

THE NEW MILL TIMES



ISSUE NO. 45 SPRING 2008



BREAKING THE ICE ON COCKTAILS

A new addition to The New Mill's bar service is the introduction of cocktails. Whether a classic or modern 'concoction', the cocktails now on offer are going down a storm! We've started with a selection of seven of our favourites, but are more than willing to experiment! Breaking the ice on cocktails are the following:

Classic Champagne Cocktail £8.50. Dating back to 1850, this classic is timeless in its popularity and one sip is clear evidence as to why. Angostura, Courvoisier and Jacques Picard Champagne are perfectly blended for this elegant creation.

Dry Martini £6.50. Possibly the most famous and iconic of cocktails with so many variances on the theme. We have chosen the traditional mix of dry vermouth blended with Bombay Sapphire gin: stirred, not shaken!

Long Island Ice Tea £7.50. Another classic that is so far removed from

tea! Five white spirits are blended with a dash of cola and a hint of lime to create an easy-drinking, refreshing cocktail that slips down so easily but is packed with a punch.

Blushing Barmaid £6.50. Tastes embarrassingly good for such a simple blend of Campari, Amaretto and bitter lemon.

Southern Peach £6.50. Fruity, dry cranberry laced with Archers peach schnapps, Southern Comfort and a twist of lime: a real peach of a cocktail!

The New Mill Cream Dream £6.50. Our signature cocktail, a creamy, luscious combination of Baileys, Amaretto, Havana Club Anejo Especial, Kahlua and a dash of cream. Garnished with nutmeg and chocolate, it's opulence in a glass!

Bora-Bora £3.00. Although its namesake is a tropical Tahitian island, the word actually means 'peace', which is reflected in this delicious non-alcoholic blend of pineapple, grenadine and ginger ale.

DIARY OF EVENTS

Further details on back page

Jan	Wed 16th Thurs 17th	Wine Dinner: Annual Bin Ends Ladies Who Love to Lunch Club: New Year Skincare with Clarins
Feb	Thurs 14th Fri 15th Wed 20th	Valentine's Dinner Après Valentine's Dinner Wine Dinner: English Wine Revolution
Mar	Sun 2nd Thurs 13th Thurs 20th Sun 23rd	Mothering Sunday Lunch Ladies Who Love to Lunch Club: Bespoke Chocolateur & NEW MILLionaires Club Presentation Music on the Menu Dinner Easter Day Lunch
Apr	Wed 23rd	Wine Dinner: Champagne Brice
May	Thurs 1st Thurs 15th Thurs 22nd	Salsa, Tapas and Rioja Evening Ladies Who Love to Lunch Club: House of Colour Music on the Menu Dinner
Jun	Thurs 12th Sun 15th	Wine Dinner: Italian Showcase Fathers Day Lunch
Jul	Thurs 17th Thurs 24th	Ladies Who Love to Lunch Club: A Little Light Exclusive Shopping Opera on the Lawn
Aug	Sun 3rd	Family Hog Roast & BBQ with live jazz

MUSIC ON THE MENU

Following the phenomenal success of the Tenors Un Limited, who wooed and delighted us in November, The New Mill is going to play host to a number of rising stars of the music world. Punctuating the 2008 events calendar, 'Music on the Menu Dinners' will showcase the talents of musicians whose experience has already seen exposure in London's West End, the likes of Edinburgh festival and in many cases, television and radio. The light-hearted and often comedic entertainment will be melded with fabulous four-course dinners created and prepared especially for each occasion to complement the evening's theme. The first of the Music on the Menu evenings is scheduled for March, so watch this space. We will be providing updates on the exact

nature of the act and the proposed performance in the New Year, so keep an eye on your email and our website: www.thenewmill.co.uk



WHAT'S NEW?

Check out The New Mill website for updates and further information on all our forthcoming events, in particular, our 'Music on the Menu' dinners... New menus are being introduced in March to reflect the New Year and the flavours, textures and fresh, local produce offered by this season of change...keep an eye on your email for a personal update on wine dinners, lunches and other events that we believe would be of interest to you...



STANLAKE PARK - AN ENGLISH WINE REVOLUTION

In February, The New Mill's renowned wine dinner is showcasing the range of lovely wines from local vineyard, Stanlake Park, located in Hurst.

