses)

MENU

Pan fried fillet of seabass with a bouillabaisse jus
Terrine of carrot with star anise ice cream
Wild mushroom ravioli with grappa

Middle Course Offer - the best fish catch of the day

Poached fillet of turbot with leek, potato & watercress
Roast guinea fowl with artichoke & sweet corn Madeira jus
Beef fore rib, smoked potato, horseradish, red wine jus

Tiramisu
Almond soufflé with quince ice cream
Terrine of pear & blackberry caramel ice cream

Coffee, Chocolates etcetera

All menus are subject to a discretionary service charge of 12.5%

At the end of the evening why not stay the night?

Book two or more bedrooms on a Sunday to Thursday, we are offering a special rate of £245 per night, based on 2 people sharing one of our Standard double bedrooms, including full Hambleton breakfast and VAT.

December Lunch Menu 2018

Monday to Friday

3 Courses for £50 per person

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

All menus are subject to a discretionary service charge of 12.5%

Boxing Day

Wednesday, 26th December 2018



For many years Lord Gainsborough 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 (1½ miles). We have a few tickets remaining at £75 per person, including wine and bar.

New Year's Eve 2018

The one night of the year when there is a dance floor and guests party the night away.

Our ticket price includes:

Champagne on arrival

Six-course dinner with coffee & chocolates

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

Champagne to see in the New Year, music & dancing

Champagne Reception: from 7.45pm

Dinner: 8.30pm Dress: Black Tie

Tickets: £235 per person

MENU

A taste of minestrone

Chicken liver & foie gras parfait, with poached fig

Crab ravioli with lemongrass & ginger bisque

Loin of fallow venison with salt baked celeriac cocoa jus

A selection of Cheeses

Lemon & rhubarb with sable breton

Coffee, Chocolates etcetera

This menu is inclusive of a discretionary service charge.

Our bedrooms for New Year are from £300 per night, (minimum two night stay) based on two people sharing, inclusive of full Hambleton breakfast and vat.

Autumn & Winter Breaks in Rutland

We are offering guests the following weekday stay. Sunday to Friday, from November until the end of April 2019, from £445 per couple.

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 & morning newspaper.

Add a second night to your stay at the same rate and enjoy our 6 course Tasting Menu on one evening.

Gourmet Treat Before Christmas

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

£515 per couple, per night

Offer available on selected nights only, from Thursday, 1st November until Thursday, 13th December, excluding Friday & Saturday nights.



Our special pre Christmas getaway includes:

A half bottle of Champagne, 6 course Tasting menu, double bedroom, full Hambleton breakfast & morning newspaper. Bedroom upgrade subject to availability.

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 2018/2019

Wine Tasting with Dominique Baduel

Rosso & Brunello di Montalcino
Saturday, 17th November 2018

IACF International Antiques & Collectors Fair

Newark Showground
www.iacf.co.uk/newark
Thursday, 6th & Friday, 7th December 2018
Thursday, 31st January & Friday, 1st February 2019
Thursday, 4th & Friday, 5th April 2019
Thursday, 30th May & Friday, 31st May 2019
Thursday, 15th & Friday, 16th August 2019
Thursday, 10th & Friday, 11th October 2019
Thursday, 5th & Friday, 6th December 2019

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

Wine Tasting with Dominique Baduel

California
Saturday, 12th January 2019

Hambleton Hall's Lunch For Even Less Offer

Starts on Monday, 14th January – ends, Friday, 1st March 2019
Excludes Weekends & Valentine's Day

An Evening with Nevill Holt Opera & Dinner at Hambleton Hall

Thursday, 24th January 2019

Valentine's Day at Hambleton Hall

Thursday, 14th February 2019

For Rutland Good & New Clothes Sale

Barnsdale Lodge, near Oakham
Friday, 1st & Saturday, 2nd March 2019

Visiting Chef Dinner at Hambleton Hall

Head Chef, Hrishikesh Desai from Gilpin Lodge
Thursday, 7th March 2019

Wine Dinner at Hambleton Hall

Host: Bevan Newton Johnson
Tuesday, 26th March 2019

Easter at Hambleton Hall

Friday, 19th to Monday, 22nd April 2019

Belton Horse Trials

www.belton-horse.co.uk
Friday, 29th to Sunday, 31st March 2019 (provisional)

Cricket – One Day International Series

England vs Pakistan
www.trentbridge.co.uk
Trent Bridge, Nottingham
Friday, 17th May 2019

Brigstock International Horse Trials at Rockingham Castle

www.rockinghamcastlehorsetrials.com
Friday, 17th to Sunday, 19th May 2019

Cricket – One Day International Series

England vs Pakistan
www.trentbridge.co.uk
Trent Bridge, Nottingham
Monday, 3rd June 2019

Aegon Nottingham Tennis Open

www.lta.org.uk/major-events/aegon-open-nottingham
Nottingham Tennis Centre
Saturday, 8th to Sunday, 16th June 2019

Nevill Holt Opera

www.nevillholtopera.net
Britten's 'A Midsummer Night's Dream'
12th, 13th, 15th, 16th June 2019
Mozart's 'Cosi Fan Tutte'
26th, 27th, 29th, 30th June & 2nd July 2019

International Birdfair

Rutland Water Nature Reserve, Egleton, Rutland
www.birdfair.org.uk
Friday, 16th to Sunday, 18th August 2019

Burghley Horse Trials

www.burghley-horse.co.uk
Thursday, 5th September to Sunday, 8th September 2019

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.



