

THE NEW MILL TIMES



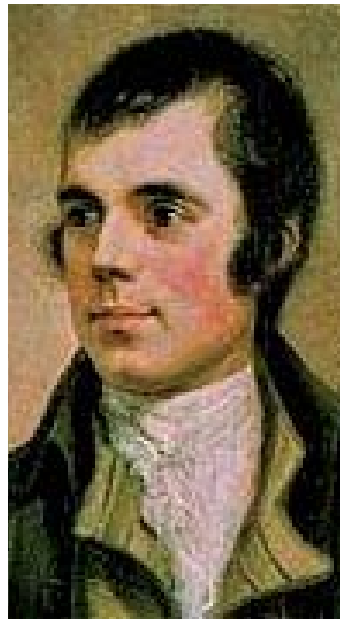
ISSUE NO. 46 AUTUMN 2008

BURNS NIGHT SUPPER

BURNS NIGHT SUPPER: A SCOTTISH FEAST OF AN EVENING

Prepare yourselves to celebrate the immortal memory of Robert (Rabbie) Burns in true style. The evening's thoroughly Scottish entertainment will be complemented by a fine menu. The haggis will be accompanied by bashit neeps an' champit tatties washed down by a wee dram or two. A dessert of tipsy laird should see off any notions of sobriety. Honouring the haggis, our very own piper and squeeze box duo will punctuate the evening's events with Selkirk Grace, addressing the haggis and attempting to teach us some Scottish dancing (personal experience indicates that the Highland fling might be a better description) as well as encouraging a rousing rendition of Auld Lang Syne and generally ensuring our sides ache with laughter.

A chance to get together and make merry, to enjoy good company, great food and celebrate the life and works of the great Scottish poet, our Burns Night Supper is definitely one to put in the diary.



WHAT'S NEW?

Christmas! The concept might not be new, but our new 2008 Christmas brochure is now available as a download from our website – www.thenewmill.co.uk or in traditional format (please telephone Sue Norwell on 0118 973 2277/2105 and she will pop one in the post to you). Peruse the pages to immerse yourself in the spirit of Christmas, stoke your appetites wandering through the menus and indulge in the warmth that exudes from each page.



THE WEDDING PARTY

By Stephen Farrell,
General Manager

As General Manager at The New Mill for over two years now, I have watched with pleasure as our wedding service has grown. Undoubtedly, our location is a considerable attraction to the prospective bride and groom. The stunning riverside setting with the dappled sunlight through the trees, glinting off water, provides an unrivalled air of romance. A beautiful

backdrop for photographs that will provide the everlasting memories of such a special day. We recognise the appeal of such an idyllic location, of holding the wedding ceremony in a building steeped in such heritage and old English tradition and charm. This provides us with a wonderful offering to our betrothed couples but so much more is required to ensure that the most special of day's lives up to its expectations and it is in that area that we continue to strive to excel.

What sets us apart as a wedding

venue of distinction and what encourages the most feedback from our happy couples and their guests is the service that we provide. We recognise the importance of the

day and that whilst we host over 80 weddings each year, every single one is individual, with their own exclusive needs and special requests. We plan *continued on page two...*



DIARY OF EVENTS

Further details on back page

Sept	Thurs 11th	Ladies Who Love to Lunch Club
	Wed 17th	Wine Dinner: Chateau La Gatte
Oct	Wed 22th	Life of a Celebrity Chef with Steven Saunders
Nov	Thurs 13th	Ladies Who Love to Lunch Club: Exclusive pre-Christmas shopping
	Wed 19th	Wine Dinner Chateau Camplazens
Dec	Mon 1st	Christmas Menus begin
	Thurs 4th	Christmas Parties
	Fri 5th	Christmas Parties
	Sat 6th	Christmas Parties
	Thurs 11th	Christmas Parties
	Fri 12th	Christmas Parties
	Sat 13th	Christmas Parties
	Thurs 18th	Christmas Parties
	Fri 19th	Christmas Parties
	Sat 20th	Christmas Parties
	Wed 24th	Christmas Family Menu
	Thurs 25th	Christmas Day Lunch
Sun 28th	Sunday Lunch Set Menu	
Wed 31st	New Year's Eve Party	
Jan	Thurs 15th	Ladies Who Love to Lunch Club: New Year, New You
	Fri 23rd	Burns Night Supper
	Thurs 29th	Dinner & Dancing Night
Feb	Fri 13th	Pre-Valentine's Dinner
	Sat 14th	Valentine's Dinner
	Wed 18th	Wine Dinner: Dipping into New World Wines

