

THE NEW MILL TIMES



ISSUE NO. 47 SPRING - SUMMER 2009

NEW RESTAURANT MANAGER & SOMMELIER AT THE NEW MILL

This winter we have been delighted to welcome Keith Adams to the New Mill as our new Restaurant Manager. He joins us after twelve successful years as Restaurant Manager at Brookfield Hotel in Emsworth on the south coast.

A qualified Sommelier whose past roles reflect his passion for wine, Keith says he was eager to join us at The New Mill because of our wine list and its fine reputation.

Married with two children, he is looking forward to meeting you all

and sharing his passion for wine with you.

In the New Year we will be delighted to present an amazing offer to all you wine buffs whose New Year's Resolution was to drink less but better wine.

See our article, 'Confessions of a Sommelier' to take advantage of this unprecedented offer, a bakers dozen of our finest wines at 25% off, only until the end of March 2009.

The New Mill's General Manager, Stephen Farrell, with new Restaurant Manager & Sommelier, Keith Adams



WHAT'S NEW?

Watch out for new menus. In January, we are introducing a selection of gorgeous new dishes which focus on fresh and seasonal as always, but have also been created to revitalise, energise and take into account the



odd tight waistband, see adjacent. We all make New Year's resolutions, but eating healthily should never be a compromise or drab. Also, taking us from Winter to Spring and using the very best ingredients that the changing seasons have to offer, we are introducing dishes that are simple but stunning, created to emphasise the natural flavours of the primary ingredients, alerting all your senses to the pleasures that eating good food should always bring. New menus will be brought to your table as of March.

DIARY OF EVENTS

Further details on the back page & our website. Details can be emailed to customers as each event approaches.

Feb	Fri 13th Sat 14th Wed 18th	Pre-Valentine's Dinner Valentine's Dinner Wine Dinner: A Brave New World
Mar	Thurs 12th Sun 22nd Sun 29th	Ladies Who Love to Lunch Club: Floral Design for Spring Time Mothering Sunday Lunch Our First British Summer Time Lunch
Apr	Sun 12th Thurs 16th	Easter Day Lunch Wine Dinner: Billecart Salmon Champagne
May	Thurs 14th	Ladies Who Love to Lunch Club: Exclusive Jewellery Design
Jun	Thurs 18th Sun 21st	Wine Dinner: Italy: The Finest Wines You Have Never Heard Of! Fathers Day Lunch
Jul	Thurs 16th	Ladies Who Love to Lunch Club: The Pink Party for Breakthrough Breast Cancer

RESOLUTION MENU

After the excesses of the festive season, what better way to greet the New Year than to try our new Table d'Hote menus? At the New Mill, our fixed price menus have always proved very popular and this year's will be no exception. Designed to help you shake off all those extra mince pies and welcome the Spring leaner and fitter.

Head Chef, Colin, has added his own unique twist to some New Mill favourites to deliver the same great flavours but maybe a little lighter and healthier.

These special Table d'Hote menus will be available Monday to Friday,

lunch and dinner with either two or three course options to suit your appetite and they are priced so that the only part of you that won't feel the pinch is your wallet!

Join us at the New Mill in 2009 for our renowned two Rosette à la carte menu or let us help you keep that New Year's Resolution with our New Year's offering to help you get ready for all those Easter Eggs! The Table d'Hote menu is available until 31st March 2009.

TABLE D'HOTE LUNCH MENU
2 courses £10
3 courses £15

TABLE D'HOTE DINNER MENU
2 courses £15
3 courses £20





CHEF'S TABLE

By Colin Robson-Wright,
Head Chef

WINTER

Winter seems to be with us a long time. The festivities of Christmas

behind us and the cold, dark days seem to stretch relentlessly ahead, with little sign of the promise of spring. But each season brings its own joy and the harshness of the British weather can bring with them their own particular pleasures: the crackling fire greeting our arrival, the fragrances emanating from the kitchen ~ roasting parsnips, slowly cooking pork belly with sweet apple sauce and warming compote of winter berries awaiting a dollop of Grand Marnier cream. Love all the seasons and their particular characteristics and joys.

