

HAMBLETON NEWS

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April for Gardeners and Gourmets

A shortlist of reasons to visit us in April would include: daylight, morels, bulbs and alpinas.

According to my calculations the days are as long in April as they are in August although the weather can offer a mixture of thrills and bitter disappointments.

Nonetheless without setting foot outdoors, the wonderful workings of spring in the garden can be enjoyed from the drawing room window.

I don't like yellow daffodils, but we plant white or creamy narcissi such as "Thalia" or "Rippling Waters" wherever we can. Apart from tulips which are our big thing for late April and early May we get so much pleasure from less common bulbs. Ipheion (pictured) flowers in the most unpromising gravel throughout April, and some shady spots are covered with white and blue anemones or Star of Bethlehem. Crocus, chinodoxa, and primroses are everywhere. Equally spectacular is the display of alpinas in our Mediterranean border which are typically at their best in the third week in April but I admit that a twenty yard dash from the house is needed to get the best view.

For gourmets, April can be challenging but the morel mushroom is a great consolation. Apart from our rare and delicious St George's mushroom, morels are the only edible fungi from the wild that pop up in spring. Aaron Patterson can be relied upon to work his magic with them at this season.

Otherwise, the longer days give plenty of time for long walks around the peninsular and in early May the bluebells in Hambleton Wood are spectacular. We are hoping that the nightingales might return.



The Mediterranean border in April 2017



Lasagne of morels

Tim Haw



Ipheion planted in gravel

Visiting Chef Dinner at Hambleton Hall George Blogg, Head Chef, Gravetye Manor

Wednesday, 28th March 2018

Tickets: £115 per person

Dress: Dinner Jacket or Smoking Jacket

Apéritifs from 7.30pm

Sit down at 8.15pm



In March we are delighted to introduce another exciting chef to you. This time it is the turn of young Michelin star chef George Blogg, head chef of the very special fellow Relais & Châteaux property Gravetye Manor in West Sussex. George and Aaron will cook three courses each to produce a tempting 6 course tasting menu with wines selected by Dominique Baduel.

This pairing forms an intriguing juxtaposition; veteran chef Aaron holds one of the longest-retained Michelin stars in the country (since 1982) and George is one of Michelin's most recent winners, securing his star in October 2016. At Gravetye Manor, George works closely with head gardener Tom to sow and cultivate precise varieties of vegetables, fruits and herbs in Gravetye's huge kitchen garden. While at Hambleton, he will showcase his classic English dishes using seasonal produce including Sussex quail, and some of his manor-grown coriander

which will be used in a parfait presented with cress. Cooking three courses each, you can expect an interactive evening as both chefs engage with the dining room, taking you through each dish.

MENU

En apéritif: White Port and Tonic

Canapés (Aaron)

Cured chalk stream trout, beetroot tartare, sorrel leaves and smoked dashi (George)

2016 Montrose Prestige Rosé

Minestrone chorizo tortellini (Aaron)

Roast Quail, seared mushroom, wild garlic seeds, liver parfait and watercress (George)

2014 Pernand Vergelesses Clos de Bully

Roast veal sweet bread and morels (Aaron)

2015 Arcane XV "Le Diable"

Coconut and Coriander parfait, bergamot, coconut macaroon and coriander cress (George)

2015 Coteaux du Layon Branchereau

Hambleton's tiramisu (Aaron)

Coffee, Chocolates etcetera

Dinner: Wines of the Northern Rhône Host: John Livingstone - Learmonth

Tuesday, April 24th 2018

Tickets: £110 per person

Dress: Dinner Jacket or Smoking Jacket

Apéritifs from 7.30pm

Sit down at 8.15pm



John is the author of "Wines of the Northern Rhône" and an old friend with unrivalled knowledge of the region. Whilst his enthusiasm for the Rhône has inspired our wine selections, he has free rein to tell us about the wider sweep of his experience as a horse racing enthusiast, wine writer and Honorary citizen of Chateauneuf du Pape.

MENU

En apéritif: 2015 Crozes Hermitage Blanc, Cuvée Marine, Domaine Murinais

Salad of crab with apple yuzu

2015 St Joseph Blanc André Perret

Risotto of morel mushroom with a gappa flavoured sauce

2014 St Joseph "Offerus" Jean Louis Chave selection

Beef Short-rib, slow cooked and served pink, horse radish, red wine sauce

2010 Cornas, Brise Cailloux, Domaine du Coulet, Mathieu Barret

Lemon fig with sable Breton

Coffee, Chocolates etcetera

Exclusive Glenapp Castle offer to Hambleton Hall Guests

A luxury overnight stay at Glenapp Castle, a stunning Baronial castle situated on the beautiful south west coast of Scotland. The castle is a Relais & Châteaux sister property to Hambleton Hall and the first hotel as part of a Scottish 'Route du Bonheur' road trip.