Please note that the The New Mill restaurant will be closed on 26th, 27th, 29th and 30th December 2008 as well as 1st and 2nd January 2009.



FOCUS ON: CHATEAU CAMPLAZENS

Susan and Peter Close, a couple from the North of England, have always had a passion for good food and wine. When their children had grown up and flown the nest, they decided to follow their life-long dream of owning a vineyard and the challenge of producing good quality wines.

Following several years of research and visits to many countries, Susan and Peter decided on the Languedoc region of Southern France, recognising its great potential to produce stunning wines; and in 2000, they found their dream vineyard, Chateau Camplazens, in Coteaux du Languedoc, La Clape.

The name is derived from Roman times. The area was used as a rest stop between land campaigns on the main land and the sea. On La Clape, they made wine, set up camp and generally had a good time: Camplazens literally translated means 'Camp (of) Pleasure'. The name had to stay!

Covering 111 hectares, Chateau Camplazens came with a handsome collection of old vines, including some 60-year old Carignan. Today, the Close family's mission is 'to develop the potential of La Clape to produce rich, full-bodied red wines that reflect the tastes and aromas of the special micro climate that is the Languedoc (northwest mountain breezes, the sea mists of the Mediterranean and 3000 hours of sunshine a year combined with cool, wet winters). Varieties produced include Grenache, Syrah as well as Voignier, the Carignan and a vin de pays called Marselan (a cross between Cabernet Sauvignon and Grenache) all culminating in a fascinating mix of traditional and innovative styles of wine.

The Chateau Camplazens' hosted wine dinner is scheduled for 19th November 2008.

CAMPLAZENS MAIN CHARACTERS

Syrah: In youth, a spicy, fruity, sometimes smoky and meaty wine that shows plenty of tannin. Slow to age, at maturity the wine can display complexity and incredible layers of flavour (revolving around blackberries and black plums) a smooth, silky texture and wonderfully spicy aromas. Yum, yum!

Grenache: Full, robust flavours of dark plums, prunes and pickled cherries, often overlaid with dusty, almost earthy characters and hints of aromatic spices. Mellow skin tannins and a high sugar content give it warmth and richness.

Carignan: Rich in colour and high in tannins, it complements the Grenache well since it has greater acidity and lower oxidative levels, helping it to age.

Marselan: A cross between Grenache and Cabernet Sauvignon, Marselan is a dense, rich wine with a full silky mouth feel, a striking standalone wine or an ideal blending partner with Syrah.

Voignier: A rare and exotic variety that is full-bodied with a bouquet of peaches, apricots and pears; and a floral quality like no other.

FOOD & WINE MATCHING

By Sean Valentine

For those gastronomes amongst you there can be no greater pleasure than choosing the perfect marriage of the finest wine with exquisitely crafted food. Many restaurants, sommeliers and wine merchants would have you believe that this is a highly difficult, mysterious and skilled qualification that few can master. It is in fact a very simple process and if you follow a few simple rules your lunch or dinner will be even more enjoyable. Most importantly of all, taking a bit more time and trouble to choose the right wine with your favourite dish is great fun. There is nothing pretentious about it; it is all about enjoyment and we love our food and wine.

Classic pairings like Sauternes and foie gras, oysters and Muscadet work because the flavours complement each other. The rich foie gras marries perfectly with the unctuous, sumptuous nectar that is Sauternes. Whereas the feel good treat that are oysters are further enhanced by the vibrant, fresh Loire white wines.

