

# THE NEW MILL TIMES



ISSUE NO. 49 WINTER 2009

## WHAT'S NEW?

Check out The New Mill's Christmas brochure and the festive menus created to celebrate the season of goodwill. Chef has surpassed himself this year with his delicious Christmas lunch and dinner menus, available as of 1st December 2009; cracking Christmas party menus for those who want to come and celebrate with a crowd; a truly sumptuous à la carte developed exclusively for the month; a Christmas Day lunch menu that's definitely worth celebrating and a five-course New Year's Eve party menu that is a wonderfully fitting finale for 2009!



There are also a couple of points worth highlighting:



### A Visit from Santa...

A first for The New Mill, Santa Claus is visiting us for just one lunchtime only: December 21st. On this day, we are offering a lovely two-course lunch, created especially for parents and/or grandparents and their little ones. As we know that all the children will be good, Santa will be popping in to say 'hello' and providing each with an early Christmas present.

### A Rat Pack Tribute to end the Year...

To really get our New Year's Eve party going with a swing, we have our very own spectacular 'Rat Pack' tribute band to entertain us through dinner and into 2010. Timeless classics and old favourites – those that fill the heart and make you want to sing and dance for joy – will accompany great food and fine wine shared with friends: a memorable evening and a brilliant way to see out the old and bring in the new!

## DIARY OF EVENTS

Further details of our forthcoming events are available on the back page and our website

Nov	Thurs 12th	Tenors Un Limited 'Rat Pack of Opera' Dinner
	Thurs 19th	Wine Dinner: Beaujolais Beckons with Nick Scade
Dec	Thurs 3rd	Ladies Who Love to Lunch Club: Exclusive Pre-Christmas Shopping
	Fri 11th	Christmas Parties
	Sat 12th	Christmas Parties
	Thurs 17th	Christmas Parties
	Fri 18th	Christmas Parties
	Sat 19th	Christmas Parties
	Mon 21st	Children's Christmas Lunch with Santa Claus
	Thurs 24th	Christmas Eve Family Menu
	Fri 25th	Christmas Day Lunch
	Sun 27th	Traditional Sunday Lunch
Thurs 31st	New Year's Eve Party with Rat Pack Tribute	
Jan	Thurs 21st	Ladies Lunch: Arbonne Skincare
	Fri 22nd	Burns Night Supper
Feb	Sat 13th	Pre-Valentines Day Dinner
	Sun 14th	Valentines Day Dinner
	Thurs 18th	Wine Dinner: Lawsons Dry Hills, New Zealand
	Sat 20th	Spring Menus Introduced Wedding Fair
March	Sun 14th	Mothering Sunday Lunch
	Thurs 18th	An Evening with Frank Sinatra
	Sun 28th	British Summertime Begins!

Please note that The New Mill riverside restaurant will be closed on 26th, 28th, 29th and 30th December (Sunday 27th will be open for Sunday lunch as normal) as well as 1st January 2010.

During December, our opening hours will be extended to include Mondays, with the exception of the 28th.

## GREAT BRITISH FOOD

The recently held eighth British Food Fortnight was an event that we at The New Mill applaud, given our policy for sourcing fresh, seasonal food that is, as far as possible, also local and organic. Of the wealth of information and ideas that resulted in the promotion, the following findings underscore the fact that even as a little island, we still produce a breadth of great food. They also illustrate some of the reasons why our menus continue to flourish, featuring what is best about British.



### Britain produces:

- ☞ 700 named cheeses (more than France)
- ☞ More than 2,000 apple varieties
- ☞ The world's greatest variety of vegetables
- ☞ Such high quality meat that our native breeds are internationally sought after
- ☞ 350 potato varieties – the largest single source of vitamin C in the British diet
- ☞ Meat with no growth-promoting hormones
- ☞ Pork to a higher standard than any other EU state (70% of imported pork is produced to a standard that would be illegal here)
- ☞ The safest chicken meat (30% in Europe has salmonella)

## CHICKEN CHASSEUR, New Mill Style

Perfect as a main course at a dinner party, this classic French country dish looks as good as it tastes and is really easy to prepare.