Seared Diver Scallops & Puy Lentils with Roasted parsnip Puree

This recipe, one of my favourites at the moment, looks stunning on the plate, is absolutely gorgeous and has the bonus of being quick and easy – an ideal dinner party starter – perfect!

(Recipe for one person - increase ingredients according to the number of guests).



THE INGREDIENTS

(per person)

- 3 cleaned fresh scallops
- 2 small tubs Japanese cress/watercress
- 1 teasp balsamic vinegar
- Olive oil and butter for cooking
- Juice of 1/2 lemon
- Sprinkle sea salt
- 2 tablesp puy lentils, cooked in 1/4 cup red wine sauce

FOR PUREE

- 1 parsnip
- Pinch each of coriander, salt, & pepper
- Handful of chopped parsley
- 1/4 cup double cream
- 1/4 cup milk

THE COOKING

1. To make the puree, simmer all the ingredients for 1/2 an hour and blend until smooth. Keep warm.
2. Dry scallops in kitchen towel.
3. Mix together oil, lemon juice and sea salt for cress dressing
4. Sear scallops in hot oil for 30 seconds on each side, add a small knob of butter and a little lemon juice and quickly baste the scallops.
5. Arrange parsnip puree across plate in vertical lines and over the top, add one horizontal line of lentils in red wine sauce, placing scallops on the top.
6. Mix cress into dressing and arrange on plate
7. Finally, drizzle the dish with balsamic vinegar. Serve and enjoy!

CONFESSIONS OF A SOMMELIER

NEW YEAR BRINGS IN FINE WINES AT GREAT PRICES

There is something I want to share with you. Apparently it's good for the soul, confession that is.....Anyway, here goes..... cue expectant hush.....My name is Keith Adams and I love wine. No, let me re-phrase that: I LURVE WINE!!!



Absolutely adore the stuff in all its gloriously myriad forms and despite having the constitution of an infant I cannot get enough of it. It's not about the volume but the range. It should be available by prescription (in small quantities, of course). A glass of good wine comforts and restores, it delights, it teases and flirts. It makes a good meal great, it welcomes friends and generally makes life bearable. What's that truism? 'A day without wine is like'well, you know the rest.

This New Year, I would like to share my passion with you. At the New Mill, we are renowned for our outstanding wine list. Don't just take my word for it, we have many unsolicited testimonials to prove it!

In the first three months of the year we are offering you the chance to drink better for less. A special feature of our wine list will be a bakers dozen of fine wines for 25% off our usual list price.

It no longer needs to be a special occasion to trade up. So whether it is a thoroughbred white Burgundy, the glory that is Condrieu, our racy Pinot Noir from Oregon or a classic from Bordeaux, I cannot wait to compare notes with you.

So join me in the early months of 2009 and maybe we can introduce you to a new experience or at least hold those winter blues at bay.

COMPETITION

As further encouragement we are offering a Magnum of Champagne to the most original entry to complete the following phrase in not more than 10 words :

"A day without wine is like....."

Answers to be emailed to Keith@thenewmill.co.uk by Friday 13th February 2009. The winner will be notified by Friday 27th February.



Keith Adams during his first Christmas at The New Mill, ready to share his fine wine expertise.

FINE WINE OFFER: THE ADAMS DOZEN.

To celebrate the New Year and to mark the arrival of our new Restaurant Manager, Keith Adams, we are delighted to offer a dozen of our finest Wines at 25% off their usual list price. Some you may recognise, others are a little off the beaten track. All have been specially selected by Keith to highlight the quality and diversity of our award winning list. We are sure that these gems will prove irresistible and give you the chance to keep your regular New Years Resolution of drinking less but better!

