



HAMBLETON HALL

PRESS RELEASE

Hambleton Hall celebrates 40 years of Michelin star recognition



[16th Feb 2022] Today the Michelin Great Britain and Ireland presented its 2022 selection of restaurants which included Hambleton Hall in Rutland, which has retained its Michelin star for the 40th year.

“I am so proud of all my team at Hambleton who strive to produce sublime flavours and elegant dishes on every plate, at every service, every day of the week. Throughout this difficult 2-year period we have remained open for lunch and dinner 7 days a week when we were permitted to, despite all the challenges.” Aaron Patterson, Chef Director summarises.

“Together we operate in a harmonious and respectful environment, supporting the development of our talented chefs, pastry chefs and trainees, trying new techniques and ingredients every day. Through experimentation, trust and a passion for excellence we aim to surprise and delight our guests.”

Each day Aaron and his team produce a daily changing menu from the specialist suppliers they partner with, making the most of Rutland’s rich produce, foragers’ offerings at the kitchen door and supplementary vegetables, herbs and edible flowers from the hotel’s kitchen garden. Bread is provided daily by sister business Hambleton Bakery.

This year also marks the 30th year that Chef Director Aaron Patterson has been at Hambleton Hall.

Back in the 1980s, the owners Tim and Stefa Hart set out to create a hotel which combined a spectacular setting with exceptional cuisine. They had fallen in love with Michel Guerard’s Les Prés d’Eugénie in France which inspired them to appoint maverick chef Nick Gill (brother of late restaurant critic AA Gill) to develop a fine dining restaurant that would draw the crowds. It also inspired them to join Relais & Châteaux as one of its first UK member hotels. London’s food critics and media heralded the new hotel a success and business took off from there.

In 1992 they hired Aaron Patterson as the new head chef from Le Manoir Aux Quat’Saisons, who had previously worked at Hambleton Hall under Nick Gill. Aaron has been a consistent and valued asset to the hotel ever since. Choosing to champion local produce with creative, precise cooking, he is widely recognised for his rigorous commitment to local game and foraged vegetables. He writes his daily menus depending on what comes to the back door. With reassuring regularity, one of Aaron’s many foragers or farmers will pop their head through the kitchen door in person offering incredible ingredients from blewits and puffballs to salsify, apples or Jerusalem artichokes, quince or crab apples, sea vegetables or zander, woodcock or teal. Aaron will unite these new finds with existing combinations to create recipe evolutions each day. Dishes include; breast of Merrifield duck with watermelon, feta and endive, grouse with blackberry sauce and

traditional accompaniments, roast mallard with corn and a pie of its own leg meat, roast pheasant with Jerusalem artichoke and truffle, hare wellington with root vegetables and a prune and Armagnac sauce.

Hambleton Hall was first awarded a Michelin Star in 1982 and proudly holds the record as the longest retained star in the UK. It has also retained 4 AA Rosettes for decades as well as winning almost every accolade there is. Recent wins include Good Hotel Guide's Cesar winner for Best Hotel in 2017, AA Notable Wine List 2017, AA Housekeeper of the Year 2018, Good Hotel Guide's Editor's Choice 2019, The Caterer Extra Mile Award – awarded to Aaron Patterson personally, Harden's Top 100 Restaurants 2022.

Teamwork

"The key to success and longevity in this business is the people." Explains Aaron; "some of my team have been with me for 18 years," he explains, who himself became a partner in the business 22 years ago. "It is rare to retain 4 chefs in the same, small kitchen for 18 years, but I think it demonstrates how much the menu and cooking styles have evolved over the years, and how this has provided the motivation we needed to stick together. I would like to thank Charlie and James and all my team for their passion, their tireless quest for perfection and their unstinting dedication to creating beautiful food over the years."

Over the years, some outstanding chefs have trained with Aaron including James Petrie, Sean Hope, Adam Stokes, Chris Denney, Gareth Ward, Peter Templehoff and John Freeman who have gone on to earn their own stars and open successful businesses.



How can you experience Hambleton Hall's sublime cuisine?

Readers can book Hambleton Hall's Rutland in the Spring and Summer package, from £510 based on two people sharing a standard room includes a 3-course meal with coffee, a full Hambleton breakfast and VAT. [Read more here.](#)

Links and resources:

www.hambletonhall.com

www.hambletonhall.com/aaron-patterson

www.hambletonbakery.co.uk

High res [images of food](#)

High res images of [Aaron, James and Charlie](#)

High res image of [Aaron](#).



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To interview Aaron Patterson, or for more information please contact Claire Leslie, PR and Marketing on 07580 141785 or claire@luxury-group.co.uk