### THE INGREDIENTS (serves 4)

4 x 7/8oz supreme chicken, skin on

#### Mousse

1oz tomato purée  
1 shallot, chopped  
1 egg  
1 sprig tarragon, chopped  
2 peeled chopped tomatoes  
¼ cup double cream

#### Mushroom Force

4oz wild mix mushrooms, sliced  
1 sprig tarragon, chopped  
1 egg, beaten  
2oz herb crumbs  
Splash truffle oil or purée garlic  
Season

#### Sauce

1 pt red wine sauce (chicken stock and red wine reduction)  
8 small peeled shallots, chopped and blanched  
4oz washed and sliced wild mushrooms  
½ cup port  
½ cup red wine

### THE COOKING

1. Turn supreme upside down, remove chicken fillet and set aside. Slice supreme in half but not right through.
2. The Force: gently cook washed sliced mushrooms in olive oil and season, place in small mixing bowl.
3. When mushroom is cooked, mix in tarragon and egg; then add herb bread crumbs, make paste and season.
4. Spread or pipe mushroom force into your split chicken, fold chicken over back to supreme shape.
5. The Mousse: blanch shallots. Blend in chicken fillets, season and add tarragon, tomatoes and purée. Blend for 2 minutes. Add egg and blend 30 seconds. Add cream and blend for 20 seconds. Refrigerate for 5 minutes.
6. Remove mousse from fridge and spread under chicken skin and brush with oil. Seal in a hot frying pan until coloured both sides. Cook in medium oven for 8-12 minutes.
7. The Sauce: In a pan, reduce port, wine and shallots by half. Add red wine sauce, reduce by half then add mushrooms.
8. Serve on buttered mash with red wine, roasted shallots and mushroom jus.

Serve & Enjoy!

**STEPHEN'S WINE RECOMMENDATION:** a good Pinot Noir, with its earthy, smoky flavours, lighter body and medium acidity, will complement the main ingredients of this dish without overpowering it.



## CHEF'S TABLE

By Colin Robson-Wright,  
Head Chef

The glorious (and not so) days of British summertime have finally departed, leaving

in their wake, the unmistakable feel of Autumn, recognisable by its bright sunny mornings but sharp chills in the air; of gusting golden leaves and a gorgeous spectrum of rich colours. Whilst the fruits of summer are to be treasured, Autumn's jewels for our menus are also bountiful. We may wrestle with the often inclement weather of this country, but we can surely enjoy the yield of the distinct seasons.

Flavours of the season include plums, artichokes, beetroot, chestnut and figs; venison, partridge, pigeon, guinea fowl and goose; swede, parsnips; turbot, plaice, John Dory and clams.



## FLAVOURS OF WINTER

### New Seasons Menus Introduced

The new Winter season menus are now gracing our tables, using the finest, local produce available and featuring dishes created to excite all the senses!

The Winter à la carte is bursting with flavour and to provide you with just a little taster, favourites include chicken ham hock and foie gras ballontine with spiced sultana and apple tapenade; smoked carpaccio of pigeon with pickled root vegetables, wild mushroom and wasabi crème fraiche; and crayfish and leek risotto with shellfish bisque and lemon grass and coconut foam from the selection of starters.

It's hard to choose from the main courses, as they are all lovely but particular favourites include the 21-day aged beef fillet, braised oxtail with smoked garlic mash and a port and vintage balsamic reduction; the saddle of wild English venison with swede purée, parmentier potatoes roasted chestnuts and bitter chocolate; and the seared wild salmon with mussel and smoked haddock chowder.

To conclude, there is our old favourite with a modern twist - warm sticky toffee pudding with toffee sauce and a brandy and date ice cream and a toffee milkshake or how about iced orange, grand marnier and cranberry parfait with poached vanilla and cranberry compote. I could carry on, but the proof is in the pudding as they say - come and try!



Chef's menus of the day are equally as tempting, encouraging us to delight in duck, and Barkham Blue, smoked salmon, truffles, daubes of beef and wild mushrooms, brûlées and bread and butter pudding. Winter definitely has its own very special attributes!

Full menus are available to peruse on our website, [www.thenewmill.co.uk](http://www.thenewmill.co.uk)

## COGNAC NOMENCLATURE

The grading and naming of cognacs is a complex matter since, although minimum legal requirements exist, houses have considerable flexibility in how they name their product. A very basic nomenclature is as follows:

Term	Years Old
*** or VS	2 - 5
VSOP	4 ½ - 10
XO or Napoleon	6 - 20
Extra or Grand Reserve	20 - 40
(2 years is the minimum legal aging time)	

Over the centuries, a wide range of terms has been employed to describe brandy in general and cognac in particular. Terms like VSOP, XO, XSO and VFOP are all based on the following nomenclature of initials:

E	Extra	F	Fine
M	Mellow	O	Old
P	Pale	S	Superior
V	Very	X	Extra

Source: Schott's Food & Drink Miscellany

## MUSINGS FROM THE CELLAR:

To decant or not to decant, that is the question!

