



ENGLISH
TEA HOUSE
& RESTAURANT

The Tea House Chronicle

- November 2011 -



*Hello
and a warm welcome
from the
English Tea House
family...*

It is proving to be a hectic end to the month of October. We have had several events being held at both restaurants. This month, we enjoyed the wedding celebration of Mr and Mrs Lee, many special custom-made fine dining dinners including one for Madam Judith and Mr Alex, as well as the Under Sixteen Football League dinner parties.

Don't forget to contact us if you are looking for somewhere to host your event – it could be a birthday party – for children or adults, a business meeting, a wedding celebration or just simply getting a group of friends together.

We would like to thank all of our customers for their support through Tripadvisor and Facebook. We appreciate your taking the time to tell us what you think. Thank you for all your compliments, but more importantly, we really value your constructive feedback which helps us to improve our service.

Our promotions this month include the introduction of a new menu item – Fisherman's Pie and a special offer to tempt you into trying out our traditional English crumpets. Normally RM5 each, we have lowered the price to RM3.50 for November only! Don't miss it!

With the Christmas festivities fast approaching, we are busy working on our special Festive menu. So, watch this space for more information soon!

Looking forward to seeing you in our restaurants.

*Cheers!
Rory*

**Mr and Mrs Lee's
Wedding reception
at our restaurant in
Sandakan**



**Miss Sharon Chin's
surprise party for her
two best friends**

**Apia's Group,
one of the Under Sixteen
Football League dinners**



This Month's Promotions!

Lower
Price



Crumpet

Taste the delicious British savoury cake. Each crumpet is served with butter and a choice of strawberry jam, marmite or vegemite

ONLY RM 3.50++

Fisherman's Pie

A much-loved British classic.

Oven-baked fresh white fish in a white bechamel sauce, topped with mashed potatoes



ONLY RM 17.50++

History of the Fisherman's Pie

From the highest to the humblest tables, the Fisherman's Pie has always been on the menu. Its story goes back to Medieval times. The British never liked the Romans and when they left, after four centuries of occupation, the British turned the fish, of which they were so fond of, into penitential food. It was not until the fifteenth century, when meatless days decreed by the church numbered nearly 200, that cooks saw it a challenge to make fish a treat.

For centuries, the types of fish you ate seemed to depend on where you lived. However, it seems the now traditional Fisherman's pie derives from the east coast of Scotland, where salting and smoking of fish was a cottage industry and potato was first commonly used to balance the salty flavour of the fish.

Elizabeth Craig, a British journalist, home economist and one of the most notable modern twentieth century British writers on cookery, recalled her mother's Friday combination of salted cod and mashed potato in her cookbooks.



From Our Guest Book

"Great service, excellent food and gorgeous setting"
(Melanie Crofts - Australia)

"Simply beautiful...after 5 hours rest we enjoyed the cosy atmosphere a second time today - excellent"
(Mario and Katia - Bavel, Switzerland)

"The best English tea in Asia...compliments"
(Dave and Gy - Arnhem, Holland)

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Tel: (Office) +6088 448630 (SDK) +6089 222544 (KK) +6088 213848
Email: info@englishteahouse.org Website: www.englishteahouse.org