WHITES

Bin no.	Wine	list price	offer price
41	Verdicchio Classico 'Casal di Sierra' Umani Ronchi '06	24.50	18.37
264	O'Leary Walker Watervale Riesling, Clare Valley, '05	24.50	18.37
71	'Esencia Divina' Albarino Rias Baixas '06	28.50	21.37
293	Nuthouse Chardonnay Argyle Winery Oregon '03	42.00	31.50
703	Condrieu 'La Petite Cote' Domaine Cuilleron '05	66.00	49.50
392	Puligny Montrachet 1er Cru Les Folatieres' '05	78.00	58.50

REDS

613	Saumur Champigny 'Les Poyeux' '06	25.00	18.75
56	Cerasuolo di Vittoria, Planeta, Sicily '06	28.00	21.00
261	O'Leary Walker Shiraz Viogner, Clare Valley '04	30.00	22.50
409	Chateau Patache D'Aux, Cru Bourgeois Medoc '85	66.00	49.50
314	Volnay 1er Cru 'Clos des Chenes' Dom. Thomas '02	68.00	51.00
63	Contino Estate, Vina del Olivio Reserva, Rioja '98	75.00	56.25

Offer price available on these wines until the end of March 2009.

STRICTLY LATIN WINES FROM ARGENTINA



With the pound in freefall and people's purse strings tightening we thought a little Argentinian passion would cheer you all up. The reds are big, bold and spicy and the whites are sumptuous, rich and vibrant. More importantly they offer great value for money and are improving in leaps and bounds every year as the massive investment over the past 10 years starts to bear (grape) fruit.

Argentina is the world's 5th largest wine producer, twice the production of Chile but still only 2/3 of the

production of the South of France. Production has increased by 25% in the last couple of years alone and exports to the UK have rocketed by over 20% in less than 2 years. Most of the best vineyards are in the land-locked region of Mendoza in the foothills of the Andes – a quite spectacular part of the world. The grapes were imported as long ago as the 16th Century by the Spanish and over the centuries most of the normal European grapes have been planted.

THE CHAINE DES ROTISSEURS

In June 2008 we were delighted to host a dinner for the Chaîne des Rotisseurs. Forty local members joined us by the river on a warm evening for a special summer event.

The Chaîne des Rotisseurs is an international gastronomic society whose members appreciate wine, cuisine and fine dining. Members of the local Bailliage are part of a world wide organisation of over 25,000 members in 90 countries dedicated to bringing together both professional and amateurs in the field.

Head Chef, Colin Robson Wright and his busy team rose, magnificently, to the occasion. The visiting gastronomes were treated to a Champagne and Canapé reception by the river followed by an unforgettable four-course menu with specially selected wines to accompany each course.

The event, hosted jointly by the Solent and Thames Valley Baillages of the Chaîne was a resounding success. We were proud to have the opportunity to welcome the diners whose presence bore testimony to Colin's wonderful food.

Chaîne representative, Bob Hughes, returned in December to present a certificate of appreciation in recognition for 'Excellence of Cuisine and Service' to our kitchen brigade under the direction of Colin, ably supported by Mark Elvin and Darren Whelan.



The wines themselves are wonderful. Go for Malbec, particularly at this time of year. The big, spicy character of this originally Bordeaux grape is perfect with game – particularly venison in a rich sauce. Of course Argentinian reds are also great with beef. On The New Mill's menu we have Charolais Beef and Peppercorn Saddle of New Forest Venison, both these dishes are made for these rich and robust reds. On the white front one of our current favourites is the Torrontes grape. Originally from the rainy north of Spain it has found its home in Argentina producing ripe, expressive wines that are fantastic with food, particularly fish dishes like monkfish and tuna. One of the

best producers around is Bodegas Lurton. Francois Lurton, as you might have guessed, is a Frenchman – his knowledge of both Old and New World production results in wines that have great quality, ripe fruit, finesse and elegance that is so often lacking in other New World wines.

Argentina is an exciting country to enjoy wine from and as the vines get older and more established the quality will only improve. It is a country with a great culinary tradition and they now have wines to match. A powerful combination that we recommend you explore.



FEBRUARY

Fri 13th - Pre Valentine's Dinner £49.50

By popular demand, it seems that one Valentine's evening is not enough! For those whose diary or work commitments don't allow for the 14th to spend an evening devoted to romance with their loved one, we offer an alternative night, providing the same attention to every intimate detail to wine and dine with the one you love in an evening created to delight

Sat 14th - Valentine's Dinner £59.50

Love is in the air: the official evening of romance and intimacy with our specially developed menu, created with more than a touch of passion. Our Valentine's Dinner includes a glass of champagne to start the evening with a fizz and a beautiful red rose to leave with. In between, our food will complement the mood...the rest is up to you!