By Stephen Farrell, General Manager

Picture the scene: a fine wine decanted into a crystal decanter on a crisp linen cloth illuminated by flickering candlelight. It's all very evocative n'est-ce pas? It speaks to us in hushed tones of good living and great taste.

But what's the point? Does decanting a wine really make all that difference? Does your Friday night special bottle last long enough to wet the insides of your otherwise redundant 'special' decanter? You know the one, a wedding gift from old whatisname. Well..... yes, we all should make the effort, every once in awhile.

There are three main reasons to decant. Firstly it fulfils the very sensible function of separating the wine from any sediment it may have thrown in the bottle. Sediment is a natural by-product of the maturation process and its presence in a sound wine can be seen as a positive feature. However, on serving, it makes the wine cloudy and can impart a bitter or astringent flavour. Definitely not recommended.

Secondly there is the question of the wine 'breathing'. Now, there is a certain amount of tosh talked about 'breathing' wine. The problem with those first gasps of air taken by your newly liberated wine is that they represent the start of the oxidation process that ends, ultimately, in vinegar. To younger and more robust wines this can be an improvement. A slow oxidation relaxes the intensity of the flavours making the wine more accessible. However, older more fragile wines may have their descent into oblivion hastened by premature release. If you do decant a venerable wine to lose the sediment then do it just before drinking. It will get all the oxygen it needs in your glass!

Thirdly, the aesthetical question. Before widespread bottling, decanters or jugs were just a way of getting it from barrel to table. These vessels were either of stone or metal. These were gradually replaced by glass by the 17th century as the skills of Roman glass blowing were rediscovered. Let's be honest folks, any wine - be it humble or great - always looks better on the table in a crystal decanter than a bottle.

At The New Mill, we have a collection of decanters, some over 150 years old. They bring a wonderful sense of occasion to the table and will enhance the quiet supper or special occasion alike. So when you order from our great list just say the word and watch supper turn into a feast!



## FOOD PROVENANCE

Focus on Field Farm Fresh

From farm to table, Field Farm Fresh – a 3,500 acre livestock farm based in Appleton, Oxfordshire, prides itself in the provision of a full range of the UK's finest meats.

A family concern, Field Farm Fresh was started by the Morgan family with the original intention of supplying from its superb herd of Charolais cattle. Remaining central to the farm's business, the 500 purebred Charolais suckler cows represent the breed's largest commercial herd in the UK.

Demand for high quality meat continues to grow and as a result, the Morgan family applies its stringent quality standards to the purchase of supplementary UK beef from surrounding markets in the home counties as well as local lamb and other products from accredited local suppliers.

The New Mill's Head Chef, Colin Robson-Wright, says of the farm, "One of the many reasons we like them is because they go the extra

mile to ensure that their meat is the freshest and the best available – it's this attention to detail that we love and it is reflected in the taste and presentation of the dishes we prepare."

Simon Warren, general manager for Field Farm Fresh adds, "We deliver local, quality meat with the guarantee that a minimum of stress, food miles and trauma are involved, ensuring consistent quality, integrity and product provenance." Animal welfare is high on the list of Field Farm Fresh's concerns, something that the family believes is also reflected in the flavour and texture of the meat brought to the table.

Always looking for ways to improve its service, one of the latest innovations implemented by Field Farm Fresh is that of a specialist dry-aging unit where selected ribs, sirloins and fillets are treated on the bone, giving the beef the extra quality typically associated with that traditionally hung: good, flavoursome English beef with superb eating qualities every time. It is the 21-day aged beef that features on The New Mill's winter à la carte menu – delicious and melts in the mouth!

So, next time you savour the delights of a 21-day aged steak at The New Mill, you know exactly where it has come from and the care and attention that has been used to rear and look after the cattle as well as providing us with the finest cuts available.



