



CHRISTMAS 2009

RIVERSIDE RESTAURANT EST. 1577

THE NEW MILL







Christmas at The New Mill

At The New Mill, the spirit of Christmas is palpable as soon as you come in from the cold. The heady aroma of pine needles intertwined with the scents of spiced mulled wine, cinnamon and oranges; the twinkling Christmas trees gracing each of our rooms, the crackling log fires: all complemented by a very warm welcome and a fabulous festive feast for the all the senses!

Our exquisite Christmas menus delight in traditional tender turkey, fluffy roast potatoes and rich Christmas pudding and are offered for your perusal together with more contemporary alternatives to satisfy the tastes and appetites of our most eclectic and discerning of guests. Fabulous food, fine wines and a magical atmosphere, all in relaxed but elegant surroundings and our lovely riverside winter landscape.

Indulge yourself this Christmas with The New Mill's recipe for a perfect yuletide celebration.

FESTIVE CALENDAR...

Reservations for the festive season are now being taken and we look forward to welcoming you to enjoy Chef's wonderful Christmas lunch and dinner menus; to celebrate the festive season in style at one of our fabulous Christmas party nights; to indulge in our lavish Christmas Day lunch or, to end the old year and bring in the new, at our tremendous New Year's Eve party.

Festive Christmas Lunches & Dinners

Why wait until December 25th? Celebrating this wonderful holiday season and Christmas cheer should certainly not be restricted to one day alone. Savour the ambiance steeped in festive tradition and relish the flavours that this season brings to our tables.



Tues 1st	Christmas Menus Begin	
Thurs 3rd	Ladies Lunch Club: Christmas Shopping & a Festive Lunch	£28.50
Fri 11th	Christmas Parties	£49.50
Sat 12th	Christmas Parties	£49.50
Thurs 17th	Christmas Parties	£49.50
Fri 18th	Christmas Parties	£49.50
Sat 19th	Christmas Parties	£49.50
Mon 21st	Children's Christmas Lunch with Santa Claus	£24.50
Thurs 24th	Christmas Family Menu	£28.50
Fri 25th	Christmas Day Lunch	£95.00
Thurs 31st	New Years Eve Party	£95.00
Sun 3rd Jan	Traditional New Year Sunday Lunch	£24.50

The New Mill Riverside Restaurant will be closed on 26th ~ 30th December inclusive and 1st January 2010. During December, our opening hours will be extended to include Mondays, with the exception of the 28th.



CHEF'S CHRISTMAS LUNCH MENU
£24.50 PER PERSON

Free range chicken and ham hock terrine with vintage balsamic, confit tomato with piccalilli purée
Wild mushroom soup infused with a hint of garlic and rosemary
Sweet cured salmon with potato and chive salad, honey, mustard and whisky dressing
Pressing of goats cheese with layered herbs, baby leeks, marinated peppers and caramelised pear purée



Roast Hampshire turkey with orange and chestnut stuffing, sausage and bacon, cranberry juices and chateaux potatoes
Slowly braised daube of beef on creamy mash rich glazed shallots and mushrooms with red wine reduction
Baked fillet of salmon with saffron chowder, mussels, clams and dill
Leek, chestnut and red onion risotto topped with crispy herbs and basil oil



Warm rich fruity Christmas pudding with rum and vanilla sauce
Clementine and ginger pannacotta and rich orange shortbread
Double chocolate torte with fresh cranberry compote and sweet Anglaise sauce



A selection of English and continental cheeses
with celery, grapes and chutney
(£1.95 supplement)



New Mill blend fresh organic ground coffee or freshly brewed tea
served with festive mince pies



CHEF'S CHRISTMAS DINNER MENU
£34.50 PER PERSON

Terrine of local game studded with baby leeks and pine nuts pressed with pear and shallot chutney and crispy bread
Rich lobster and crayfish bisque infused with coconut and coriander
Duo of salmon with celeriac remoulade and shiso cress, honey and mustard dressing with dill oil
Goats cheese pannacotta with confit tomatoes, garlic, cress, grape and lychee relish