2018

Matthew Bourne's Swan Lake **Theatre Royal**
Friday, 16th November 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 **Royal Concert Hall**
Friday, 7th December from £131.50 per person
Scotland's biggest comedy export, Kevin Bridges, is back with his hotly anticipated live stand-up tour.

Mariah Carey **Motorpoint Arena****
All I Want For Christmas Is You Tour
Sunday, 9th December from £209.50 per person
Set to be the calendar highlight this yuletide and billed as "A festive extravaganza" by The Independent.

André Rieu **Motorpoint Arena****
Saturday, 15th December from £180.50 per person
André Rieu will bring romance and magic during this pre-Christmas season and will play wonderful Christmas carols alongside his entertaining programme.

2019

Blood Brothers **Theatre Royal**
Friday, 15th February from £151.50 per person
Few musicals have received quite such acclaim as the multi award-winning Blood Brothers. This captivating tale of twins who, separated at birth, meet again with fateful consequences.

Blue Planet II Live in Concert **Motorpoint Arena****
Friday, 15th March from £169.50 per person
Presenting a selection of stunning visuals from the television series, highlighting the incredible natural wonders of our blue planet in breath-taking detail. All performed live by a full symphony orchestra.

UB40 40th Anniversary **Royal Concert Hall**
Monday, 13th May from £151.50 per person
Birmingham's world famous reggae stars UB40 turn 40, and to celebrate there will be a very special 40th anniversary show at the Royal Concert Hall in Nottingham.

** 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.



News and Events at Hart's Hotel & Restaurant

Tutored Wine Tasting and Supper New Zealand Pinot Noir

Wednesday, 23rd January 2019 from 7.00pm

£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, 21st October &

Sunday, 27th December 2018

£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 with live music from Campbell Bass.



Murder Mystery Dinner

Friday, 26th October 2018 - 7.30pm

3 course dinner &

a glass of Prosecco £59.50 Join us for

an evening of murder mystery and suspense in Hart's Upstairs – a must for any 'whodunnit' fanatic!



Christmas & New Year at Hart's

Bookings are in full swing, so take a look at our website to see what is on the menu this year.

<https://www.hartsnottingham.co.uk/christmas-new-year-201819/>



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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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

2015 Barbera d'Asti Nizza "Cipressi" Michele Chiarlo
We highly recommend this Barbera for lovers of Piemontese wines as well as those who wonder what the fuss is about! It has a lovely raspberry and tobacco nose and very refreshing moreish palate.
£115 for 6 bottles

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

Two Delicious Clarets
2011 Chateau Tayet, Bordeaux Supérieure
Owned by the Belgian de Mour family who also have the excellent Haut Breton Larigaudière. A very delicious and elegant Merlot dominated wine with real elegance.
And
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.
£100 for 6 bottles

2017 Viognier "Isles Blanches" Cellier des Chartreuses Gard
Viognier needs to strike a balance between its exotic peach and apricot nature and a tendency to lack acidity. This one from the Gard, hits the spot with lovely fruit as well as appetising freshness.
£67 for 6 bottles

2016 Kumeu River Estate Chardonnay
The Brajkovitch family make some of the New World's finest Chardonnay in New Zealand's North Island near Auckland. In blind tastings it frequently defeats much grander French role-models.
£133 for 6 bottles

2015 Journey's End Merlot
This fine Stellenbosch wine estate makes first rate Merlot with rich round black fruit character and a degree of elegance missing from many rivals.
£100 for 6 bottles

For Rutland Good & 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, 1st March 2019 – 5.00pm – 8.00pm Tickets £15 per person, includes a glass of Champagne and Canapes kindly donated by Hambleton Hall. Tickets to be purchased in advance from Trish Ruddle 01572 724400 or email on info@fornrutland.org.uk
Saturday, 2nd March 2019 – 8.30am – 1.00pm Admission £5 per person on the door.
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.fornrutland.org.uk or email info@fornrutland.org.uk

2 Wine tastings with a light lunch

Rosso and Brunello di Montalcino

Saturday, 17th November 2018
Tasting starts: 12 noon
Tickets: £80 per person

Sommelier Dominique Baduel will compare and contrast a selection of Rosso di Montalcino and Brunellos di Montalcino from Tuscan top wine producers.

Rosso di Montalcino

- 2012 Le Chiuse
- 2015 Poggio san Polo
- 2014 "Vermiglio" Conti Costanti
- 2015 Collemattoni

Brunello di Montalcino

- 2011 Le Ragnaie Vecchie Vigni
- 2011 Uccelliera
- 2012 Fuligny
- 2010 Il Maronetto



California

Saturday, 12th January 2019
Tasting starts: 12 noon
Tickets: £80 per person

Sommelier Dominique Baduel will compare and contrast 3 whites and 5 reds wines from Californian top estate wineries.

Whites

- 2015 Sidebar Sauvignon Blanc High Valley Lake County
- 2015 Au Bon Climat Wild Boy Chardonnay Santa Barbara
- 2015 Au Bon Climat Hildegard Santa Maria Valley

Reds

- NV The Whole Shebang Cuvée Red XI California
- 2012 Bonny Doon Syrah Le Pousseur Santa Cruz
- 2013 Au Bon Climat La Bauge Au Dessus Pinot Noir Santa Maria Valley
- 2014 Ridge Lytton Springs Zinfandel Dry Creek Valley
- 2011 Bonny Doon Le Cigare Volant Central Coast