We have partnered with Glenapp Castle to bring you an exclusive 'Taste of Glenapp Offer' which includes:

- A luxury overnight stay with a three-course gourmet dinner in their award-winning restaurant
- A glass of Champagne served with chocolates delivered to your room on arrival
- Traditional full Scottish breakfast.
- Room upgrade subject to availability on the morning of arrival
- Late check out subject to availability.
- If you book for a second night on bed and breakfast your three-course dinner will be on Glenapp!

Glenapp will be happy to make a room reservation for you. Simply call them on 01465 831212 and quote 'Hambleton Hall'. Rates are from £320 per night, double occupancy. This offer is available until Thursday, 29th March 2018 inclusive and is subject to availability.



Mundy Cruising & Silversea in partnership with Hambleton Hall

Wednesday, 16th May 2018

Tickets: £55 per person, including coffee on arrival, apéritif, three course lunch with wine & coffee

Morning Coffee: 11.30am

Champagne Reception: Midday

Luncheon: 12.30pm

We are delighted to welcome back the UK's first and leading luxury cruise retailer Mundy Cruising who will be with us to discuss Silversea Cruises.

As a European company with international appeal Silversea is a pioneer of luxury all-inclusive travel. With discreet and attentive staff they create a convivial ambience onboard their intimate but

spacious classic fleet of ships that carry between 296 and 596 discerning guests. For those with a desire for exploration Silversea's expedition vessels carry between 100 and 254 guests to some of the most remote places on earth whilst providing the highest level of service possible in a luxurious yet informal atmosphere.

Enjoy a champagne reception, which weather permitting, will be held on the terrace overlooking the magnificent Rutland Water. Before a delicious lunch, you will hear about Silversea Cruises and their 2018 & 2019 world-wide programme.

MENU

Terrine of carrot, star anise ice cream and tarragon

Roast breast of guinea fowl with pea and mint risotto and a sherry vinegar jus

Lemon tart and raspberry sorbet

Coffee, Chocolates etcetera

Garden Visit and Lunch

Thursday, 28th June 2018

Stoke House, Stoke Albany, Near Market Harborough.

Tickets: £85 per person



The home of Anna and Fred Vinton. Anna played an important role in the creation of Hambleton Hall as she showed the house to Tim Hart in 1979 (she was herself a possible buyer) and introduced him to his first head chef Nicholas Gill.

The magnificent garden is especially known for its grand herbaceous border but woodland walks, gravel garden, kitchen garden, and rose collection are all equally deserving.

Programme

10.00am	Meet at Stoke House for Coffee
11.15am	Leave Stoke House for Hambleton
12 noon	Arrive Hambleton and visit Hambleton Hall Garden with Tim Hart/Rob Skinner (Head Gardener)
1.15pm	Lunch at Hambleton Hall
3.00pm	Transfer to Old Hall Market Overton and visit Mr and Mrs Hart's Garden
4.00pm	Tea

MENU

Tomato consommé with goat's cheese tortellini

Pan fried fillet of bream with violet artichokes and a bouillabaisse sauce
2017 Sauvignon/Semillon
Stellenbosch

Summer berry Eaton mess

Coffee, Chocolates etcetera



For Rutland Good & New Clothes Sale, at Barnsdale Lodge Hotel & Restaurant 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, 2nd March 2018 – 5.00pm – 8.00pm

Tickets £15.00 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

Saturday, 3rd March 2018 – 8.30am – 1.00pm

Admission £5.00 per person on the door.

If you have any NEW or NEARLY NEW clothes you would like to donate for this years sale, please drop them off at Hambleton Hall, or contact Stefa Hart on 01572 767145.

For further information please refer to www.forrutland.org.uk or email info@forrutland.org.uk

Celebrate The Occasion at Hambleton

Birthdays, anniversaries and memorable dates are all worth celebrating in style.

Stay a night in an intermediate, superior, master bedroom or the Croquet Pavilion with stunning views over Rutland Water, from £560 per couple.