It is all about balance – think of a see saw! If you choose the Peppered Saddle of Wild New Forest Venison you need a wine that will balance those strong, delicious flavours. There's no point having a small child at one end of the see saw if you have a full grown adult at the other end – that will only end in tears. The ideal wine for the venison would be a spicy northern Rhone, with lashings of pepper, spice and sweet syrah fruit. Whereas, if you choose the wonderful Char grilled Yellow Fin Tuna you will need a wine with more subtlety and plenty of elegance and finesse. If you are in a red mood, then a pinot noir would be perfect, particularly from New Zealand. These wines have lovely balancing acidity, soft tannins and vibrant strawberry, cherry fruit. Perfect! If you would like a white then the same principal applies. Look for a wine with good acidity, elegance and finesse. A good dry Riesling springs to mind – not some awful liebraufuel but a top quality Alsace, Mosel or New Zealand.

The main point about choosing the right wine with the right food is to have fun – experiment. It may go a little wrong from time to time but it is much better to try new combinations than stick to the same wine time and time again. We at The New Mill are passionate about our food and wine and are happy to recommend ideal combinations anytime.



- THE WEDDING PARTY continued from page one

each wedding carefully, marrying from our own considerable experience with attention to every last detail and total empathy as well as a good measure of enthusiasm. In essence, we aim to ensure that the perfect days' events run smoothly, with every element, exceptional, creating magical memories to be treasured for years to come.

Our civil wedding services are held with panoramic views of the river. Wedding breakfasts are hosted in the Riverside Restaurant, decorated in the individual style chosen by the bride and groom. Menus are prepared using seasonal, fresh

and locally sourced food and are developed with our betrothed especially for them.

The New Mill is a very special place indeed and the response from our wedding parties over the last two years is that we have helped to make their special day exceptional and such praise for such important events is most appreciated.

If you are planning that special day, whether for ten or one hundred guests, call us now to see how we can make it a truly unforgettable day.

DANCE THE NIGHT AWAY

The long dark nights of January are to be relieved on the 29th by an evening of romance and flirtation, of rhythm and swing and the ultimate in party dancing. Our professional dancing couple will entertain us with the fabulous dancing skills and then teach our diners how to do the same! The Rumba, Cha Cha and Jive take centre stage on this evening, to be accompanied by a wonderful but light three-course dinner and wine: a great night for all and something else to look forward to after Christmas!



STEVEN SAUNDERS: THE ESSENTIAL INGREDIENTS

Joining The New Mill's team in November 2006, Steven Saunders works with Head Chef, Colin Robson-Wright in the development of menus that epitomise his passion for all that is organic, fresh and simple. As Creative Director for The New Mill, Steven's influence can be seen not only in the development of our seasonal menus, but also in the presentation of the food itself and in collaboration with Colin, the development of our kitchen team to further hone their skills and sustain their enthusiasm for innovation and flair in their cooking.

But not everyone is aware of Steven's background and to this end, we thought we would provide you with a little insight here as well as a dinner hosted by Steven, during which he will not only be responsible for the dishes served for your enjoyment but also for punctuating the evening's events with his views of food and anecdotal references to his colourful life.

Providing just a glimpse however....Steven started his career at The Savoy in the 1970s as a management trainee and chef. In 1981 and at the tender age of 19, Steven was to be awarded the first of many accolades – that of 'Britain's Youngest Patron/Chef' – a title that has never been superseded.

At 23, Steven bought his own restaurant, 'The Pink Geranium' the launch of which won him 'Young Chef of the Year', 'Best Newcomer of the Year' and then in 1991, National Restaurant of the Year', as awarded by Raymond Blanc. He was also awarded the coveted Red Michelin 'M' and three AA rosettes for excellence.

The acquisition in 1997 of the Sheen Mill and its subsequent conversion into a modern brasserie saw further accolades including 'the Most Fashionable Restaurant Outside London' in 1998 by Condé Nast magazine.

