

THE NEW MILL TIMES

ISSUE NO. 43 SPRING 2007



Wheel of Change at The New Mill

Welcome to the first 2007 edition of the New Mill Times. With the new season and the sense of the coming Spring dawns, the New Mill enters a new phase of its own. The end of 2006 saw The New Mill change ownership, being purchased by business partners and long-term catering and hospitality entrepreneurs, Sean Valentine and John Duffield. The two were attracted to The New Mill for two reasons; the first being what all of our customers already know and love about the restaurant: its idyllic riverside setting; and the second being its very unique potential and perfect timing to take it to the next phase in its development. Sean and John bring to The New Mill tremendous energy and enthusiasm as well as very relevant expertise. Their intention is to capture what is already great about the restaurant: its location, ambiance, traditional charm and its reputation for fine wine and good food and to evolve and enhance those core and historically successful qualities.

Over the next few months, customers will witness a gradual change that will optimise all that is good about the restaurant. The Riverside Restaurant, Garden Room, Mill Room and Bar will all undergo sympathetic refurbishment. The ambiance will continue to be relaxed and informal but will be complemented by elegance and sophistication. The New Mill will realise its potential as the quintessential English riverside restaurant. Resident head chef, Colin Robson-Wright, has already begun working with his talented team and with help of Fellow Master Chef of Great Britain and executive development chef, Steven Saunders, to develop new menus that focus on simplicity and the use of fresh, local and where possible, organic ingredients, bringing to our tables innovative and flavoursome Modern English dishes with influences of the Mediterranean and Asia. Greater choice is also going to be available in

the menu in the form of À la Carte, Table d'Hôte and outstanding Set Lunch menus, affording diners the opportunity to indulge in delicious lunches, sumptuous suppers and gourmet dinners, all at realistic prices and of course, accompanied by wines from our award-winning cellar. Regular customers will also be delighted to hear that the entire existing team of staff are still in place and working together to improve the overall service for customers as well as the objective of achieving a much-coveted 2 AA rosette accreditation within just 18 months. Change is afoot at The New Mill, but Sean and John acquired the restaurant because of everything all of its customers love about it, so we think that the enhancements planned will bring greater enjoyment to the entire New Mill experience and that its visitors will see it as

'a very special place indeed'.

DIARY OF EVENTS		
Further details on back page		
March	Thurs 15th	Ladies Who Love to Lunch Club
	Sun 18th	Mothers' Day Lunch
	Wed 28th	Wine Dinner: Left Bank vs Right Bank
April	Sun 8th	Easter Sunday Lunch
	Wed 18th	Prestige Wine Dinner: Champagne Bollinger
	Sun 22nd	St Georges Day Lunch with Jazz by the River
May	Thurs 10th	Ladies Who Love to Lunch Club
	Sat 26th	Gala Casino Royale Charity Ball
June	Wed 6th	Wine Dinner: Hidden Gems of Burgundy
	Sun 17th	Fathers' Day Lunch
	Wed 20th	Royal Ascot Experience
July	Wed 4th	American Independence Day BBQ & Hog Roast, with a Ravenswood Californian Wine
	Thurs 19th	Ladies Who Love to Lunch Club
August	Sun 12th	The Glorious 12th - Grouse Season Lunch

WHAT'S NEW?

To be a regular section within The New Mill Times, we could have devoted this entire edition to the 'What's New' section! Nevertheless, watch out for the new website due for completion this month, which beautifully illustrates this quintessential English riverside restaurant as well as providing all the information needed on special menus, wine lists and forthcoming events.
www.thenewmill.co.uk



Just an Appetiser....

The new menus are underway, but just to give you a flavour of what is coming, the following should set the taste buds a-tingling.....

