

NEWS RELEASE

THE NEW MILL AT EVERSLEY INTRODUCES NEW MENUS FOR ALL TASTES

June 2009

Local riverside restaurant, The New Mill in Eversley, has announced today the introduction of an entirely new set of menus, including the launch of a seven-course tasting menu and also a £15 two-course lunch menu.

The new menus have been written by head chef, Colin Robson-Wright to incorporate all that is best about British summertime and all the dishes have been created to delight the taste buds with ingredients that are fresh, seasonal and wherever possible, locally-sourced.

With the exception of Sunday, diners at The New Mill will be offered 'Chef's Menu of the Day': £15 and £20 at lunchtime and £20 and £25 at dinner, for two and three courses, respectively. Example lunchtime dishes include confit chicken leg, buttered pak choi, bacon and red wine jus; smoked haddock and leek risotto with poached egg with parsley oil; and baked English goats cheese in couscous with warm tomato and courgette salad.

The New Mill's Cindy Duffield, said, "At lunchtime in particular, we recognise that customers want to enjoy a quick lunch with prompt and friendly service. The riverside setting and character of the The New Mill provide a wonderful respite from the hustle-bustle of everyday life as well as really great food for reasonable prices." She added, "Our idyllic location feels like we are a world away but we are also just 15 minutes from Reading or Bracknell and only 10 minutes from Wokingham centre."

For those who have the time and persuasion for a more indulgent lunch, The New Mill is introducing a fabulous seven-course Tasting Menu. At £59.50, the menu provides diners with an amuse bouche, followed by asparagus and pea soup, tartare of sea trout and monkfish, seared canon of lamb with fondant potato, greens and warm ratatouille dressing with pinot noir and rosemary

jus. Chef's pre-dessert, a chocolate delicie with salted ice cream with sesame tuille and toffee sauce and finally, a selection of cheeses to round off the feast!

In addition, the restaurant is also offering it's fine dining À la Carte menu for which Robson-Wright has become renowned; and a terrific three-course Sunday Lunch for £24.50.

Duffield concluded, "Regardless of the mood, time available or budget, we can satisfy the most eclectic of tastes, and all in this wonderful setting: there are no other local restaurants that can offer what we have here"

Background Information on The New Mill

A restaurant since 1973, The New Mill is steeped in history and still retains a working waterwheel and the corn grinding equipment at the heart of its Grade II listed building. Its English heritage is complemented by an idyllic, tranquil riverside setting, nestling on the banks of the River Blackwater, surrounded by scented gardens and eight acres of countryside.

Catering for over 120 diners, The New Mill offers modern English menus developed to capture the essence of the season, using fresh, locally-sourced ingredients to produce simple but fabulous and innovative dishes. An award-winning wine list balances the food and The New Mill also provides a magical setting for weddings, hosting over 70 each year.

For further information, please visit our website – www.thenewmill.co.uk or contact:

Cindy Duffield/John Duffield at The New Mill Riverside Restaurant on 0118 973 2277/2105. Email: cindy@thenewmill.co.uk or john@thenewmill.co.uk

