

NEW MILL Times

ISSUE No. 42 CHRISTMAS 2006

Christmas

SPECIAL CHRISTMAS & NEW YEAR 2006 EDITION



• Idyllic surroundings of the New Mill Restaurant.

In a blink of an eye Christmas is almost upon us once more

I am really looking forward to seeing you all at the New Mill for my first Festive Season here. We will be decking the halls, trimming the trees and building up the log fires to assure you of the warmest Yuletide welcome.

The "old place" has seen many a Christmas, 429 to be exact, and we are all working as hard as ever to ensure that this one will live up to our finest traditions of hospitality. Echoes of Christmas past seem to seep from the very walls to mingle with our celebrations at this, the highlight of the year.

Whether you are planning a quiet intimate dinner, a family meal or a festive corporate occasion the New Mill will be an enchanting venue as always.

Our renowned Head Chef Colin Robson-Wright has been pouring over his collection of recipe books seeking inspiration from Christmas past and present to bring you the finest the season has to offer. Whether you are looking for traditional fare or something a little unusual to tempt your taste buds, he has ranged far and wide to source ingredients to make his Yuletide menus a veritable cornucopia of delight.

Throughout December we will be offering our ever popular 'a la carte' menu, our grill menu and our delightful festive menus to make sure that we have something to suit everyone this coming winter season.

At this busy time of the year please book early to avoid disappointment. The booking form can be found on the back page with the usual terms and conditions. Naturally, I am always available to discuss any special requirements and make suggestions for the ideal wines to accompany your festive celebration.

My first few months at the New Mill have passed in a whirl. I have been touched by the warmth of your welcome. I hope that you will join us so that we can make the New Mill the highlight of your celebrations this Christmas.



• The New Mill Restaurant at Christmas.

DIARY OF EVENTS

Throughout December

Tue	5	Christmas Menus start	
Wed	6	Chateau Musar Dinner	£65.00
Fri	8	Dinner Dance	£49.50
Sat	9	Dinner Dance	£49.50
Fri	15	Dinner Dance	£49.50
Sat	16	Dinner Dance – fully booked	
Fri	22	Jazz by the River – a la carte evening	
Sun	24	Christmas Eve Family menu	£27.50
Mon	25	Christmas Day lunch	£88.00
Sat	30	Dinner - set menu	£27.50
Sun	31	New Years Eve Dinner Dance	£90.00

The New Mill will be closed on 26th, 27th, 28th and 29th December and 1st, 2nd and 3rd January

Dinner Dances

New Mill Dinner Dances are an ideal way for groups to celebrate the Christmas season. Parties up to 10 in number can order from the special menu on the night, whilst larger groups will need to arrange their selection in advance. Pre-dinner drinks will be served in the Old Mill and dinner will follow in the Riverside Restaurant. Music during dinner will be provided by Geoff Hiscott's duo and after dinner "The Experience Disco" will keep you dancing in the Mill Room until 1am. See the Diary of Events above for dates and inside for full menus.

Stephen Farrell
General Manager



THE NEW MILL
~ Restaurant on the River ~



Book early for the ever popular Dinner Dances throughout the month. See inside

Christmas Party Menus

These special menus are available for groups of six or more and only one menu should be chosen for the whole party.

MENU A

Cream of leek and potato soup with pesto and cream

Salmon and smoked Trout terrine
with saffron, asparagus and herb dressing

Red Snapper with spinach, pak choi, wild mushroom
and garlic cream sauce

Traditional roast Turkey with all the festive trimmings

Christmas pudding with Brandy sauce

Black cherry mousse in a brandy snap basket

Freshly brewed coffee or tea and mince pies

£26.50

MENU B

Dovetail of Melon with lychee and apple compote on mint syrup

Orange, smoked Duck and avocado salad with raspberry vinaigrette

Traditional roast Turkey with all the festive trimmings

Lamb cutlets with garlic, shallot and tarragon cream sauce

Profiteroles filled with cream on butterscotch sauce

Christmas pudding with Brandy sauce

Freshly brewed coffee or tea and mince pies

£29.50

MENU C

This menu is available for lunch and dinner and is ideal for parties up to 15 in number. This menu must be booked in advance and larger parties may use it in a restricted format by prior arrangement.