Seared Dived Dorset Scallops with Choi Sum in the Shell, Spiced Coconut Froth & Lemongrass (Steven Saunders Signature Dish)

Saddle of Wild Hampshire Venison, Crisp Rosti, Wilted Garden Spinich & Reduced Juniper Juices

Confit of Old Spot Pork Belly, Spiced Home-Grown Apples, Cider Juices & Cracking





MEET STEVEN SAUNDERS

Our executive development chef, Steven Saunders consults at The New Mill, working with head chef, Colin Robson-Wright and his team on menu innovation, culinary techniques and skills training, to help us continue to innovate and consistently stimulate our taste-buds. A Fellow Master Chef of Great Britain, Steven is renowned for his passion for all that is fresh and organic. A celebrity chef, hosting a wealth of TV and radio programmes as well as publishing a multitude of books worldwide, Steven's accolades are further extended to include his own Michelin-starred and 3 AA Rosette-awarded restaurant, two concept restaurants and international consultancy with some of the world's leading hotels. Steven's presence at The New Mill is a regular occurrence and in every case, a highly energised one!



TODD THE TEDDY RAISES £130

In our first foray into raising fund for the Air Ambulance, we added a little something extra to the fabulous January wine dinner. Guests were invited to guess the name of the most adorable, cuddly and homeless teddy, submitting £5 for the privilege of doing so. £130 was raised for Air Ambulance and 'Tod the Teddy' found a loving home.



OUR ADOPTED CHARITY

Throughout The New Mill's new calendar will be several events organised to raise funds for charity. We have elected to 'adopt' The Thames Valley & Chiltern Air Ambulance Trust as our charity, simply because of the phenomenal life-saving service that it offers.

The trust is a charity that receives no funding from the NHS or from the National Lottery, but relies entirely on sponsorship, donations and fundraising activities to meet the running cost of £1.2m per annum.

The yellow-liveried Bolkow 105 helicopter carries a full range of life saving and medical equipment and two fully qualified paramedics, transporting one patient at a time, with the ability to treat and care for in the air.

The helicopter is operated in daylight hours and is on call seven days a week. The value of the Air Ambulance is in being able to bring the benefits of rapid paramedic intervention to a medical situation in order to give primary care and then airlift patients, if required, to the most appropriate hospital.

A small, flexible and highly manoeuvrable helicopter, the Air Ambulance can also reach areas that ground vehicles could not, such as remote rural areas, golf course, railways, waterways etc: an inspirational service to be applauded in its concept and one that truly deserves our help. Watch out for forthcoming charity events, the Gala Casino Royal Charity Ball, being the pinnacle for this year.



MUSINGS FROM THE RIVER BANK

By Stephen Farrell, General Manager

The recent lifting of the hose pipe ban must have come as a great comfort to those gardeners amongst you who watched in distress as last summer took its toll on the lawns and flower beds. It was a thought often in my mind during those rare, quiet moments seated beneath the oak watching the river glide by silently; the notion that thousands of gallons of water a day pass by the gardens but there's not a drop to be had for the lawn.

The Blackwater has been much in my mind recently. She is a constant presence in our lives at The New Mill. She was there long before us, was our *raison d'être* four hundred years ago and can still be a demanding neighbour too. At the end of November, she reached her highest levels for twenty

years. We left one Sunday evening feeling like Noah and family with half the gardens and car park under water and the Mill stream lapping against the defiant sandbags protecting the back door. In truth, we knew not what the dawn would bring. We returned in the morning to see that she had relented and the crisis had passed but not before valuable lessons had been learned.

The privilege of working in this beautiful place comes with many responsibilities. Our 'Riparian' duties to control the flow and level of the river afford us the priceless chance to attune ourselves to her moods. There are those who buy recordings of the soothing sound of water as a blessed relief to the stresses of modern life. We simply need to step outside to listen to the serenity of this precious constant in our lives.

~o~

The other immutable constant in our lives is The New Mill's commitment to the highest levels of service and the warmest of welcomes to our guests. Someone once told me, "it is called 'Hospitality' because that's what we do". The personal dimension to our work for our customers is paramount. We cannot help but to take it personally. The change in ownership has merely sharpened our keen appetite to maintain and improve the highest standards of hospitality. Whether it's 120 guests for a wedding reception or a quiet supper with a loved one, we will be relentless in our efforts on your behalf.

This quirky old building is a very special place indeed. Those of us who are lucky enough to work here feel its warmth and are keen to share that gift with you. In the coming year we hope that, for whatever reason you may come to The New Mill, you will enjoy your moment by the River. But the bench under the Oak is mine!



