

The Old Thatched Bulletin

The Old
Thatched Inn



Gastro Pub, Adstock

Andy's Welcome

Dear customers & friends,

The last few weeks have seen us well and truly in the icy grip of winter and very little has been able to lure our frostbitten toes away from the log fire. However, despite the persistent snowfall and bitter winds, the unmistakable signs of Spring are in the air; the dawn chorus arrives earlier every day, the daffodils are resiliently pushing through the frosty ground, and the first buds are starting to appear on the trees.

The arrival of Spring brings plentiful reasons to visit us here at The Old Thatched Inn; Mother's Day and Easter are just around the corner and we will have tailored, seasonal menus that we hope will make the occasion even more memorable. We also have some special events taking place, including our first Wine Tasting Dinner of 2012 – continue reading for more details!

We hope to see you and your families soon over the coming season, and please do remember that our younger visitors are always welcomed with open arms and a menu that features good family favourites cooked with the freshest ingredients.

Warmest regards, as ever,
Andy & Lisa

Current News & Events

March's Wine Tasting Dinner

Our eagerly anticipated, first Wine Tasting Dinner of 2012 will be taking place on Thursday 15th March. This will be the first of three wine tasting dinners in 2012, and, in light of the huge success of the two events we ran last year, we have decided to make this one that little bit extra-special.

Not only will you have the pleasure of enjoying a sumptuous five-course meal with wines expertly selected to enhance every mouthful, but also the rare opportunity to meet the *grower* of said wines who will be travelling the 12,000 miles from *New Zealand* to join us in this very special evening.



Torea Wines and its vineyard are owned by Stuart Smith and his family, and are located at the head of the Brancott Valley on the southern side of the Wairau Plains in Marlborough, New Zealand. Established in 1982, Torea Wines takes its name from the Torea bird, or Variable Oystercatcher, an endangered bird native to New Zealand that happens to have made its home in the Torea Wines vineyard!

The staff at Torea Wines like the simple things in life and while wine can get pretty complicated – theirs isn't. Stuart and his family nurture great fruit and turn it into wine with the minimum of intervention, delivering delicious, authentic Sauvignon Blanc, Chardonnay, Pinot Gris and Pinot Noir with the minimum of fuss.

Whether your preference lies in a crisp Sauvignon Blanc or refreshing Chardonnay, this is, without doubt, an opportunity not to be missed. Numbers are limited so please contact us today to reserve your place at this special event.



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Mother's Day – Sunday 18th March 2012



It's that time of year where we take a moment to stop and appreciate everything our Mothers have done, do and put up with for us. From nurturing us as babies, to doing our laundry (and homework) as teenagers, to babysitting our own children while we start on our second bottle of wine, ponder the spaghetti hoops spattered on the kitchen wall and wonder how on earth Mum managed it all, our Mothers play an enormous part in our lives and should never be taken for granted.

So what better way to show your appreciation than to spoil your Mum with a delicious, three course meal from our special Mother's Day menu? Featuring a range of delectable dishes from Pan-Roasted Fillet of Salmon and Locally Sourced

Slow-Cooked Duck, to Classic Steak & Ale Pie, there is something to suit every palate. And let's not forget dessert – our devilishly delicious offerings include Pear & Apple Crumble, Lemon & Almond Tart and Chocolate Terrine, plus a selection of Homemade Ice Cream.

Make this a memorable Mother's Day with a visit to The Old Thatched Inn, although remember, in this case – Mum's *not* the word!

Winter/Spring 2012 Menu Highlights

Chef's Tip of the Season: Caramelised Oranges

With Winter Still upon us It's perhaps somewhat surprising that this sunniest of fruits is at its best this time of the year. Oranges supplied to the UK from Spain and other Southern European Countries are high in quality and low in price.

Buying Guide

Choose oranges that are firm and feel heavy (weightier oranges are juicier). Very large fruit can sometimes be less sweet and concentrated in flavour. Skin colour is not a sign of quality - untreated ripe oranges are often pale orange or greenish but those sold in supermarkets may be treated with ethylene (to break down the green chlorophyll) and then coloured with orange dye.

Ingredients

- 6 navel oranges
- 225g granulated sugar
- 225ml water
- 1 cinnamon stick

Method

1. Use a knife or a lemon zester to remove the very outside oily skin from two oranges, and trim it into fine strips. Cut the skin and pith from all oranges and slice horizontally. Arrange in a serving bowl.
2. Place the sugar, half the water and the cinnamon stick in a small pan and stir over a medium heat until the sugar dissolves.
3. Leave the pan, without stirring, to simmer gently until the sugar turns a deep caramel. Carefully take out the cinnamon stick, remove pan from the heat and hold over the sink. Standing clear to avoid any spitting, carefully add the remaining water. Stir to remove any lumps of caramel.

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4. Pour three-quarters of the caramel over the orange slices. Simmer the strips of zest in the remaining caramel for two minutes and spoon it over the fruit.

Introducing our “From the Grill” menu

It is with great excitement that we launch our new menu, which now also features a selection of dishes “from the grill”! Veterans of the Old Thatched can rest assured that all of our classic dishes are still available, and in addition we now offer prime cuts of rib-eye, sirloin and fillet steak on our Lunch and Evening menu, Monday to Saturday.

And Finally...

Charity Dish Scheme

Our Charity Dish Scheme remains a success with many charities continuing to benefit from our donations. For the month of January, our nominated charity was Great Ormond Street Hospital, while during February we will be donating some of our proceeds to Ali’s Dream – the charity that helps fund research into childhood brain tumors.

Find Us on Facebook

Yes, The Old Thatched Inn now has a Facebook page! Please see our website where there is a link through to our Facebook profile. We are keen to build up our network of friends and followers and develop an online community where our visitors can gather together to converse and share their experiences of The Old Thatched Inn. We will also be using our Facebook page to announce regular special offers and events, just search for **The Old Thatched Inn, Adstock** to be kept up to date.