

# THE NEW MILL TIMES



ISSUE NO. 48 SUMMER 2009

## WHAT'S NEW?

So much is new! John and Cindy Duffield are getting their feet under the table as the **new owners** of The New Mill, working with General Manager, Stephen Farrell and Head Chef, Colin Robson-Wright to enhance The New Mill's offerings. Not a challenge, but more a labour of love given the existing assets of idyllic location, tremendous food, award-winning wine and warm, friendly service; not to mention the great team that makes it all happen.



**New menus** have been introduced to reflect the changing seasons and the wonderful ingredients that are readily available as the sun starts to shine. The À la Carte, Sunday Lunch and Chef's Menus of the Day have all been rewritten to offer our diners some gorgeous new dishes (for those who love desserts, check out the rhubarb and ginger parfait – to die for!)

Finally, **New Mill Times** is going to be published **three times per year** rather than the previous twice-yearly format. This provides us with



an opportunity for more seasonal information, in keeping with our approach to our menus and also, to provide you with detailed information on short-term future events as well as a quick glance at those scheduled for later in the year. We hope you enjoy the new approach.



From left to right: John & Cindy Duffield with General Manager, Stephen Farrell and Head Chef, Colin Robson Wright

## FAVOURITE SUMMER FLAVOURS

Summer is the time where your tables should groan under the strain of nature's most wonderful offerings. Just a few of the abundant gifts that are seasonal and to be relished are garden fresh beans, peas and asparagus, Jersey Royals, rhubarb, Hampshire watercress, greenhouse warm tomatoes, blueberries, plums, strawberries and raspberries, fat shrimp prawns and scallops....yum!



## DIARY OF EVENTS

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

|      |                          |  |
|------|--------------------------|--|
| July | Thurs 16th               | For Ladies Who Love to Lunch:<br>The Pink Picnic for Breakthrough Breast Cancer                |
| Aug  | All Month                | Long, lazy lunches; relaxed al fresco dinners...weather permitting!                            |
| Sept | Thurs 10th<br>Thurs 17th | For Ladies Who Love to Lunch:<br>Fit for Life!<br>Wine Dinner: Return of the Rhône Rangers     |
| Oct  | Thurs 22nd               | For Ladies Who Love to Lunch:<br>Dinner Party Master Class with Head Chef, Colin Robson-Wright |
| Nov  | Thurs 19th               | Wine Dinner: Beaujolais Beckons  |
| Dec  | Thurs 3rd                | For Ladies Who Love to Lunch:<br>Exclusive Pre-Christmas Shopping                              |

## FOR THE REAL FOODIES: NEW TASTING MENU

For those occasions when only true indulgence will do, we are introducing a fabulous new tasting menu comprising dishes created to offer a light feast of flavours and textures. A selection of Chef's favourite dishes are brought to your table in small but perfectly formed portions so that you can indulge in an array of dishes but without the penalty of an over tight waistband at the end.

### TASTING MENU

Amuse Bouche  
~  
Asparagus & Pea Velouté  
~  
Tartare of Sea Trout & Monkfish  
~  
Seared Canon of Lamb, Fondant Potato & Greens  
Warm Ratatouille Dressing with Pinot Noir & Rosemary Juices  
~  
Chef's Pre-Dessert  
~  
Chocolate Delice with Salted Caramel Ice Cream  
Sesame Tuille and Toffee sauce  
~  
A Selection of Local Cheeses  
~  
Coffee with Home-Made Petit Fours  
(£4.95 supplement)

**£59.50 per person**

## NEW SEASON WINES

By Stephen Farrell, General Manager

At the New Mill, we have always been very proud of our award winning wine list. All of our wines are chosen for their individuality and character; wines that have something to say. Where appropriate we look for youthful zest, where possible we seek bottle age to bring out the best traits.



