

# Very special place indeed

Our weekly focus on an eatery, its chef and a favourite recipe, below

The New Mill  
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THE New Mill is stunningly beautiful – but luckily for diners, it doesn't have to rely on its looks alone. As well as being the perfect setting for weddings and never-to-be-forgotten occasions, it's also the perfect setting for never-to-

be-forgotten meals. But it doesn't have to be a case of a never-to-be-forgotten bill. Owners Sean Valentine and John Duffield are passionate about getting across the message they offer fine – two AA rosette – dining at affordable prices. Head chef Colin Robson-Wright puts his soul into making classy, stylish food, using local and organic produce whenever possible and serving good portions. Every member of staff gives impeccable but friendly service and puts their heart into creating a relaxed, comfortable atmosphere.

And celebrity chef Steven Saunders, a Fellow Master Chef of Great Britain, is on board as creative director, bringing with him boundless enthusiasm for “21st-century stylish, intelligent food” as befits this “old English restaurant that shouldn't have any nonsense about it – keep it simple, keep it fresh”.

The New Mill may have nestled on the banks of the River Blackwater for centuries, but this is a winning recipe for today. Diners can sink into



When you wander through to eat, it could be in the easy comfort of the Mill Room or in the restaurant overlooking the river and stunning grounds. When weather allows, you will find very few more beautiful al fresco settings anywhere.

Part of this is the unobtrusive, but fabulous 200-capacity marquee that makes

Aspire Hospitality and Aspire Special Events (spanning catering for the British Grand prix at Silverstone to a dinner party to remember in your home), this place may be old, but it's alive.

It is the stuff of dreams, but at the very heart is the restaurant and if you love fine food, it'll be your dream

## CHEF'S CHOICE – RECIPE

### Saddle of New Forest venison with beetroot, parsnip and chest-

- 6oz piece of Venison Saddle
- 1 good size parsnip
- 6 or 8 chestnuts, peeled
- 1 beetroot, cooked
- Redcurrant jelly
- 2 juniper berries, crushed
- 1 pint beef stock *and*
- 1 pint game stock (mix both together and reduce by half)
- 1 sprig thyme
- 1 sprig rosemary
- Salt and pepper

- 2 red onions
- 2 tablespoons red wine

**PEEL** the red onions, slice and cook with butter and olive oil. Add a little bit of salt and sugar. When soft, add two large spoonfuls of red wine, a sprig of thyme and cook for six minutes and leave to rest.

Drain the onion juices and put into a pan with some red wine and a small spoonful of redcurrant jelly. Reduce by half.

Add your beef and game

stock and reduce slowly by half.

In a small frying pan, with a little olive oil and butter, seal off your venison for 20 seconds on each side. Season with salt and pepper and place in an oven for eight to 10 minutes. Remove from the pan and rest.

Roast off your parsnips, which have been peeled and quartered, in olive oil and butter with some fresh herbs.

When the parsnips are nearly ready, add your chestnuts to the same pan and cook for

three to four minutes.

#### Assembling the dish

1. Fill a four-inch cutter with your red onion jam on a plate and remove the cutter.
2. Gently carve venison into five pieces and put on top of the red onion jam. Place your roasted parsnips and chestnuts rustic around the plate.
3. Chop up cooked beetroot, add to the sauce with a little balsamic vinegar. Gently warm and drizzle over the venison.
4. Serve with dauphinoise potatoes and winter vegetables.