A CLUB FOR LADIES WHO LOVE TO LUNCH

We've called it a 'club', but there are no formal membership rules to adhere to, simply the unspoken and mutual objectives of meeting up every other month - schedules allowing - to take pleasure in one another's like-minded company, meet new friends and old and enjoy an exquisite, relaxed lunch and a couple of glasses of wine. What could be nicer? Pop the dates in your diary – its lovely to have something like this to look forward to and on each occasion, we will add that little something extra, by introducing you to a guest speaker who we hope will add a touch of sparkle to your day – a pleasant interlude all round.

SNOW FINALLY FALLS IN FEBRUARY!

We didn't get a white Christmas, but just as the somewhat confused Spring flowers were popping up, the snow finally arrives. Already a spectacular setting, the snow brings to the restaurant an almost ethereal beauty; certainly serene, until the inevitable introduction of the latest member of kitchen staff...our very own 2007 snowman.



COMPETITION: HOW BIG? HOW MUCH?

The old adage says that 'size doesn't matter' but clearly in the case of chef, Jason Woods, it does! The Christmas season saw Jason fishing 50 yards upstream from The New Mill and undoubtedly winning the award for 'catch of the day' with this 37" long pike.

For a magnum of fine champagne, guess the weight of our watery resident (the pike, not Jason) and email your answer to Stephen@thenewmill.co.uk by 31st March 2007. The nearest or first correct answer will be notified by 14th April 2007 and published in the next issue of New Mill Times (May 2007).

CHEF'S TABLE

By Colin Robson-Wright,
Head Chef

With the clocks moving forward, a new light glistens over the morning dew, leading us into a longer day with the promise of a touch of warmth and some very special ingredients to come; with the likes of flounder, spring cabbage, rhubarb, blood oranges, kumquats and purple sprouting coming into season. I would like to share with you, two recipes that I think reflect the tastes and influences of the season, both of which we use at The New Mill Restaurant.



Pan Seared Flounder with Buttered Wild Mushrooms, Prawns & Purple Sprouting



1 ½ lb flounder skinned
2oz unsalted butter
2 oz prawns
2 oz washed wild mushrooms
½ lemon
1 glass white wine
1 small bunch parsley
1 small bunch dill
salt & pepper
4 oz purple sprouting

1. Place flounder on a tray, coat in seasoned flour, gently tap to remove excess
2. Warm a tray, grease with 1oz butter; add flounder and gently grill for 3 minutes. Place in oven at 200c for approximately 5 minutes
3. Remove flounder from pan and add remaining butter; mushrooms, herbs, salt & pepper. After 2/3 minutes, add wine, lemon juice and herbs
4. Boil purple sprouting for 4 minutes in salted water; remove, coat in butter and season
5. Warm flounder under grill for 2 minutes then top with mushroom and prawns.

Ragout of Purple Sprouting Spring Cabbage topped with Confit Belly Pork edged with Seared Scallops

1 lb belly pork
½ pint olive oil
1 whole garlic clove
1 spring thyme
6 spring cabbage leaves
1 purple sprouting, blanched
½ cup double cream
salt & pepper
5 scallops



1. Season the belly pork, place into a pan with all the olive oil, thyme and garlic and gently confit for ¾ hour to 1 hour
 2. Remove the pork and rest for 5 minutes
 3. Finely chop the spring cabbage, onion, blanched purple sprouting and gently cook in olive oil with a little butter and cook without colour/sweat the vegetables to create a ragout
 4. Add double cream and reduce for 2-3 minutes then gently season to taste
 5. Season scallops and sear in quite a hot non-stick frying pan with a splash of olive oil and butter
- Warm up ragout, put scallops under grill for gentle warming, place pork in oven for 6 minutes at 200c. Place spoonful of ragout mix onto a plate, top with crispy belly pork, add scallops around plate and divide with a little warm red wine sauce.

THE NEW MILL RIVERSIDE RESTAURANT ~ SPECIAL EVENTS

March

Thurs 15th Ladies Who Love to Lunch Club £28.50

Our very own Executive Development Chef and Creative Director, Steven Saunders, will be our guest speaker and host this luncheon. A Fellow Master Chef of Great Britain, Stephen has many accolades including numerous restaurateur awards, co-writing 'Ready Steady Cook' numerous television appearances and published books. He will be sharing with us, anecdotes of his many chieving experiences and some of his culinary insights.