Cream of tomato and orange soup with tarragon

Red onion and goats cheese tartlet with vintage balsamic

Chicken liver parfait with berry chutney

Salad of Gravaadlax with smoked Trout mousse and
lemon and dill vinaigrette

Roast fillet of Halibut with Lobster and saffron sauce

Traditional roast Turkey with all the festive trimmings

Confit of Duck with smoked bacon and sage jus

Pepper stuffed with roasted vegetables and cous cous
on tomato and sweet chilli coulis

Profiteroles filled with cream and topped with butterscotch sauce

Christmas pudding with Brandy sauce

Mango and passion fruit mousse in a brandy snap basket
on raspberry sauce

A selection of Farmhouse cheeses

Freshly brewed coffee or tea with petits fours and mince pies

£33.50



Dinner Dance Menu

Sweet cured Salmon on spinach and fennel salad with chive and lime vinaigrette

Game terrine with berry chutney and vintage balsamic

Gorgonzola and pear tart with mixed leaf salad and truffle and lentil dressing

Assiette of Melon with lychee and apple compote and sweet syrup

Roast fillet of Salmon on saffron and herb mashed potatoes with ginger and Lobster cream sauce

Traditional roast Turkey with all the festive trimmings

Braised shank of Lamb in red wine, garlic and rosemary jus served with parsnip and potato puree

Asparagus and pea risotto topped with crispy leeks and warm gazpacho and soya dressing

Black cherry mousse laced with Kirsch in a brandy snap basket

Iced strawberry and chocolate parfait with two sauces and berries

Vanilla brulée with a compote of blueberries and a nutmeg biscuit

A selection of Farmhouse cheeses

Freshly brewed coffee or tea, petits fours and mince pies

See Diary of Events for dates



Festive Canapés

Canapés are a great way to start your celebration and will be served with aperitifs. Canapés must be pre-ordered and will be charged at £4.00 per guest.



Arrival Drinks and Festive wine selection

If required (and we recommend this for larger parties), we can arrange for a welcome drink to be ready for your party on arrival i.e. Champagne, Kir Royale, Bucks Fizz or Mulled wine. If you would also like to arrange your wine selection in advance we would be pleased to fax, e-mail or post you a copy of our festive selection. Our full award winning wine list is available on our website: www.thenewmill.co.uk

Christmas Day

Early booking is essential for luncheon on Christmas Day. The menu includes traditional Turkey and also some new dishes created by our Head Chef Colin Robson-Wright and his brigade. On arrival we shall be offering a complimentary glass of Champagne or non alcoholic fruit punch. Children under 10 will be charged half price.

Christmas Day Luncheon Menu

Cream of field and wild mushroom soup with a Goats cheese crouton

Assiette of Melon topped with mulled wine and port sorbet

A plate of smoked Salmon with asparagus and avocado panacotte with basil puree

Pheasant, smoked Duck and Quail salad on a bed of chard and rocket topped with crispy noodles, vintage balsamic and elderflower vinaigrette

Warm Salmon and Crayfish tartlet with coriander oil

Seared fillet of Sea Bass on fennel, celery and leek ragout with wild mushroom and truffle cream sauce

Roast bronze Hampshire Turkey with all the festive trimmings

Roast saddle of New Forest Venison with Dauphinoise potatoes, caramelised red onion, roasted garlic and beetroot jus

Spinach and pea puree risotto topped with a bundle of asparagus with yellow bean dressing

Home made Christmas pudding with Brandy sauce

Crème brulée with a compote of cranberries and sweet basil syrup

Rich chocolate tart with vanilla bean ice cream and pistachio nut syrup

A selection of Farmhouse cheeses

Freshly brewed coffee or tea, mince pies and petits fours

£88.00

Christmas Wine Recommendations

It's a real worry, isn't it? What to drink at Christmas with the festive feast.

At The New Mill we are justifiably proud of our Wine List, winner of the 2005 AA Restaurant Guide Wine list of the Year. Sourced from around the world our wines are chosen by one criterion. Quality is the only thing that counts to us. We are never impressed by grand reputations or the vagaries of passing fashion. With this in mind there's much to choose from. It has always been a mystery to us why the fine wines of Alsace are so unfashionable. We are proud to offer an excellent selection including the wonderful Cuvée Frédéric Emile Riesling from Trimbach. A wine with weight and acidity to partner your festive first course superbly. If White Burgundy is more your style you cannot go far wrong with something like the delightfully mature Montagny 1er Cru from Trebuchet et Chartron. A bit of bottle age has softened its acidity into a well rounded wine, delicious with white meats.

As you all know the Wild Turkey is a native of North America. What better wine to accompany your Hampshire Bronze this year than Americas own grape variety, Zinfandel. It has the weight and complex flavours ideally suited for Turkey and game. Whilst there are many examples available one of the most widely acclaimed is the 'Lytton Springs' from Ridge. This single vineyard example from Sonoma county, Northern California, is a finely balanced wine. Ridge rein in the varieties natural exuberance and retain a refreshing acidity to make it ideal for roast meats of all kind.