Publicly, Steven has presented a vast number of TV and radio programmes, including launching the BBC's 'Ready Steady Cook' and regular slots on BBC One's Good Morning, Food & Drink, Good Food Live and Saturday Kitchen. In addition, he has 10 cookery books under his belt, selling over 750,000 copies.

An ambassador for British Organic and Free Range seasonal food, Steven also created the first ever organic catering company, 'Organica', achieving both accreditation and European certification. More privately, his reputation and creativity, have also secured him the opportunity to cook for Prince Phillip and Her Majesty the Queen many times.



To reserve seats/a table at the Dinner with Steven Saunders' on 22nd October 2008, please telephone Sue Norwell at The New Mill on 0118 973 2105/2277.

CHEF'S TABLE

By Colin Robson-Wright,
Head Chef

AUTUMN INTO WINTER

With summer past, although leaving many bright thoughts with us, autumn is here. Sun-filled early mornings still exist, with a slightly cooler touch and a sharp finish to follow, the colour range of food emulates the two extremes, with early light pinks, red orange and yellows, but darker tones coming in as the season's warm tones give way to welcome winter proper. Cooking techniques and eating habits take on a new direction: Autumn daylight may well be disappearing but new tastes are just beginning.



GOATS CHEESE TART WITH TWO SYRUPS & PESTO

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

THE INGREDIENTS

Balsamic vinegar
Apple juice
350g puff pastry
350g goat's cheese (cut into 12 x 1cm slices)
4 plum tomatoes
1 sprig thyme
2 red onions
1 glass red wine
1 tablesp brown sugar
Pea shoots, cress (or salad for garnish)
Olive oil
Red onion jam
Pesto



THE COOKING

1. First, make the syrups by boiling and reducing the balsamic vinegar by two thirds. Set aside to cool and do the same with the apple juice.
2. Slice red onions thinly, season and cook gently with a little oil until softened (5 mins).
3. Add wine, thyme and sugar. Simmer for 20 mins. Set aside to cool.
4. Slice tomatoes into three slices, cut off and discard skin from the two outer slices.
5. Season, sprinkle with thyme and olive oil. Place in a medium oven for about 20 mins. Cool.
6. Roll out the pastry and cut four 3" circles. Bake for 10 mins in a medium oven. Cool.

ASSEMBLING THE DISH

1. Spread the onion jam on each pastry circle, leaving a thin exposed edge.
2. Alternate slices of tomato and goats cheese around each tart base, overlapping each to create the shape of a fan.
3. Bake the tarts for about six mins in a hot oven, lightly melting the cheese.
4. Place the tarts on plates, garnishing with the shoots/salad and drizzle around with the two syrups and pesto. Lovely!

THE NEW MILL RIVERSIDE RESTAURANT ~ SPECIAL EVENTS

SEPTEMBER

Thurs 11th - Ladies Who Love to Lunch Club £28.50

Wed 17th - Wine Dinner: Chateau La Gatte £65.00

A firm favourite, we have the pleasure once again of enjoying the fabulous wines and stories of vineyard owner and wine maker, Michael Affatato: native New Yorker now residing in France. Michael will take us through the qualities of his wines as well as extolling on the benefits of Bordeaux.

OCTOBER

Wed 22nd - Life of a Celebrity Chef with Steven Saunders £65.00

NOVEMBER

Thurs 13th - Ladies Who Love to Lunch Club £28.50

By popular request, we will once again be opening our doors for a little light pre-Christmas shopping, bringing to your attention exclusive gifts for those who have everything, for those looking for something distinctive or just for you because you're worth it!

Wed 19th - Wine Dinner: Chateau Camplazens £65.00

A splendid selection of rich, full-bodied red wines from the Languedoc show case this evening as well as tasting notes and anecdotal stories from Peter and Susan Close, who took up the challenge of French wine-making in 2000. Their success is clearly evident in the wines which will accompany a fabulous three course dinner created to complement the region.