Sun. 18th Mothers' Day Lunch £27.50

A lovely family lunch to give mum a real treat in warm, relaxed surroundings. A token of appreciation will be 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.

Wed. 28th Wine Dinner: Left Bank vs Right Bank £65.00

Richard Household, managing director of Revelstoke Wines, will take us through some stunning wines from the Medoc, St Emilion and other famous Bordeaux Appellations. This is a wonderful opportunity to taste and compare different styles of great Bordeaux alongside a bespoke menu designed by our chefs at The New Mill.

April

Sun. 8th Easter Sunday Lunch £27.50

A tradition, Springtime Sunday lunch for all the family. Hopefully, the sun will shine on us and the new season's blooms, abound the gardens. Come and enjoy! Children under 10 can enjoy lunch for half price and will also receive an Easter Egg.



Wed. 18th Prestige Wine Dinner: Champagne Bollinger £85.00

Bollinger representative and master of wine, Rod Smith, will take us through this clear, powerful and elegant range, proving that one can drink just champagne with every course through dinner.



"I drink it when I'm happy and when I'm sad.

Sometimes I drink it when I'm alone.

When I have company I consider it obligatory.

I trifle with it if I'm not hungry and drink it when I am.

Otherwise I never touch it - unless I'm thirsty."

Madame Jacques Bollinger

Sun. 22nd St Georges Day Lunch with Jazz by the River £29.95

Join us in a special Sunday Lunch prepared to celebrate England's national day and it's patron saint. Lunch will be accompanied by the smooth rhythm and swing of our live jazz band.

All ladies luncheons commence at midday and are inclusive of an aperitif, wines and lunch.

All wine dinners commence at 7.45 for 8.15 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

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

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THE NEW MILL



May

Thurs 10th Ladies Who Love to Lunch Club £28.50

With guest speaker, interior designer, Mandy Ogden, of The Sunshine House, this luncheon will provide an insight into those special finishing touches that make the difference in our homes, as well as the opportunity to relish Chef's special menu, just for the girls.

Sat.26th Gala Casino Royale Charity Ball £95.00

Glamour, cocktails, elegance and fun casino: a fantastic mix of luxurious ingredients, all shaken but not stirred to create this exclusive, spectacular event. Sumptuous canapés, a prestige buffet, live entertainment, charity auctions and a smattering of 007's most salubrious characters help to recreate the Bond atmosphere at this black tie event. Bookings for tables of ten will enjoy a 10% discount.



June

Wed. 6th Wine Dinner: Hidden Gems of Burgundy £65.00

Master of wine, Philip Goodband, will take us off the highways and into the

byways of the Burgundy region, introducing us to and providing considerable insight into little known but fine quality wines.

Sun. 17th Fathers' Day Lunch £27.50

It's dad's turn to be pampered and what better way to celebrate this special day than a wonderful family lunch by the river. All dads receive a little something extra (not necessarily the bill) and children under 10 can enjoy lunch for half price.

Wed. 20th Royal Ascot Experience £47.50

An opportunity to do Royal Ascot in style. Arrive at The New Mill at 10.00am for a glass of Pimms in the garden, accompanied by a Dixie jazz band, followed by an exclusive brunch at 11.15, prior to departure to the races at 12.45.

July

Wed. 4th American Independence Day BBQ & Hog Roast Super £65.00

Organised in conjunction with our friends at Ravenswood Californian Wine, this evening promises to be one of much conviviality and high spirits. Come and enjoy American Independence Day and savour the sunshine and delights of Northern Californian wine with Ravenswood's Joel Peterson.

Thurs 19th Ladies Who Love to Lunch Club £28.50

Guest speaker to be confirmed.

August

Sun. 12 The Glorious 12th - Grouse Season Lunch £27.50

We intend optimising the opportunity of this, most quintessentially English of shooting seasons by preparing a Chef's special lunch. Come and enjoy the best of this season's ingredients, and the first of the grouse.

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).

I understand that there will be a cancellation fee of £25.00 per person should I cancel less than 48 hours before the event.

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:

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