Stanlake Park's vineyard started life in 1979 when a small test area of vines was planted. Since then, the vineyard and its reputation have grown considerably. In 2005, the vineyard saw new beginnings when it was purchased 'on a whim' by current owners, Peter and Annette Dart. Peter, in particular, had a long-term passion for wine and the couple have completely immersed themselves in the processes involved in its production.

"Our objectives are simple ones," says Annette, "We want to produce wines of the best possible quality that positively play to the strengths of the cooler English climate. We also are developing a business that

is a hugely enjoyable lifestyle for our entire family." Refurbishment was the name of the game when the Darts arrived and extensive work has been undertaken to renovate the winery and modernise bottling and other processes. Nothing has been straight forward, but the Darts are now reaping the rewards of their efforts in their well loved 15 varieties of wine.

Great wine, it has often been said, starts in the vineyard and at Stanlake, there are now some 30,000 vines to create more grape varieties than any other English vineyard, the more well-known being Pinot Noir, Chardonnay, Bacchus and Gewurztraminer. Central to the wine-making process is Stanlake's resident award-winning winemaker, Vince Gower, who makes some of the best wines in

England, mainly for Stanlake Park, but also for several other vineyards who do not have the same extensive winery facilities available. On his 19th vintage at Stanlake, Vince is part of the tight-knit team who have in the main been there since the beginning and who have all stayed with the Darts since their purchase, sharing a like-minded passion for producing good wine: the atmosphere there is one of an extended family.

Worth a visit for its location and vista, as well as the wine, Stanlake Park marries rustic charm with modern technology. The winery, bottling and disgorging lines and barrels, as well as the Cellar Shop and tasting rooms are all housed in barns dating back to the 17th Century. In contrast, Peter and Annette have installed some of the most advanced wine-making equipment available, capable of handling over 200 tonnes of grapes every vintage. The estate comprises 120 acres of which 30 are devoted to vines and it's great to see them gracing the slopes of English countryside.

For more information on Stanlake Park, please visit www.StanlakePark.com or telephone 0118 934 0176



A NEW WINE LIST

By Stephen Farrell, General Manager

One of the finest traditions at the New Mill has always been the strength of our wine list, which has garnered much recognition culminating in the honour of being awarded the AA's 2005 Wine list of the Year. This winter season saw its successful re-launch with the inclusion of many new and exciting wines. Many hours of tasting and some heated debate has gone into selecting these wines for you. We believe that they are amongst the best of their type in the world.

Some are well known and some are from off the beaten track. Those that are renowned have been listed because we believe that they offer quality to match their lofty reputations. The unusual ones we hope will offer you a new experience.

However, with all of them we have sought out wines with individuality, wines that have something to say. Where appropriate we look for youthful zest, where possible we seek bottle age to bring out character. They complement our cuisine and will enhance your enjoyment. We believe that they show our passion and commitment to bring you the best.



WHO WANTS TO BE A MILLIONAIRE?

By Keith Cooper, Secretary, NEW MILLionaires Club

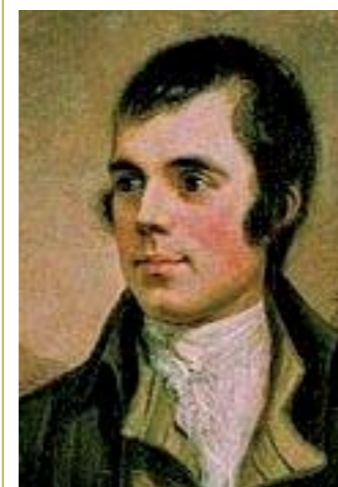
If you fancy the idea of making a million, then the NEW MILLionaires Investment Club may be just for you! The club meets at the New Mill Restaurant on the second Monday evening of each month and welcomes those keen to have some fun by speculating relatively small amounts on the stock market. Members range from relative experts to novices who just want to learn a bit more about investing and having some fun in the company of other members. You can choose your monthly investment to suit your own budget, from a minimum of £25 up to a maximum of £75.

The format is simple... just book ahead, turn up at 7.30pm and enjoy a lovely supper and a couple of glasses of wine. During the meal, we discuss our hot tips for buying and selling, before making our decisions.

So, if you're interested in coming along, then please contact Secretary, Keith Cooper, on 01276 33202 or e-mail kcooper.medlar@btinternet.com for more details.

HOW TO FEEL A MILLION DOLLARS EVERY DAY?