DECEMBER

Mon 1st - Christmas Menus Begin from £24.50

Why wait until December 25th? Celebrating this wonderful holiday season and Christmas cheer should certainly not be restricted to one day alone. Relish the ambiance steeped in festive tradition and savour the flavours that this season brings to our tables

with our wonderful Christmas Set Lunch and Dinner menus, £24.50 and £34.50, respectively.

Thurs 4th to Sat 20th - Christmas Parties £49.50

Throughout December, our Christmas Parties provide a perfect opportunity to eat, drink and be merry, celebrating Christmas in the convivial ambiance of The New Mill. Our Christmas party-goers will be greeted with warmth and a generous helping of Christmas spirit captured in seasonal aperitif. Our superb three-course Christmas party dinner will be served in the relaxed but elegant surroundings of the Riverside Restaurant or Oak Suite Marquee for larger numbers. Parties of up to 10 can order from our special festive menu on the night, whilst larger groups are asked to agree their selection in advance. The evening will culminate with The Experience Disco, keeping party-goers dancing until 1am.

Wed 24th - Christmas Family Lunch Menu £28.50

Christmas Eve: the presents are wrapped, but the children's excitement is barely contained! Relax, enjoying a wonderful lunch, preparing you for the full festivities of Christmas Day.

Thurs 25th - Christmas Day Lunch £95.00

A time for families and friends, for great food and a good deal of merriment. Ease yourself into our warm, relaxed atmosphere where the true spirit of

Christmas is enveloping, the food, plentiful and delicious and the service, exemplary. Our Christmas menu has been developed to appeal to the both traditionalists and those looking for a more contemporary festive alternative. On arrival, guests will be greeted with good tidings and our complements of the season: a glass of Champagne or soft drink of choice.

Sun 28th - Sunday Lunch Set Menu £28.50

A favourite, this lunch provides that little something extra in a time when the excitement of Christmas is dwindling, but we are not quite in the spirit of New Year's celebrations – gently unwind into what Sunday afternoons should be all about – a long, leisurely lunch.

Wed 31st - New Years Eve Party £95.00

Out with the old and in with the new! New Year's Eve at The New Mill captures that singular exhilaration and pleasure that comes this time of year. An outstanding three-course dinner, a great party atmosphere and live band entertainment make up the essential ingredients to a truly memorable night!

JANUARY

Thurs 15th - Ladies Who Love to Lunch Club £28.50

New Year's resolutions are made to be broken, or are they? Our guest speaker takes us through how to set achievable challenges for the way we look and feel

about ourselves.

Fri 23rd - Burns Night Supper £49.50

Celebrating Burns Night in style with a traditional menu, a few wee drams, and our very own lively Scottish piper and squeeze box duo, dancing and belly-aching laughter.

Thurs 29th - Dinner & Dancing Night £67.50

Join us for a fabulous three course dinner with cabaret. Not only will our professional dancers wow us with the honed skills and flair but they will also offer you the opportunity to learn to Rumba, Cha Cha and Jive. Dance training and a half bottle of wine per head included!

FEBRUARY

Fri 13th - Pre-Valentine's Dinner £49.50

Don't be put off by the date. This addition to our social calendar is included by popular demand. It seems that one Valentine's evening is not enough! For those whose diaries or commitments don't allow for an evening with their loved one on the 14th, we have created an alternative evening devoted to romance, in which the same attention to every intimate detail of the first will be enjoyed.

Sat 14th - Valentine's Dinner £59.50

Valentine's Love is in the air: an evening of romance and intimacy with our specially developed menu, created with passion. Our evening includes a glass of champagne to start the evening with a fizz and a beautiful red rose to finish with.

Wed 18th - Wine Dinner: Dipping into New World Wines £65.00

At this wine dinner, we intend showcasing the best that the new world's innovative techniques combined with traditional wine-making knowledge has produced – fabulous but little known wines to tempt your palette.

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

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