Roast Hampshire turkey with orange and chestnut stuffing, sausage and bacon, cranberry juices and chateaux potatoes
Roast rump of lamb with crushed new potatoes, caper, cranberry and rosemary reduction
Seared fillet of cod with light mustard mash rich cockle and butter sauce
Wild mushroom, spinach and potato pavé red pepper pesto drizzled with herb oil



Warm rich fruity Christmas pudding rum and vanilla sauce
Iced prune and brandy parfait with butterscotch sauce, nutmeg and cinnamon tuille
Rich chocolate mousse with cranberry and sherry compote and walnut shortbread



A selection of English and continental cheeses
with celery, grapes and chutney
(£1.95 supplement)



New Mill blend fresh organic ground coffee or freshly brewed tea
served with festive mince pies



Christmas Parties

Time to eat, drink and be merry, celebrating with friends and colleagues in the convivial ambiance of The New Mill – a fabulous time to be had by all! A welcome full of warmth and festive spirit is captured in a seasonal aperitif before moving on to enjoy a superb three-course Christmas party dinner, served in the relaxed but elegant surroundings of the Riverside Restaurant. Parties of up to ten guests can order from our festive menu on the night, while larger groups are asked to agree their selections in advance. The evening will culminate with the Experience Disco, inviting partygoers to dance the night away until 1 am.

Private Dining

For a more intimate Christmas celebration, The Corn Store and The Mill Room are both available for private dining, providing guests with a cosy retreat in which to enjoy the season's culinary delights.

Room at the Inn

Situated just a few minutes taxi drive away, The Casa dei Cesari hotel is offering The New Mill's customers a special rate for Christmas weekends and New Year's Eve. Indulge in some plentiful helpings of Christmas cheer; book a taxi and take advantage of the season's goodwill! For further information call Casa dei Cesari on 01252 873275.

CHRISTMAS PARTY MENU

£49.50 PER PERSON

Wild mushroom soup infused with goats cheese and rosemary
Duo of salmon with celeriac remoulade, honey, mustard and dill oil
Terrine of ham hock and free range chicken, fois gras,
confit tomatoes and piccilli purée
Pannacotta of Barkham Blue cheese with walnuts, sweet grape,
onion and lychee chutney



Roast Hampshire turkey with orange and chestnut stuffing, sausage and
bacon, cranberry juices and chateaux potatoes

Rump of lamb with creamy chestnut mash with redcurrant,
caper and rosemary jus

Seared sea bass on cassoulet of haricot blanc, wild mushrooms
with light truffle velouté

Roulade of aubergine, pepper, mozzarella, leeks and garlic, slowly roasted in
basil oil with red pepper and pesto with crispy rocket



Warm rich fruity Christmas pudding, rum and vanilla sauce
Rich chocolate mousse with cranberry and sherry compote and
walnut shortbread

Clementine and ginger pannacotta with poached clementines
and sweet syrup



A selection of English and continental cheeses
with celery, grapes and chutney
(£1.95 supplement)



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served with festive mince pies

CHRISTMAS À LA CARTE MENU

Pressing of rabbit, quail, duck and foie gras, baby leeks with
pear and shallot chutney with orange and cranberry vinaigrette £10.95
Smoked salmon with pickled vegetables and shiso cress salad,
cider; tarragon and lemon dressing £11.95
Wild mushroom, chestnut and parsnip risotto,
truffle foam parsanne tuille and roasted onion with herb oil £9.25
Rich lobster and crayfish bisque infused with coconut and coriander £8.95



Fillet of finest aged beef cooked pink with braised oxtail,
fondant potato with rich pinot noir and thyme juices £25.50
Wild sea bass and celeriac purée with a broth of clams, cockles
and mussels infused with coriander, saffron and tempura squid £23.95
Saddle of New Forest venison pink with haggis and chestnut crumble,
fondant potato with wild mushroom and berry jus £24.00
Pumpkin and wild mushroom tortellini, pickled baby vegetables,
sauce vierge and crispy basil £19.50



Warm sticky toffee pudding with vanilla ice cream and rich toffee sauce
with vanilla and toffee milkshake £7.50
Duo of crème brûlées quince and vanilla, clementine and ginger
with a cinnamon tuille £7.50
Chocolate delicie with salted caramel ice cream sesame tuille
and toffee sauce £7.95



The Cheese Board £10.50

CHILDREN'S CHRISTMAS LUNCH WITH SANTA CLAUS £24.50 (children under 10 £12.25)

On this special day, Monday 21st December, Santa Claus will be visiting
the restaurant at lunchtime to say hello to the children and to give them
all an early Christmas present.

