



Welcome to my December news page, the Christmas spirit now envelops Regatta with Bea's stunning Christmas decorations now in place. A lovely warm atmosphere in the restaurant welcomes our guests for good cheer, great food and wine.

Shooting Season now in full force

I have taken delivery of some Wild Pheasant and Partridges from my friend's Norfolk Estate, so expect to see lovely winter roast game on the menu with bread sauce etc. I don't agree with the nonsense of hanging game until its smelly and strong, be assured that all my poultry will be fresh, marinated and slow cooked tender sous vide style, just gorgeous organic wild food simply the best.

Flambé Cooking

We have started cooking flambé at the tables. Our Wild Porcini mushroom dish seems very popular, with delicious steak Diane coming next, and of course the evergreen Crêpes Suzette. Not many restaurants offer this 'old school' style of theatre, but it's only available during the week. So pop in if you can during the week for an amazing flambé dinner.

Christmas Bookings

Our fine Christmas Day lunch is selling out quickly, so please call Bea to book your table it's just a great way to celebrate this special day, let us take the strain, check out the menu it's fab.

New Year's Eve

Interesting delicious fine dining menu for the 2012 celebrations, also selling fast, great party atmosphere dancing for adults with our Regatta DJ, don't miss this special night out, lots of parking outside, no hassle, remember its your local restaurant and close to home.

DATES FOR YOUR DIARY

DEC

24

Christmas Eve Dinner

Our regular A La carte menu and Christmas specials with no price hike! Booking essential!

[Menu](#)

DEC

25

Christmas Day Lunch

Our now famous gorgeous family lunch outstanding quality menu. Booking essential!

[Menu](#)

DEC

31

New Year's Eve Dinner Dance

A celebration party night with just great food always sells out. Early Booking essential!

[Menu](#)

www.regattarestaurant.co.uk

Regatta pursuing excellence, only buying the best freshest produce and cooking with skill and passion, star rated on Top Table with outstanding reviews on Trip Advisor.

Enjoy your December I look forward to seeing you soon.

Adrian Webb, Chef patron

MEAT LARDER**Grain Fed Rib of Beef Steak**

I cannot take this off the menu it's fabulous! It's simply the best steak I have ever eaten. USA grain fed specially imported rib eye that eats like a fillet but with so much more flavour, exclusive to Regatta, it will be your best ever steak experience I promise, come and try this served with a grilled tomato and field mushrooms, some simple crisp chips or with a creamy pepper sauce, just heaven on a plate!

FISH LARDER**Blue Rock Lobster Cocktail Royal**

Our customers love this old Hotel style dish from the past presented in ice cooled antique silver cups, crisp shredded iceberg salad, chunks of fresh poached native Cornish lobster meat, and my special tomato spice dressing, delicious and decadent from the bygone era of great hotel cuisine...

Sea Bass

This wonderful sparkling silver fish is our featured monthly dish, we buy large fish which provides thick lovely firm creamy white fillets, I cook them quite simply in a large copper pan, with fresh French butter a squeeze of lemon and fresh herbs delicious! Or with a little white sauce and some fresh wild baby mushrooms.

Sea Skate

This is the month for Skate wing, just the sweetest tender fish ever, carefully roast in the oven and served with some brown butter and capers with a few tiny shrimps, I recommend this fish, it's really good eating, forget the vile fish 'n' chip shop versions of strong tasting fried oily fish in soggy batter... yuck! Mine is bought fresh daily - no comparison whatsoever, I just had some for lunch... so good!

Giant Sea Prawns

These are just fantastic and huge, we buy them in only for the weekends, pan-fried with garlic and butter, or sensational thermidor sweet fresh and just sea superb.

Market Selections of Shellfish

I have a wonderful assortment of daily produce, Venus Clams, Cock Crabs, Whelks and Prawns all delivered daily from Cornwall, all sparkling fresh and carefully prepared and cooked in Regatta kitchens, you can not find better I promise you. The mixed shellfish platter is still a favourite starter, no shells, no messing, some brown bread and butter just as it should be.

DECEMBER 2011

Regatta
ON THE GREEN

VEGETABLES

Wild New Forest Mushrooms

Hand picked from secret places by the infamous Mrs Tee in the New Forest, Porcini, Girolles, Yellow Chanterells, Pied de Mouton, all fresh cooked in butter and garlic served as a starter, organic, wild, wonderful.

FINE CHEESES

Italian Artisan Fine Cheeses

Our very popular antique trolley selection of Italian Artisan cheeses is being really well received, This month featuring lovely soft Gorgonzola Piquante, mild and creamy Goat's cheese, chilli Pecorino and an all wild Truffle version, all in prime condition, try with a splash of honey. Great with some 1983 Vintage Port or a sweet Australian Muscat wine from the trolley.

OLD & FINE BRANDY AND LIQUEURS TROLLEY

The newly acquired drinks trolley features some special and interesting end of meal drinks with great style, extracted from the locked cupboard! They have been out of sight for years some old fruit liqueurs, Armagnacs, brandy and port now on display and awaiting your choices. Opened and decanted some Smith Woodhouse 1983 Vintage Port with rich berry flavours a wonderful drink, especially with some cheeses from the cart.

REGATTA SUNDAY LUNCH

"Stop the Press" Sunday lunch booked out for December only just a few tables left it is essential to book in advance as we are very busy - 020 8886 5471.

This is the hidden gem at Regatta, every Sunday I cook Scotch Sirloin of Beef with proper gravy and Yorkshire Pudding, crisp duck fat cooked roast potatoes and fresh vegetables, the starters and special main courses are different every week featuring some outstanding fish from the larder, it is the best value for money for three courses at £16.50, great for families, or that birthday or special occasion party. Cooking from midday to 2.30pm its just a lovely way to spend a Sunday and car parking is no problem and free. I am featuring roast loin of Pork this month, tender unctuous pork with crisp crackling, apple sauce, gravy, mmmmm!

DECEMBER 2011

Regatta
ON THE GREEN

CHRISTMAS & NEW YEAR

We are now taking bookings for the following events:

Christmas Eve Dinner - Saturday 24th Dec 2011

Our regular à la carte menu and Christmas specials with no price hike! Booking essential!

Christmas Day Lunch - Sunday 25th Dec 2011

Our now famous gorgeous family lunch outstanding quality menu. Booking essential!

New Year's Eve Dinner Dance - Saturday 31st Dec 2011

A celebration party night with just great food always sells out. Booking essential!

VEGETARIANS AND SPECIAL DIETARY REQUIREMENTS

If you have allergies or special dietary requirements just give me a phone call with 24 hours notice and I will prepare any dish for you. It's just a phone call to say hi and we are coming tomorrow, a simple 24 hour notice and I will prepare a lovely veggie or special diet dish for you, we are very vegetarian friendly but only cook fresh and to order so don't expect a vast array of special veggie dishes to be on call prepared in the fridge, its not how we cook, but with some notice anything is possible and my pleasure.

One of our recent new customers was thrilled with some braised Miso eggplant and some long red peppers oven roasted with spicy rice and asparagus, made fresh just for him.