

The Nags Head at Haughton Moss

April 2011 Newsletter

Sunshine in March

How lucky we have been this month with the sunshine and blue skies. People have been sitting out in the garden and on the patio, with the flowers budding and the birds singing, for us and many more, it will be pure bliss.

Karl and Katie got married on the 5th March 2011

Karl (manager of the Nags Head) wishes to thank everyone for their congratulation messages. A great day, and night was had by all.

RICHARDS RECIPE OF THE MONTH

Guinea Fowl with a Sweet and Sour Gravy

Ingredients	For the Sweet-and-Sour Gravy
2 guinea fowl (about 1kg each)	50g butter, at room temperature
6 fresh rosemary sprigs	1 tbsp olive oil
2 lemons, halved	500g shallots, halved
4 garlic cloves	Leaves of 1 sprig fresh rosemary, finely chopped
	75ml balsamic vinegar
	600ml fresh chicken stock, hot
	1 tbsp plain flour

Method

1. Preheat the oven to 190°C/fan170°C/gas 5. Wash the guinea fowl and dry thoroughly. Put a rosemary sprig and a clove of garlic inside each breast (make a small cavity with a sharp knife or place under the skin) seal the breast by pan frying, this will take about one minute or until each side is golden brown. Then remove from the pan and place in a roasting tin and squeeze a half a lemon over the breast and cover with tin foil and roast for about 20 minutes
2. (To check if they are ready, insert a skewer into the thickest part of the breast – the juices should run clear.) Transfer to a platter, cover loosely with foil and leave to rest.
3. Meanwhile, make the gravy. Heat half the butter and the olive oil in a medium saucepan over a low heat. Add the shallots. Cover and cook, stirring occasionally, for 5 minutes or until lightly golden. Stir in the rosemary and cook briefly, then add the vinegar – stand back, as it may splutter. Simmer vigorously until reduced and syrupy, then add the stock and simmer for a further 10 minutes or until reduced slightly. Mash together the remaining butter and the flour to make a beurre manié (thickening paste). Gradually whisk this into the sauce and simmer until thickened slightly. Season and keep warm.
4. If you have let the breast cool re warm thoroughly serve with the sweet and sour sauce and your choice of potatoes and veg

PS – Our recipe for what we put in our Mashed Carrots on Sundays is one that we will never disclose, and if you are ever told something, it probably wouldn't be the truth. !!! – Sorry, you'll just have to continue to visit Sundays, to get your carrot fix.

GOOD JOB REBECCA

Our new assistant chef Rebecca, the youngest of all applicants, who was looking for her 1st full time job after 3 years training, is fitting in very well. She is very thorough in her approach to learning our menu, and is coping very well with all associated demands of her job; overall we believe we made the right choice.

Nonstop April

Mothers Day– Sunday 3rd April

Bowling Green Opens Monday 18th April

Good Friday is on the 22nd April

The Royal Wedding – Friday 29th April

Which rolls into, and ends with a Bank Holiday.

CLOSED for Food - 29TH April – Daytime Only

Our local community have organised a street type party to be held here at the Nags Head to celebrate the wedding of William & Kate.

Normal food service will not start until 7pm.

Re-rendering and painting the outside is almost finished - at the front, but the sides come next!!. As for the outdoor furniture, we are a little behind schedule on that annual maintenance programme. Will we make up ground and be ready for Easter? – No Problem.

"3P THURSDAYS" –

PIES, PEAS & POTATOES – and "TUESDAYS CHOICE"

Both menus will continue to run, It has surprised us though, how few have taken advantage of either one.

In general our day times continue to be very busy, but the evenings are not as they used to be, trouble is we cannot work out why. It can't be the food, can it? -It is better than it has ever been,- when customers leave, the number of enthusiastic genuine compliments we get is brilliant.

So please, put some thought into it for us, we know we will be busy in the gardens in the summer, and we know we want to introduce afternoon tea one day a week; **WE ARE TALKING JUST NIGHTS.**

Is it the portion sizes, the music, the service, the ambiance, is it the hard to read menu which is no longer hard to read. Introducing the chefs creative journey menu which changes weekly creates variety – so WHY? –and please be brutal with your answer, this is a genuine question!

NB - Having said what I said we were really quite busy Thursday just gone.

Debbie's Column

Issue No 5

We have had many people tell us our newsletters are interesting and well written, I have to admit it does take time to carefully word any entry, but it always proof read by Karl, I just write, he is editor and chief.

Last month I highlighted the cost of our rates, this did create a talking point, and what became apparent was that other industries are not rated necessarily on turnover. This industry has seen many changes in recent years, I hope before long, the powers that be realise that a rateable system, similar to other businesses would help encourage successful independent traders like ourselves to maintain the long term incentive.

Richards's recipe has taken up my space, good job I didn't have much to chat about, will catch you all next time. Thanks..