This special occasion offer includes:

- A Penhaligon's "Blenheim Bouquet" classic candle
- Seasonal fruit plate for your arrival
- A glass of champagne to start the evening
- Bouquet of flowers to take home
- 6 course gourmet tasting menu with coffee, chocolates etcetera
- Personalised dinner menu as a momento of the occasion
- Full Hambleton breakfast and morning paper



*Inclusive of VAT and based on 2 people sharing.
This menu is inclusive of a discretionary service charge of 12.5%.
Reservations are subject to a minimum two night stay at weekends
but may be combined with a tariff rate for the second evening.*

Dates for the Diary 2018

ACF International Antiques & Collectors Fair

Newark Showground
www.iacf.co.uk/newark
Thursday, 5th & Friday, 6th April 2018
Thursday, 31st & Friday, 1st June 2018
Thursday, 2nd & Friday, 3rd August 2018
Thursday, 11th & Friday, 12th October 2018
Thursday, 6th & Friday, 7th December 2018

For Rutland Good & New Clothes Sale

Barnsdale Lodge, near Oakham
Friday, 2nd & Saturday, 3rd March 2018

Wine Tasting with Dominique Baduel

The New Australia
Saturday, 10th March 2018

Visiting Chef Dinner at Hambleton Hall

George Blogg, Head Chef, Gravetye Manor
Wednesday, 28th March 2018

Belton Horse Trials

www.belton-horse.co.uk
Friday, 13th April to Sunday, 15th April 2018 (provisional)

Wines of the Northern Rhône Dinner at Hambleton Hall

Host: John Livingstone - Learmonth
Tuesday, 24th April 2018

Mundy Cruising & Silversea Lunch at Hambleton Hall

Wednesday, 16th May 2018

Fairfax & Favour Rockingham Horse Trials

www.rockinghamcastlehorsetrials.com
Friday, 18th to Sunday, 20th May 2018

Wine Tasting with Dominique Baduel

Northern Rhône
Saturday, 19th May 2018

The UK's biggest Aquaglide Aqua Park

Located on Rutland Water
www.aquaparkrutland.co.uk
Opens Saturday, 26th May 2018

Garden Visit to Stoke Albany and Lunch at Hambleton Hall

Thursday, 28th June 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 One Day Series

www.trentbridge.co.uk
Trent Bridge, Nottingham
England vs Australia
Tuesday, 19th June 2018

Nevill Holt Opera

www.nevillholtopera.net
(New Theatre Opening 14th June 2018)
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

Rolls Royce Enthusiasts Club at Burghley

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

Cricket - International One Day Series

www.trentbridge.co.uk
Trent Bridge, Nottingham
England vs India
Thursday, 12th July 2018

International Birdfair

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

Cricket - International 3rd Test Match Series

www.trentbridge.co.uk
Trent Bridge, Nottingham
England vs India
Saturday, 18th to Wednesday, 22nd 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

Mushroom Hunt

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

Christmas Concert with Reverie Choir

St Andrew's Church, Hambleton
Tuesday, 4th 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.

Matthew Bourne's Cinderella **Theatre Royal**
Friday, 9th March 2018 from £141.50 per person

War Horse **Royal Concert Hall**
Friday, 16th March 2018 from £151.50 per person

Opera North: Don Giovanni **Theatre Royal**
Friday, 16th March 2018 from £151.50 per person

Michael McIntyre **The Motorpoint Arena**
Friday, 23rd March 2018 from £179.50 per person

Dr Jekyll & Mr Hyde **Theatre Royal**
Friday, 23rd March 2018 from £121.50 per person

Sheridan Smith in Concert **Royal Concert Hall**
Thursday, 19th April 2018 from £151.50 per person

Derren Brown: Underground **Theatre Royal**
Thursday, 27th April 2018 from £141.50 per person

ART **Theatre Royal**
Friday, 4th May 2018 from £131.50 per person

The Band **Theatre Royal**
Friday, 22nd June 2018 from £141.50 per person

Sarah Millican **Royal Concert Hall**
Friday, 13th July 2018 from £121.50 per person



News and Events at Hart's Hotel & Restaurant

New Manager Takes the Helm at Hart's

With more than ten years' experience working in hospitality, James prides himself on his customer service levels which have been honed at a number of well-regarded establishments across the region including The Dakota Hotel and city-centre tapas restaurant Baresca.

Previously employed at Hart's, he took a break to broaden his management experience and is delighted to be returning at a time of celebration, as the restaurant celebrates 20 years in business.

He said, "This is an incredibly exciting time to be back at Hart's. I see it as a real opportunity to keep the best of the Hart's culture and ethos but also introduce fresh ideas to make sure we continue to move forward and maintain our position and reputation as the city's leading restaurant."