What better way to round off the repast than with a glass of dessert wine. The 'stickies' have always been popular at the New Mill and we offer an enticing selection by the glass. The Côteaux du Layon from Langlois Château is excellent whilst the Château Richard from Saussignac is the perfect foil for Christmas pudding!

These are just five examples from our huge selection of over 250 bins so if none of these take your fancy I'm sure we can find something that will.

Whatever you drink this Christmas, drink it with friends, with pleasure and with just the hint of moderation! A full list of our wines is available on our website www.thenewmill.co.uk

New Year's Eve Band



Once again we have the amazing Otis B. Driftwood soul and jazz band, so this year we can recreate the same great atmosphere as last year. They will be ably assisted by the Experience Discothèque to ensure that all tastes are catered for. The evening will start with a Champagne reception from 7.30pm with dinner being served promptly at 8.15pm. Dress code will be lounge suit or black tie and carriages should be booked for 1am.

New Year's Eve Dinner Dance Menu 2006

Gravaadlax and smoked Salmon with potato and chive salad and lemon and basil puree

Duck, Pigeon and Venison terrine wrapped in smoked bacon with berry chutney and vintage balsamic served with toasted brioche

Ribbons of Melon topped with Gin and tonic sorbet on lemon syrup

Haggis, neeps 'n tatties

Fillet of Halibut on Lobster mashed potatoes with rich saffron, dill, garlic and Chablis sauce

Medallions of Beef fillet on truffle and garlic mash with wild mushroom and coarse grain mustard sauce

Open ravioli of Goats cheese with artichoke and leek ragout and basil cream sauce

Crème fraiche and whisky cheesecake with a compote of apricots and mango

Rich double chocolate torte with orange sorbet and vanilla sauce

Raspberry brulee with mixed berries and a shortbread biscuit

A selection of Farmhouse cheese

Freshly brewed coffee or tea and petits fours

£90.00



Room at the Inn

Special rates at the Casa Dei Cesari Hotel

The Casa Dei Cesari Hotel situated in the next village of Yateley has 45 en suite bedrooms. They are offering our customers a special rate for Christmas weekends and New Year's Eve including breakfast. All rates are subject to availability. So why not grab a taxi and take advantage of a very good deal.

For reservations call 01252 873275.



DECEMBER Opening Times

Restaurant

Lunch 12 - 2pm Mon, Tues, Wed, Thurs, Fri & Sun
 Dinner 7 - 10pm Mon, Tues, Wed, Thurs, Fri, Sat & Sun
 (Sunday 9pm last orders)

Grill Room

Lunch 12 - 2pm Mon, Tues, Wed, Thurs & Fri
 Dinner 7 - 10pm Mon, Tues, Wed, Thurs (and Fri 22nd December)

We are open all day Sunday from 12.30 till 9pm

Private Dining Facilities

If you are looking to give your Christmas party that extra special feel, why not book one of our private rooms for your exclusive use. Please see below for details of room capacity and hire charges and remember that for larger parties the Mill can be booked on an exclusive use basis. For further details and to check availability please call on 0118 973 2105.



THE NEW MILL

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The River Room

Maximum number of guests 40, minimum 30.
 Room hire charge £150.



The Mill Room

Maximum number of guests 24, minimum 12.
 Room hire charge £100.



The Corn Store

Maximum number of guests 8.
 Room hire charge £50.

Christmas Party Booking Conditions

1. Only one menu may be chosen per party unless previously arranged with the New Mill.
2. Provisional bookings may be made by telephone but must be confirmed by returning the booking slip below either by fax or by post.
3. The New Mill reserves the right to charge for the total number of places booked unless advised of any reduction in numbers no later than 48 hours prior to the date of the booking.
4. For bookings of 6 guests or more a deposit of 50% of the menu value is required no later than four weeks prior to the date of the booking.
5. Deposits are only refundable (subject to a 10% administration fee) on cancellations made 7 days prior to the date of reservation and subject to spaces being re-sold.
6. Reservations for Christmas Day and New Year's Eve require the full payment at the time of booking.
7. All prices quoted are inclusive of VAT. Gratuities are entirely at your discretion.

Further copies of this newsletter are also available on our website:
www.thenewmill.co.uk

CHRISTMAS PARTY BOOKING FORM

Contact Name.....

Company Name (if applicable)

Address

..... Postcode

Tel: Work Home

Date reservation is for

Riverside Restaurant Grill Room

Time of arrival No. of guests

Menu selected A B C Canapés

Arrival drinks Wine order in advance

Christmas Day New Year's Eve Dinner Dance

Deposit enclosed (where applicable) £

Account to be settled by: Cash Cheque

Credit Card Account (by prior arrangement only)

I agree to abide by the booking arrangements outlined above

Signature

Date.....