Our aim is always to maintain and improve our standards, so the list is not carved on tablets of stone. Never a month goes by without us unearthing another gem that we are eager to bring to your attention. As you can tell, our commitment to the cause is unrivalled! To herald the return of summer and, after many hours of serious tasting and hearty debate, we are delighted to bring you the pick of the new season's crop. On your next visit, we hope you will take the opportunity to give them a try, to swizzle, smell, sip, roll around the tongue

### WHITES

**Fiano, Mandrarossa IGT Sicily 2008** £20.00  
Attractively golden in the glass this ancient variety delivers masses of aromatic tropical fruits and a dry, mineral-like finish. Medium bodied with a refreshing acidity.

**Sauvignon Blanc, Nabyegelegen, Wellington 2008** £26.00  
A single vineyard offering from this enterprising operation in the Wellington wine district. Night harvesting and strict temperature control during fermentation accentuates the flinty dryness. This balances out the subtle citrus and green apple notes. Matured on its lees for an extra creamy finish.

### REDS

**Heartland Cabernet Sauvignon, Langhorne Creek 2006** £28.00  
A densely coloured wine with cassis and mulberry notes on the nose; with undertones of luscious berry fruit flavours and Liquorice aromatics with fine-grained tannins to complete the picture. Not your stereotypical Aussie.

**Briccotondo Piemonte Barbera DOC, Fontanafredda 2007** £28.00  
One of the finest Barberas on the market and just our kind of wine; vibrant and youthful with a glorious purple red colour. An aromatic and spicy nose heralds the wonderful cherry and plum flavours. medium bodied with silky tannins and finishes with just a hint of liquorice.

**Clos de las Siete, Michael Rolland, Mendoza Argentina 2007** £36.00  
Produced in the Tunuyan Valley by Michael Rolland, a real heavyweight from Bordeaux. This blend, dominated by Malbec, the darling of Argentina's winemakers, delivers on all fronts. Deep, opaque in colour with a nose of cherries and redcurrants backed up by an enticing minerality. Rich and smooth in the mouth with hints of chocolate and the exotic whiff of wild Syrah!

## FOOD PROVENANCE

Focus on Orchard Wholesale Limited



Achieving The New Mill's philosophy for menus and dishes comprising fresh and seasonal ingredients requires that our suppliers are of a similar approach. In each addition of New Mill Times, we will focus on one of our suppliers so that you can see where our food is coming from. In this edition, we take a look at Orchard Wholesale Limited.

Founded in 1989, by chef, Alan Oxenham and his partner, Liz Greatorex, Orchard was set up to supply restaurants, hotels, schools and hospitals with food from the chefs' viewpoint: the best quality supplies at the best price and in quantities that really worked for the customer. Concentrating on fruit and vegetables, Orchard is based in London's Western International Market, where fresh produce comes in on daily basis straight from the farm.

Typically, Liz will rise at 10.30pm, checking on orders coming in from her customers via email and telephone. Orders are generally phoned in for the next day's service by chefs by 11pm, when customers have gone home after dinner. Liz collates the orders and arrives with Alan at the market for 2am. Shopping for the best produce, seeing new, seasonal ingredients to share with their chef customer community, haggling on prices and agreeing quantities all happens within the space of an hour and 'stand porters' then deliver all the goods to Orchard's onsite premises.



Drivers arrive at around 3am to make up orders before departing on their rounds at 6am, finishing their deliveries mid morning. Orchard heads hit pillows just as we are all settling down to lunch. Head Chef at The New Mill, Colin Robson-Wright, can order as little or as much as he needs with no penalties on the prices he pays and he is assured of the absolute freshness and real quality of the produce delivered by Orchard's team. Actions speak louder than words as they say, and Colin has been working with Liz since the beginning – two restaurants ago – and sees no reason to change. Colin explains, "Liz delivers the fresh quality that we need but also offers a flexible service that makes it easy to work with her." Although, as Liz says, Colin is ahead of the game in his knowledge of up and coming eating trends and forthcoming seasonal ingredients, she will also bring to his attention new ingredients: the micro cress seen on several of our spring dishes comes courtesy of Liz. In essence, from Orchard, we acquire the essential seasonal fruit and vegetables that contribute to making our dishes great!