Gourmet Food Lovers Taster Menu & Hotel Package

Hart's Hotel & Restaurant - available daily
£299 per couple

Our indulgent gourmet food lover's package includes an overnight stay for 2 people in a classic room, gourmet taster menu for 2 people in the award-winning restaurant, plus a full English breakfast.

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

Harts Restaurant Celebrates 20 Years



We're marking our 20th Birthday throughout 2018 and we'd love you to be a part of our celebrations.

Make sure you're following us on social media and are signed up to our newsletter to get details of the exciting events we've got planned - it's really going to be a special year!



Follow Hart's on Twitter @HartsNottingham



hartsnotts



HartsNottingham



HAMBLETON HALL

Wine Offer

SPRING 2018

A few seasonal recommendations from Tim Hart & Dominique Baduel

NV Champagne René Beaudouin, Nogent L'Abbesse

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.

£262 for 12 bottles including VAT

2015 Chablis Colombier

It is getting very hard to buy fine white Burgundy following short harvests and big price rises but Chablis continues to produce consistent wines at a fair price.

This one has excellent minerality, structure and fruit.

£93.00 for 6 bottles including VAT

A pair from the Loire

2015 Chinon Le Logis de la Bouchardière

Very refreshing summer wine. 100% Cabernet-Franc delivers some

characteristic grassy aromas and crunchy cherry fruit.

£66.00 for 6 bottles including VAT

2015 Pouilly Fumé la Charnoie Patrick Coulbois

Great minerality and elegant sauvignon fruit.

£99.00 for 6 bottles including VAT

New and Old World suggestions for a dinner party

Mature Claret

2002 Haut Bergey Graves

Lovely mature claret with gentle aromatic quality suggesting, blackberry, leather, cigar box.

£125 for 6 including VAT

2014 Perez-Cruz "Chaski" Petit Verdot, Maipo Alto, Chile

This is a very fine Chilean from high altitude made with French oak. Petit

Verdot has not really distinguished itself in its French home as a small component in many top Bordeaux wines but in Chile it develops an elegant and interesting personality. It has aromas of herbs spice and black pepper.

£140.00 for 6 bottles including VAT

A pair of 'house wines' from South Africa

2017 Simon & the Huguenots Sauvignon Semillon Stellenbosch

The front of the palate shows crisp sauvignon fruit but the finish and overall flavour benefits a lot from 20% of fatter rounder Semillon in the blend.

£54.00 for 6 bottles including VAT

2015 The Liberator Francophile Syrah Stellenbosch

A medium weight syrah with nice flavours of dark fruits and a peppery finish.

£54.00 for 6 bottles including VAT

For collection only at Hambleton Hall or Hart's, Nottingham

2 Wine tastings with a light lunch

The New Australia

Saturday, 10th March 2018

Tasting starts: 12 noon

Tickets: £75 per person

Sommelier Dominique Baduel will compare and contrast a selection of 3 whites and 5 red wines to illustrate some exciting developments in Australia in recent years, away from large scale industrial production.

Whites

2015 Mount Horrocks Watervale Semillon
Clare Valley

2015 Shaw & Smith M3 Chardonnay
Adelaide Hills

2011 Larry Cherubino Riesling Porongurup
Western Australia

Reds

2015 Willunga The Hundred Grenache Blewitt Springs
Mc Laren Vale

2014 Lake Breeze Bull Ant Shiraz Langhorne Creek

2013 Ocean Eight Pinot Noir Mornington Peninsula

2013 Mount Horrocks Nero D'Avola Clare Valley

2003 Cobaw Ridge Shiraz Viognier Macedon Ranges Victoria



Northern Rhône

Saturday, 19th May 2018

Tasting starts: 12 noon

Tickets: £75 per person

Sommelier Dominique Baduel will compare and contrast 2 whites and 6 reds to include Condrieu, Hermitage, Côte Rôtie and some of the less famous wines from this area.

Whites

2015 St Joseph Blanc André Perret

2015 Condrieu Clos Chanson André Perret

Reds

2014 Crozes Hermitage Les Amandiers Domaine Du Murinais

2014 St Joseph Offerus, Jean Louis Chave selection

2010 Côte Rôtie La Petite Feuille Domaine Clusel-Roche

2014 Côte Rôtie "Pas de Deux" Domaine St Cosme

2010 Cornas, Brise Cailloux, Domaine De Coulet,

2013 Hermitage, Farconnet, Jean-Louis Chave