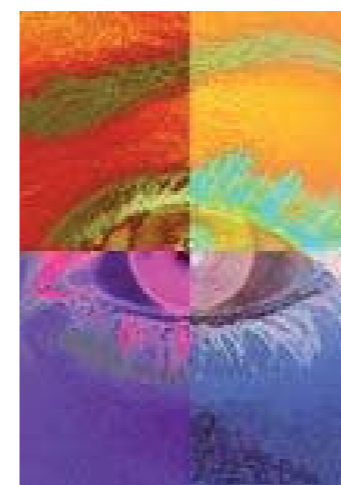
How many days of the year do you feel truly wonderful about what you wear? At the May 2008 'Ladies Who Love to Lunch', House of Colour image consultants, Alison Pritchard and Alison Riches will be on hand to demonstrate how to feel a million dollars every day. They will demonstrate and explain which colours will work to enhance each individual's natural colouring, promising an end result that is well groomed, fresh and bright, providing a facelift without the pain!



COMPETITION: A QUESTION FOR BURNS NIGHT?

Win a Magnum of Champagne

25th January celebrates the short life of Scottish poet, Robbie Burns, and it is on or near this night, the anniversary of his birth, that Scots and enthusiasts for his work, or simply those keen to celebrate in the style so synonymous with Burns Night 'Address the Haggis' and toast the immortal memory of 'Robbie Burns' with the odd wee dram (or perhaps copious quantities of the stuff, depending on your persuasion). Our question for this newsletter is 'when and where was the first recorded Burns supper?' If you think you know the answer and would like to win a magnum of champagne, please email your answer together with your name and telephone number to Stephen@thenewmill.co.uk by 22nd February 2008. The winner will be notified by 29th February.



In addition, 'body architecture' will be explained, demonstrating how it provides clues on what will work best to enhance one's better features and to understand how to dress not only for specific shape but also for 'who you are'. In essence, at this ladies lunch, there will be expertise, understanding and passion on how you can be the best of who you are, whatever your circumstances or age!



CHEF'S TABLE

By Colin Robson-Wright, Head Chef

THE COMFORT THAT SPRING BRINGS

Sharp cool mornings, crisp days with the clock moving forward, a new light glistens over the morning dew. With a touch of warmth to come, early Spring can be limited in the variety that it offers but it rewards us with some distinctive flavours. Some of the season's more prominent flavours include parsnip, swede, turnip, blood oranges, kumquats and rhubarb.

PAN - SEARED WILD PIGEON WITH CARPACCIO BEETROOT

One of my favourite recipes at the moment, this dish truly delights the taste-buds. The natural flavours of the pigeon are emphasised by the rich hint of truffles and the delicate contrast of the herbs...enjoy!



THE INGREDIENTS

- 1 pigeon breast
- 1 beetroot pickled in sugar vinegar for 6 hours & sliced as thinly as possible
- 1 tub Sukura cress or wild rocket
- 50g wild mushrooms marinated in truffle oil
- Balsamic vinegar, thyme, garlic rock salt, chopped rosemary
- 1 spoon hollandaise sauce
- 1 teaspoon balsamic vinegar
- Truffle oil

THE COOKING

- Spoon hollandaise on the serving plate
- Carefully place carpaccio beetroot in the middle of the plate
- Arrange the marinated mushroom with the hollandaise sauce
- Warm a pan and sear the pigeon off for 1 minute, 30 seconds on each side. Place in a moderate oven for 1 minute.
- Cut pigeon in half and rest it in the beetroot
- Top with Sukura cress or rocket
- Dress the plate by drizzling with oil & balsamic vinegar

THE NEW MILL RIVERSIDE RESTAURANT ~ DIARY OF EVENTS

JANUARY

Wed 16th - Wine Dinner: Annual Bin Ends £65.00

Join us for our annual foray into the nooks and crannies of the cellar to unearth those hidden gems that may have been overlooked. Our radical re-shaping of the list before Christmas means that this promises to be an evening of fine wines accompanied by an excellent menu from our Head Chef, Colin Robson-Wright.

Thurs 17th - Ladies Who Love to Lunch Club: Clarins New Year Skincare £28.50

Leading skincare and cosmetics house, Clarins, will be joining us to explain how to replenish our skin after the rigours of the Christmas festivities.

FEBRUARY

Thurs 14th - Valentine's Dinner £59.50

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 leave with.