## CHRISTMAS BAUBLE

Although Christmas is some way off and we don't really want to think about it whilst the sun is high in the sky, we are aware that some of you are already looking into the festive season's offerings. Our Christmas brochure is currently under development and will be available in August. Please contact Susan Norwell on 0118 973 2277/2105 or via email at [info@thenewmill.co.uk](mailto:info@thenewmill.co.uk) if you would like to be one of the first to unwrap our parcel of Christmas cheer!





## LEST WE FORGET: THE GREAT BRITISH SUMMERTIME

Our continental cousins are quick to scoff at the British obsession with the weather but it is not they who awake to each day where the backdrop is so unreliable that it borders on the haphazard. We listen to the weather forecasts with rapt attention, only to then snort at the likelihood of its accuracy. The unhealthy interest comes more into proportion when we explain to those unfamiliar with our climes that approximately seven months of the year are devoted to weather finely tuned to offer a mix of dreary greyness, fresh breezes, bitter winds, rain, hail, weak and occasional sunshine and then, at a time most unexpected, snow.

So when our British Summertime does finally arrive, for however short a time, we bask in its glory, indulging in it in a quintessentially British way.

Our summer months are punctuated by a series of events that are recognisable not only by sporting prowess but also by the associated socialising. June brings to us the Derby and Royal Ascot, the latter of which is particularly renowned not only for its fashion but also for the gallons of champagne washed down during the course of the horse racing (lest we forget) week. The month culminates with Wimbledon, a competition that the nation takes to its heart regardless of its tennis interest for the remainder of the year; but it is an event that is inseparable from the essential mountains of strawberries and cream – what is THAT about!?

July brings to our social calendar Henley Royal Regatta, the Ashes and the Cartier International Polo. Picnics abound, Pimms' stocks are depleted and yet more champagne washes down the chilled salmon, cucumber sandwiches and fruit tartlets. At Henley Festival though, we really come into our own, proudly donning the mantle of eccentricity: only the British would dress up in their finery, pack together the most exquisite and luxurious picnic and squeeze into a tiny rowing boat – complete with candelabra! -

A smattering of National Trust concerts completes the picture of British Summertime. Experience dictates that there is a 50% chance of being soaked to the skin, but being Brits, we rise to it and ensure we enjoy every moment and aspect of the occasion, regardless.

It is the British approach to summertime, and indeed all seasons, that is so illustrative of our culture and of optimising the opportunities that life presents to us. Carried along in the flow of it all, we at The New Mill have amassed our stocks of champagne and Pimms, developed menus that are bursting with sunshine and will dash out to the patios and along the riverbank to dress our tables in their finest linen at the mere hint of sunshine and the remotest possibility of eating al fresco.

Our continental cousins may have the more reliable weather, but they certainly don't appreciate it the way we do or go to such great lengths to ensure every moment is enjoyed.

Here's to the great British Summertime. Cheers!

## CHEF'S TABLE

By Colin Robson-Wright,  
Head Chef

### SPRING AND SUMMER

Spring brings with it a relief from the long grey days of winter – an energy and brightness colour our days as they grown longer, tripping into summer. A season that we hope will bring with it long days of glorious sunshine and heat, blue skies and the smell of cut grass, summer shows nature at it's best – flowers blossoming, fruits ripening and our gardens rich in their wealth of great produce. At The New Mill, we have developed menus that reflect the best of the season and that you will love.



## PAN SEARED HALIBUT WITH COCONUT VELOUTÉ

I have chosen a recipe this time that is simple to prepare and satisfying as well as really tasty – enjoy!

### THE INGREDIENTS (per person)

- 6oz fillet of halibut
- Small bunch of micro watercress, washed
- Small bunch of micro rocket, washed
- 1 oz shaved coconut
- Dill, parsley & coriander
- Crushed lemon grass
- ¼ pint fish stock/double cream
- 2 oz breadcrumbs
- 1 oz pistachio nuts
- Dash of Malibu
- 2 tablesp coconut milk



### THE COOKING

1. Pan-sear halibut in a little olive oil & butter for three minutes. Keep warm.
2. Blend all herbs with nuts. Season with salt & pepper.
3. Place in oven at gas mark 5, 375F/190c. Bake for 10-15 minutes.
4. Place the fish stock in a pan & reduce by half. Add double cream, lemon grass, Malibu and coconut milk. Reduce by half & strain.
5. Drizzle coconut sauce onto a serving plate and place fish on top.
6. Mix a little oil with cress, lightly season and place on top with shavings of coconut. Serve and enjoy!

