

This week's restaurant . . .

Name: Ascot Seafood Manor.
Address: 21 Dawson St, New Plymouth.
Telephone: 87488.
Style: A la carte, specialising in seafood.

Seating capacity: 42.
Hours: Mon-Sat from 6pm. Sun from 5pm.
 Lunches noon — 2pm.
Licence: BYO.

Airy charm — and good food too

A gracious old home with large rooms makes an ideal setting for a restaurant.

This is especially so on a hot summer evening when the 12ft (3.3m) high stud helps to keep dining rooms cool and conditions pleasant for a leisurely meal.

Barry and Sue Pugh's Ascot Seafood Manor in New Plymouth is such an eating place.

There's a pleasant family atmosphere there; in fact young daughter Danielle (14), is already learning the exacting duties of waitressing.

The solid furniture is compatible with the old home — wide tables, with plenty of room for the fresh flowers that decorate them, and comfortable chairs upholstered in a rich damask rose.

Pleasant background music does not intrude on conversation.

There is even a small room set aside for those more lively parties. It allows plenty of "atmosphere" without other guests being disturbed, says Mrs Pugh.

During the past year, while being operated by the Pugh family, the restaurant has changed from a wholly seafood manor to provide a wider choice of dishes while still retaining seafood specialties.

We ate on a Thursday evening when there were a number of couples and

several parties celebrating the beginning of Christmas.

I sipped a chilled pure orange juice (\$2) and my husband an international tomato cocktail (\$1.20) as we studied the extensive

not unexpected. He loves them. They were served on crushed ice with tartare sauce and squares of buttered wholemeal bread.

The selection of 14 hot and cold starters included cocktails, pate, squid, king

and topped with a cheese sauce.

It was surrounded by a salad and my vegetables included carrots, broccoli and cauliflower.

Mrs Pugh explained the price could be kept reasonable by the purchase of crays over a kilo in weight. Experience had shown them that much of the meat was wasted so half a large cray seemed a happy solution.

My partner chose Beef Wellington — eye fillet flamed in brandy, spread with pate, mushroom and spring onions wrapped in pastry and baked, unfortunately it was a little well done for his taste.

The beef was served with a tasty madeira sauce (\$16.75) and came to the table with crisp french fries and an equally crisp salad.

Orange roughly, salmon, scallops, venison, pheasant, chicken and ham are also on the menu and there is a vegetarian platter available on request.

Replete, we passed on desserts, but they include a baked alaska for two and others ranging from strawberries to steamed pud, priced from \$2.50 to \$3.50.

Our evening was a very pleasant one and at \$52.45, plus \$6.50 for the wine, we were well satisfied. — PB.



menu of starters and main courses.

There was also a Neptune's chowder or a chef's choice if you enjoy soup.

For my entree I chose Lady Penelope scallops which were poached in champagne, finished with spinach and peaches and served with white wine sauce (\$7).

The blending of flavours in this dish provided by chef Lyn Farley was a taste treat and I would certainly order it again.

My husband's choice of oysters naturale (\$6) was

prawns, fired camembert and vol au verts.

With our main course we enjoyed a bottle of Nobilo's 1984 Muller Thurgau we had taken with us and for which there was no corkage charge.

Crayfish Ascot was my choice after I had inquired the price which was not listed because of seasonal variations. At \$19.50 it compared favourable with other items on the menu and was delicious.

The dish comprised half a large cray, the cubes of meat sauted with shallots