As the big day draws near, this lovely two-course lunch, created for parents
and their little ones, is the perfect antedote to the escalating excitement.
A special menu is being developed with the help of Santa's elves
to appeal to parents and children alike.



Christmas Day Lunch

A time for families and friends, for great food and a good deal of merriment. Enjoy the day as it should be. Ease yourself into our warm, relaxed atmosphere where the true spirit of Christmas is plentiful, as is the truly delicious food, fine wines and exemplary service.

Our Christmas day menu has been developed to delight both traditionalists and more contemporary diners alike. On arrival, guests will be greeted with some considerable Christmas cheer, a large portion of good tidings and our compliments of season with a glass of champagne.

Children will all receive a Christmas gift and a camera will be on each table to capture your 2009 festivities.

Welcoming in the New Year with a Rat Pack Swinging Tribute!

Out with the old and in with the new! The New Mill captures the excitement of the occasion with an outstanding five-course dinner and great party atmosphere with our own spectacular, live 'Rat Pack', entertaining us into the early hours with timeless classics from the era of swing to make this a truly memorable evening and a great start to 2010!



CHRISTMAS DAY MENU
£95.00 PER PERSON

Pressing of rabbit, quail and goose studded with foie gras, shallot and pear chutney with orange and cranberry vinaigrette
Home cured smoked salmon with baby rocket and pickled fennel salad
cider, tarragon and lemon dressing



Wild mushroom and truffle soup with goats cheese crostini



Roast Hampshire turkey with orange and chestnut stuffing, sausage and bacon, cranberry juices and chateaux potatoes
Wild sea bass and celeriac purée with a broth of clams, cockles and mussels infused with coriander, saffron and tempura squid
Saddle of New Forest venison cooked pink with haggis and chestnut crumble, fondant potato with wild mushroom and berry jus

Exclusive Christmas vegetarian menu also available



Iced rich dark and white chocolate parfait compote of black cherry and hazelnut ice cream
Christmas pudding with rich warm brandy sauce brandy ice cream and praline tuille



Selection of English and continental cheese with crispy bread, grapes, celery and chutney



New Mill blend fresh organic ground coffee or freshly brewed tea served with festive mince pies



NEW YEAR'S EVE PARTY MENU
£95.00 PER HEAD

Wild salmon, prawn, scallop and langoustine terrine, wrapped leeks pressed with a lobster, sweet chilli and ginger vinaigrette
Pigeon, smoked duck and quail salad with pickled walnut and tarragon dressing
light horseradish crème fraiche



Mini McSween haggis, neeps and tatties



Fillet of finest aged beef cooked pink with braised oxtail and fondant potato rich pinot noir and thyme juices
Seared wild halibut, crayfish and dill risotto with lobster foam
light Chablis and saffron velouté
Pumpkin and wild mushroom tortellini with pickled baby vegetables sauce vierge and crispy basil



Warm sticky toffee pudding with vanilla ice cream and rich toffee sauce with vanilla and toffee milkshake
Duo of brûlées: clementine and ginger, quince and vanilla with a cinnamon tuille



A selection of English and continental cheeses with celery, grapes and chutney



New Mill blend fresh organic ground coffee or freshly brewed tea served with Green & Blacks organic chocolates



FESTIVE BOOKING CONDITIONS

To ensure goodwill to all man and woman-kind and to make certain that all who come to celebrate Christmas with us at The New Mill have a lovely, relaxed and festive time, we have a few wee conditions:

Provisional bookings may be made by telephone. For parties over 10 guests the booking will be held for 7 days until the relevant deposit is received. Reservations not confirmed within this time will be cancelled without further notification.