### WINE SUGGESTION

To complement the note of coconut as well as the halibut, we would recommend a wine such as Verdicchio Classico 'Casal di Serra' (Umani Ronchi) or 'Esencia Divina Albarino', Rias Baixas, both of which are fresh and easy-drinking as well as being perfect with fish.

## THE NEW MILL RIVERSIDE RESTAURANT ~ SPECIAL EVENTS

### JULY

#### Thurs 16th

**For Ladies Who Love to Lunch: Pink Picnic £28.50**

The pink picnic! Inside or al fresco, this lunch party has been created for Breakthrough Breast Cancer and is an event that promises great fun in the name of fund raising. A fabulous auction and pink raffle are just two of the activities organised to punctuate the proceedings. Pink bubbly on arrival will be followed by a specially developed pink-themed three course lunch and we are expecting all the ladies to wear at list a bit of pink (there will be a prize for the best dressed lady!)



### SEPTEMBER

#### Thurs 10th

**For Ladies Who Love to Lunch: Fit for Life £28.50**

Personal trainer, Fiona Williams, will be joining us for a presentation on fitness. Forget the lycra and lipstick that repels many of us from the gym, Fiona creates programmes for women of any age and in accordance with their abilities and personal goals. At this lunch, she will share her passion for increasing confidence, self esteem and emotional strength through fitness to achieve life changes, all with enthusiasm and fun.

#### Thurs 17th

**Wine Dinner: Perrin et Fils ~ Return of the Rhône Rangers £69.50**

What better time to explore the Rhône Valley than in the company of one of the most dynamic producers from the region. Owners of the world- renowned Chateau de Beaucastel in Chateauneuf du Pape, the Perrins' insistence on the highest standards and an ingenious marriage of tradition and technology has allowed their wines to express their terroir superbly.

Join us for a gourmet evening and specially developed three-course dinner created to show the wines in all their glory. Wallow in all of their exuberant flavours and, after much deliberation, decide on your favourite Rhône. Rasteau or Vinsorbes or, maybe the Vacqueyras. By coffee, even the most ardent of New World wine enthusiasts will admit they have come home to real wine.



### OCTOBER

#### Thurs 22nd

**For Ladies Who Love to Lunch: Dinner Party Master Class with Head Chef, Colin Robson-Wright £28.50**

He's back by popular demand! Clearly, we love to see Colin 'front of house' rather than hidden in the kitchen as this one has been organised as a request from many! Colin will be conjuring his magic before us, demonstrating how to create a splendid three-course dinner party menu that looks like hours have been spent in the kitchen but is in fact easy and a joy to prepare. Accompanying wines will be recommended and then, we will all enjoy the dishes prepared for lunch!

### NOVEMBER

#### Thurs 19th

**Wine Dinner: Beaujolais Beckons £69.50**

This evening will include Beaujolais Nouveau – it would be rude not to given the timing! But, it's reputation can be somewhat tainted, so our evening will explore the offerings of the region and will choose a selection to delight the most eclectic of tastes – think Brouilly and Chiroubles, Fleurie and Saint Amour, Juliéas, Morgon and Moulin-à-Vent; coming from one of the highest vine density regions in the world, we have plenty to choose from. Chef, Colin Robson-Wright will prepare dishes to pair beautifully with each wine and the cost includes a welcoming glass of the infamous Nouveau, fabulous three-course dinner and coffee.

### DECEMBER

#### Thurs 3rd

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

The perfect combination: a little light shopping and a lovely lunch. Our exclusive pre-Christmas shopping event once again 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.

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 it's 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:

Telephone  Email  Post