



## HAMBLETON HALL

### PRESS RELEASE

### Tim & Stefa Hart unveil their new private dining room

[26<sup>th</sup> March 2019] Hambleton Hall in Rutland is one of the UK's greatest examples of elegant country house style. Affiliated to Relais & Chateaux since 1980 and recognised by Michelin since 1982 it is a stalwart of the country hotel scene. Offering impeccable service and welcoming, colourful English décor throughout the hotel, the new design scheme in its private dining room looks better than ever.



#### NEW DESIGN BRINGS RUTLAND'S WILDLIFE INSIDE

Hambleton Hall co-owner Stefa Hart is also its interior designer. She explains why she has refreshed the heart of the house - the private dining room - which is a perennial favourite for birthday and anniversary celebrations.

*"I had been searching for a fabric for the walls that would complement the adjacent dining room and be practical in a smaller room. I prefer fabric on the walls as it softens the noise and gives a sense of luxury, so I selected a new linen print from Adam Sykes at Claremont. The rusty red damask is printed on a natural linen and reminds me of the very special, Venetian Fortuny fabric. I made the roman blinds in the same fabric and curtains in a coral Claremont linen."*

On commissioning 18 new watercolours for the room, Stefa adds; *"Ben Perkins is a very knowledgeable ornithologist, botanist and watercolourist and a dear friend for a long time. I asked him to paint some of the birds and ducks to be found on Rutland Water, which is not only very beautiful but has become a wonderful sanctuary."*

#### MICHELIN STAR FOOD

Hambleton Hall's head chef Aaron Patterson credits his early career spent working with Raymond Blanc and Nick Gill as providing inspiration for his ["true, classic British fine dining"](#) (*Hardens 2018*). Aaron buys local game between August and February and uses his long-standing network of small suppliers for lamb, beef and pork year round. Fish arrives daily from Devon as well as East coast ports. Fruit and vegetables come from the hotel's garden, the Fens and Rungis Market in Paris.

Aaron's menus for [private parties](#) are served in the same individual way as à la carte. For groups of 7 to 22, there is a three-course option (from £65) or tasting menu (£95) for the whole group. There is no room hire charge for the private dining room. [Sample menus can be found here.](#)

## **NEW TERRACE OVERLOOKING RUTLAND WATER**

Stefa has just installed a wide York-stone paved terrace outside the adjacent main and private dining rooms which seats 48. Maximising the view over Hambleton's parterre gardens and Rutland Water beyond, the terrace is ideal for drinks receptions when hiring the hotel exclusively for a [house party](#).



**ends**

Hambleton Hall, Hambleton, Oakham LE15 8TH Tel: 01572 756991 [www.hambletonhall.com](http://www.hambletonhall.com)  
[Celebrate the Occasion](#) is a thoughtfully-curated overnight package for birthday and anniversary celebrations from £300.

A dropbox link to high res images of the private dining room are available [here](#).

Please send interview questions for Tim & Stefa Hart to [claire@luxury-group.co.uk](mailto:claire@luxury-group.co.uk)

### *About Hambleton Hall*

Hambleton Hall has been expertly run by owners Tim and Stefa Hart since 1982. Its small team of long serving staff make guests feel special through their care and attention to detail. The hotel's 17 bedrooms are elegantly designed by Stefa Hart and Nina Campbell in English country style. Its restaurant serves British fine food, recognised by Michelin with one star for 36 years (the longest retained single star in the UK). Hambleton was the Good Hotel Guide's Cesar winner for Best Hotel in 2017. Hambleton is ranked #45 in the Good Food Guide and top 100 restaurants in the Sunday Times / Harden guide. It is endorsed by Relais & Chateaux and Pride of Britain hotels. [www.hambletonhall.com](http://www.hambletonhall.com)

Images available from the following Dropbox links:

<https://www.dropbox.com/sh/a1y15di7hgza8jk/AACuj91jmmb8Q2GRM66bySI6a?dl=0>

<https://www.dropbox.com/sh/cj1a8xh5kg8bsn0/AABa6iXdJMAGc8c5ea-7gDkca?dl=0>

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