## THE RETURN OF THE DIGESTIF

Served at the end of a meal as a means of helping digestion, the digestif's popularity has sadly waned in recent years with only a few of our customers specifying it as a natural conclusion after a wonderful dinner. But, I am happy to say that a renewed interest in digestifs is on the increase.

More frequently, the cognac, calvados and whisky are making an appearance on our tables as well as sherry and port and I raise my glass to the resurgence of this tradition.

Contrasting with apéritifs as the bookend at the other end of a meal, digestifs purport to sooth the stomach and aid digestion of the previously enjoyed food. As much as this may be true, for me, the comfort lies more in the indulgence of something that emphasises my meal as a treat – an experience to be enjoyed and lingered over. My glass of bubbly at the outset signals the official start of the 'event' followed by a lovely red wine during. What better way then to conclude than with a much savoured digestif? In just that one glass, it epitomises

the image we associate with a lovely dinner: good food, fine wine and warm company: one of life's unrivalled pleasures!

For those less familiar with the digestif, the more popular choices include Armagnac, calvados (French apple brandy) and cognac. But there are no rules for this little indulgence and grappa, whisky, sherry, port, Madeira, Baileys and a whole host of other liqueurs.

Let's raise a glass to your good health!



## THE NEW MILL RIVERSIDE RESTAURANT ~ SPECIAL EVENTS

### NOVEMBER

**Thurs 12th**

**Tenors Un Limited Dinner £79.95**

Back for a resounding encore and bringing to The New Mill their unique and charismatic approach to classical music are the 'rat pack of opera': Tenors Un Limited!

**Thurs 19th**

**Wine Dinner: Beaujolais Beckons with Nick Scade £69.50**

They've been away a while, but we are delighted welcome back Nick and Judy Scade, owners of The New Mill for 21 years, to host this special wine dinner.

Timing dictates that we start this evening with Beaujolais Nouveau (and all the signs are that the '09 will be a superb vintage). We will then focus on a spectrum of the Beaujolais 'Cru's', a selection that will be equally matched by a splendid four-course dinner prepared especially for the night by Head Chef, Colin Robson-Wright.

At this dinner, our host and speaker, Nick Scade, will guide us through the joys of Beaujolais, demonstrating his passion for and knowledge of wine. Anecdotes of Nouveau runs through dense fog, via London taxis and with generous helpings of the stuff will also punctuate the evening's proceedings!

### DECEMBER

**Thurs 3rd**

**Ladies Who Love to Lunch Club: Exclusive Pre-Christmas Shopping £28.50**

The perfect combination: a little light shopping and a lovely lunch. Our exclusive pre-Christmas shopping event once gain will offer ladies a chance to peruse wonderful and distinctive gifts that nobody really needs but everyone loves to have. We invite you in from the cold at 11.30am for the season's first glass of bubbly and let you wander the stalls prior to a fabulous festive lunch.

**Christmas Parties £49.50**

What a perfect venue for your Christmas Party. Fabulous food, great wine and a good measure of Christmas spirit to share with colleagues and friends. Party music will add to the intoxicating mixture of a great festive celebration.

**Mon 21st**

**Children's Christmas Lunch with Santa Claus £24.50 adults, £12.25 cherubs**

A first for The New Mill, Santa Claus is visiting us for just one lunchtime only: December 21st.

On this day, we are offering a lovely two-course lunch, created especially for parents and/or grandparents and their little ones. As we know that all the children will be good, Santa will be popping in to say hello and providing each with an early Christmas present.

**Fri 25th**

**Christmas Day Lunch £95.00**

Enjoy the day as it should be. Let us welcome you to a warm, relaxed and festive atmosphere, plentiful in delicious food, fine wine, exemplary service and no clearing up! Bubbly on arrival will start this splendid lunch. Children under 10 years will be charged at half price and a camera will be available for each table to capture the day.

**Thurs 31st**

**New Year's Eve Party with Rat Pack Tribute £95.00**

Out with old and in with the new! An outstanding five-course dinner and great party atmosphere: celebrate this special night together with our own spectacular live 'rat pack' tribute band, entertaining us into the early hours with swinging classics to make this a truly memorable evening and a great start to 2010!