All reservations for over 10 guests are required to pay £10.00 per head non refundable deposit. The final numbers must be confirmed and balance received one month prior to the function and guests will be required to pre order 7 days in advance.

Provisional bookings cannot be made for Christmas Day and New Years Eve. Full payment is required at time of booking.

Children under 10 years of age will be charged half price.

Small Christmas party and New Year's Eve bookings may be asked to share tables with other festive diners.

Each Christmas party booking must select dishes from the same menu.

Should your party size decrease within one month of your function, any money paid is non refundable and cannot be offset against your final bill.

All prices quoted are inclusive of VAT. Gratuities are entirely at customers' discretion.

To make a Christmas reservation, please telephone 0118 973 2277 / 2105 or email info@thenewmill.co.uk

Wishing you a Merry Christmas and a Healthy, Happy and Joyful New Year from all of us at The New Mill.

FIND US ONCE AND COME AGAIN ...



Opening Times

12 – 2pm & 7 – 10pm,
everyday (Closing times are
last orders in the kitchen)

The New Mill, New Mill Road
Eversley RG27 0RA

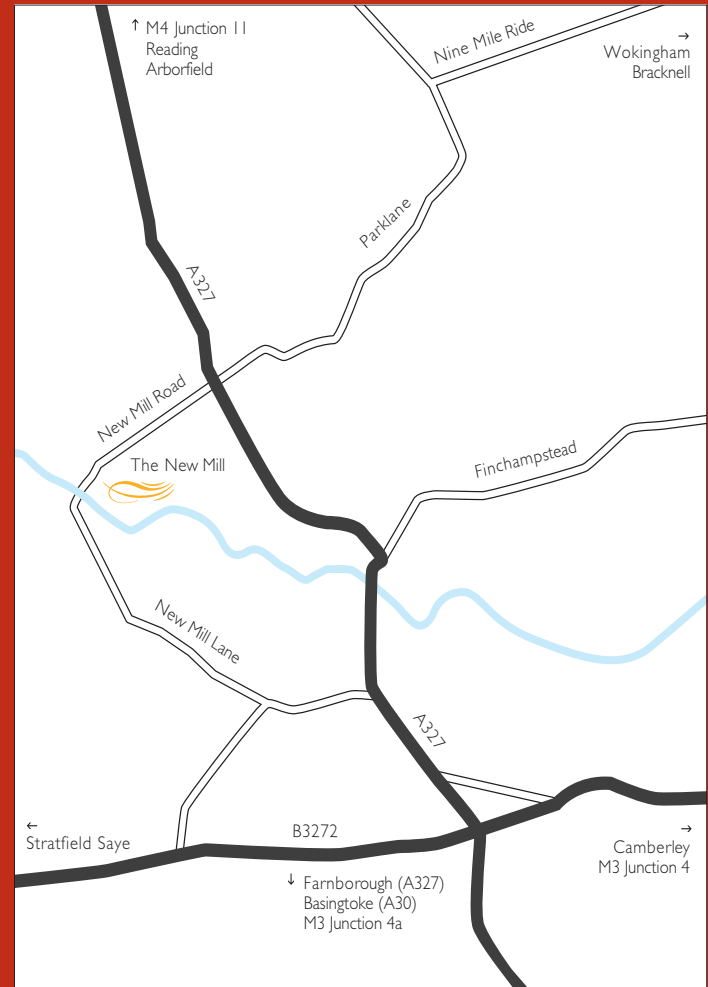
Telephone: 0118 973 2277 / 2105
Fax: 0118 932 8780

Email: info@thenewmill.co.uk
Website: www.thenewmill.co.uk

Directions

Just a few minutes drive from Wokingham
and only 15 minutes from Reading,
Bracknell, Camberley or Aldershot, The
New Mill's tranquil, idyllic setting is easily
accessible.

The New Mill is located and signposted
from the A327 (Reading to Farnborough
Road) north of Eversley village and south
of Arborfield Cross. Approach is via New
Mill Road only.



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A VERY SPECIAL PLACE INDEED

The New Mill, New Mill Road, Eversley RG27 0RA

www.thenewmill.co.uk