Fri 15th - Après Valentine's Dinner £49.50

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 a second evening devoted to romance, in which the same attention to every intimate detail of the first will be enjoyed.

Wed 20th - Wine Dinner: English Wine Revolution £65.00

Raise a glass to English wine: the quality and quantity of grapes has improved dramatically and now we can celebrate the joy of fine wines on our doorstep, this evening hosted by local vineyard, Stanlake Park.

MARCH

Sun 2nd - Mothering Sunday Lunch £28.50

A lovely family lunch to give Mum a real treat in warm, relaxed surroundings. A token 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.

Thurs 13th - Ladies Who Love to Lunch Club: Master Chocolateur & Millionaires Club Presentation

At this ladies lunch, we have an unusual combination of two guest speakers. The first is a bespoke chocolateur who will take us through the joys of indulging in the finest of this more sinful treat; and the second is Keith Cooper of the NEW MILLionaires Club who will discuss the fun behind how to speculate to accumulate!

Thurs 20th - Music on the Menu Dinner: £95.00

Note the date in your diary! We have a short-list of fabulous talent to entertain us through dinner and will post the exact details on our website and via email as soon as all details are confirmed.

Sun 23rd - 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 also receive a Easter Egg.

APRIL

Wed 23rd - Wine Dinner: Champagne Brice £75.00

Our Champagne dinners are always great occasions and this one promises to be no exception. The Brice Family have owned land in Bouzy, south of Epernay

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.

RIVERSIDE RESTAURANT EST 1577

THE NEW MILL



since the 18th century. Although a small family concern, they are making a great reputation for themselves with their very innovative approach to the finest traditions of Champagne. They produce Grand Cru Champagnes from vines they own in four classic Grand Cru Villages. Unlike the Grande Marque Houses their wines are faithful to the terroir rather than a 'House style'. Accompanied by a special menu to tantalise your taste buds and show them at their very best, Champagne as it once was and still should be.

MAY

Thurs 1st - Salsa, Tapas and Rioja evening £65.00

Now anyone – yes, even you – can be a truly stunning salsa dancer, captivating those around you on the dance floor as well as having the time of your life! In this evening, you'll learn the basic steps, to get into a real rhythm with your partner, letting the music flow through you to enjoy the sheer joy that only dancing – and doing it well – can deliver. Come along and find your natural rhythm, moving to the Carnival, the Cha Cha Cha, the Mambo, Salsa and the ultimate... the Tango!

Thurs 15th - Ladies Who Love to Lunch Club: House of Colour £28.50

Our guest speakers, Alison Riches and Alison Pritchard will explain how to effectively use colour and to understand our own personal body architecture to feel and look a million dollars!

Thurs 22nd - Music on the Menu Dinner £95.00

Note the date in your diary! We have a short-list of fabulous talent to

entertain us through dinner and will post the exact details on our website and via email as soon as all details are confirmed.

JUNE

Thurs 12th - Wine Dinner: Italian Showcase £65.00

We are proud to present an evening of our fine Italian wines. Join us as we travel the length and breadth of Italy focussing on the exciting new wines added to our list. From the North East, though Piedmont and Chianti to The Marches and finishing in Sicily. The menu will reflect the finest traditions of these regions to complement these wines. The Italian section of our list has benefitted from a total makeover and we cannot wait to show it off to you. So brush up on your Barolos and grab a Gavi or two.

Sun 15th - Fathers Day Lunch £28.50

It's dad's turn for the attention and to take a day off the weekend's chores, exchanging them instead for a wonderful lunch by the river. All dads take away a small token of our appreciation and children under 10 can enjoy lunch for half price.

JULY

Thurs 17th - Ladies Who Love to Lunch Club: A Little Light Exclusive Shopping £28.50

A follow up to the Christmas luxury goods sale, this one will extend the theme of displaying luxury goods that no-one really needs but everyone wants to have, but with the Summer season in mind.

Thurs 24th - Opera on the Lawn £95.00

A warm evening dappled in Summer sunshine, tempered with champagne and seafood, all with the backdrop of a group of our most opulent and talented opera singers

AUGUST

Sun 3rd - Family Hog Roast & BBQ with Live Jazz £28.50

Relax in height of English Summer with a superb family lunch with Chef turning his hand to our hog roast and delights of a barbeque. A little light jazz will complete the gentle joy of this event.

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 _____

Postcode _____

Tel _____

Email _____

Please let us know your preferred form of communication:

Telephone

Email

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