Wed 18th - Revelstoke Wines – A Brave New World £69.50

Fabulous wines from the New World to tempt your jaded palates, we are showcasing the best that the New Worlds innovative techniques combined with traditional wine-making knowledge has produced. Richard Household from Revelstoke Wines, has long been a champion of small, family run wineries across the New World and is fortunate to count many of them as friends too. His belief in them and support for their wines in our very competitive market place speaks volumes for their quality. The subject of New World wines can be a mine field where so many can flatter, merely to deceive and mass produced bulk wines are a travesty. With an anecdote to suit every occasion Richard will guide us through the evening introducing each wine to accompany a delightful four-course dinner. His infectious enthusiasm for the subject will demonstrate that small, but perfectly formed wineries are

worth seeking out.

MARCH

Thurs 12th - Ladies Who Love to Lunch Club £28.50

Exquisite but simple floral design for Spring Time. With Spring flowers coming into bloom to shrug off Winter in favour of some gentle warmth, what better time to learn to arrange and display floral arrangements with a difference. Our expert florist will demonstrate how to create beautiful arrangements for the home, for Mother's Day, Easter or just for pleasure. A lovely Spring menu will complement the theme, created especially for the occasion by Head Chef, Colin Robson-Wright.

Sun 22nd - Mothering Sunday Lunch £28.50

A lovely family lunch to give mum a real treat in warm, relaxed surroundings. A gesture 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.

APRIL

Sun 12th - Easter Day Lunch £28.50

A traditional Springtime Sunday lunch for all the family. As the garden throws off its Winter garb in favour of new blooms, come and enjoy the tastes of this season's fresh ingredients and

celebrate Easter. Children under 10 can enjoy lunch for half price and will receive an Easter egg.

Thurs 16th - Billecart Salmon Champagne £79.50

A Springtime Champagne Dinner has become a New Mill tradition and this year will prove no exception. What better way to welcome the return of the sun than with a celebration with bubbly? This year, we are delighted to show case the marvellous wines of Billecart Salmon, a well established firm based in Mareuil-sur-Ay, still family-owned after three centuries - a rarity amongst the Grand Crus.

Their reputation is second to none in regard to the quality of their wines especially since they have avoided the temptation to become a global brand: a trap many of the unwary and greedy have succumbed to. Chef's thoughtfully designed and meticulous presented menu will prove, once again that fine Champagne is a great food wine. Watch out for the Demi Sec, it is a tour-de-force!

MAY

Thurs 14th - Ladies Who Love to Lunch Club £28.50

Our guest speaker is a jewellery designer who creates distinctive pieces using natural gemstones. Jewellery is created to both enhance the individual's natural attributes and to include stones that

evoke positive, restorative properties significant to the individual. Example jewellery pieces will be available and the properties of the different gemstones explained. A fascinating subject and some gorgeous pieces, all prior to one of Colin's specially prepared menus for ladies who love to lunch.

JUNE

Thurs 18th - Italy:- The Finest Wines You Have Never Heard Of! £69.50

From Italy, the land of a thousand varieties, we are delighted to bring you some undiscovered gems. Guided by Sergio de Luca, Oeneologist from our specialist Italian suppliers, Enotria, we will take you on a tour of the bye-ways of Italian wine. With so much to choose from it will be hard to know where to start! Another winning gourmet dinner will be the wonderful backdrop to new taste experiences and by the end you will never bother with Pinot Grigio again! Leave your preconceptions at the door and let Sergio convince you that all the wine you will ever need can be found in Italy!

Sun 21st - Father's Day Lunch £28.50

It's dad's turn for the attention and to take a day of the weekend's chores, exchanging them instead for a wonderful lunch on the riverside. Dads also take away a small token of our appreciation and children under 10 can enjoy lunch for half price.

JULY

Thurs 16th Ladies Who Love to Lunch Club £28.50

The Pink Lunch Party! Created for Breakthrough Breast Cancer, this event promises 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 menu and we are expecting all the ladies to wear at least a bit of pink.

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)

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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.

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 _____

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