### JANUARY

**Thurs 21st**

**Ladies Lunch: Arbonne Skincare £28.50**

A real treat, this pure, botanical Swiss skincare range ticks all the boxes in terms of its anti-aging properties, its natural, hypoallergenic qualities and its quality. A

long time the beauty industry's best kept secret, Arbonne is now attracting an international and celebrity following. A new year's skincare demonstration will be complemented by the fascinating anecdotes that punctuate this organisation's success and each lady will leave with a goody bag and the opportunity to try products for free (so confident are the Arbonne team). Chef will be preparing a three-course foodie treat as well and we will commence the lunch with a glass of bubbly to celebrate the fresh face of 2010!

**Fri 22nd**

**Burns Night Supper £49.50**

Following the success of this event last year, we will once again celebrate the great and immortal memory of Rabbie Burns. A traditional and gorgeous menu will be toasted with a few wee drams and our very own lively Scottish piper and squeeze box duo will once again encourage the Scottish dancing that is strictly about laughter and not about elegance or timing! An absolute joy!

### FEBRUARY

**Sat 13th**

**Pre-Valentines Day Dinner £49.50**

A tricky one this year with Valentine's Day being on a Sunday so we've created this additional night devoted to romance. A glass of bubbly sets the scene and a beautiful red rose concludes the evening. An evening of intimacy over a wonderful menu, we leave the rest to you.

**Sun 14th**

**Valentines Day Dinner £59.50**

Our second evening of romance but held

on this most romantic of days, let this Valentine's Day be a special one. We'll create the ambiance and a menu developed with passion. Champagne and a red rose go without saying as does a heart-filled wish for an evening full of love!

**Thurs 18th**

**New Zealand's Lawsons Dry Hills Wine Dinner £69.50**

This family-owned winery is renowned for its outstanding wines on the national and international stage. This evening, the Lawsons will treat us to an insight into their phenomenal success as well as dipping into their wines 'of great character' which include Sauvignon Blanc, Riesling, Chardonnay, Pinot Gris, Pinot Noir and its famous Gewürztraminer. A splendid three-course menu to complements the clean, fresh Marlborough wines will be prepared especially for the occasion and the price also includes bubbly on arrival and coffee.

**Sat 20th**

**Wedding Fair**

An opportunity for brides and their beaux to explore our idyllic riverside setting and to get a feel for the magic that is holding a wedding celebration at The New Mill.

### MARCH

**Sun 14th**

**Mothering Sunday Lunch £28.50**

A really lovely family lunch to give mum a real treat in warm, relaxed surroundings. A token of appreciation will also be given to each mum as a small 'thank you' for all their efforts. Indulge her; why don't you? Children under 10 can enjoy lunch for half price.

**Thurs 18th**

**An Evening with Frank Sinatra £59.50**

From lush, sensitive ballads and torch songs, through the exquisite jobim collection to the 1960's Vegas swaggering show stoppers, this evening's entertainer is an internationally acclaimed performer who will mingle with our dinner guests as well as performing on stage. A sumptuous three-course dinner will be created especially for the occasion and bubbly on arrival will set the tone for a swinging evening!

All ladies luncheons commence at midday and are inclusive of an aperitif, wines and lunch.

All wine dinners commence at 7.45pm for 8.15pm are inclusive of an aperitif, wines and dinner (All prices are inclusive of VAT)

The New Mill Restaurant, New Mill Road, Eversley, Hampshire RG27 0RA.

[www.thenewmill.co.uk](http://www.thenewmill.co.uk)

Telephone 0118 973 2277 / 2105. Fax 0118 932 8780.

RIVERSIDE RESTAURANT EST 1577

THE NEW MILL



## Special Event Booking Form/More Information Request

This is to confirm my telephone booking.

Please reserve \_\_\_\_\_ spaces for the lunch/dinner

to be held on \_\_\_\_\_ at the inclusive price of £ \_\_\_\_\_ (per person)

The New Mill reserves the right to charge for the total number of places booked unless advised of any reduction in numbers 48 hours prior to the date of reservation. These terms exclude Christmas bookings which are subject to separate terms & conditions, available on request.

Signature \_\_\_\_\_

Date \_\_\_\_\_

If you would like to receive future issues of The New Mill Times and other promotional material about the restaurant and its forthcoming events, please complete the details below and either mail this slip to us or fax it on 0118 932 8780

Name \_\_\_\_\_

Address \_\_\_\_\_

Postcode \_\_\_\_\_

Tel \_\_\_\_\_

Email \_\_\_\_\_

Please let us know your preferred form of communication:

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