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Nick's Monthly Round-Up

Well the month of January was hectic as the news spread about our Michelin star. I have never known the restaurant to be so busy. Thank you all for your support and long may it continue.

Up and Coming Events

On Wednesday 17th March we are holding a special night at The Royal Oak. Michelin starred chef Dominic Chapman has created a 4 course dinner. Each course is accompanied with a wine that has been especially selected by our Sommelier Michael Trenga to compliment and enhance the dish. At a cost of £65 per person, this is a 'must' evening, so please book early as places are limited.

Mother's Day - Sunday 14th March 2010

Don't forget your Mum this Mother's Day, treat her to lunch at The Oak. We are offering a 3 course À la carte lunch for £50 per person. As this will be a busy day we are offering 2 sittings, the first at 12.00pm and the second at 3.00pm. Please don't delay as traditionally Mother's Day sells very quickly. Full payment must be made at the time of booking.

Manchester United Legends Dinner

Our Manchester United legends dinner is taking place on Monday 10th May. This event raises money for the NSPCC. Tables of 10 are available at £2,500 which includes a former United player on your table. The guest speaker is Lee Sharpe, the MC is Wilf McGuinness and the comedian this year is Johnnie Casson.

Former players include, David Sadler, Frank Stapleton, Jimmy Greenhoff, Paul Parker, Paddy Crerand, Alan Gowling, Alex Stepney, Clayton Blackmore and Martin Buchan.

There are only 12 tables available. If you are interested please call 01628 620541 and ask for me.

February / March Promotion

Due to the success of our January set lunch menu we are continuing to offer a set lunch menu of 2 courses for £17.50 and 3 courses for £21.00 for the next two months. This promotion is available from Monday - Friday only.

What's in Season by Head Chef, Dominic Chapman

I always find the end of the Game season sad. Now we are in mid February and it's that in between time when there is not a great deal of beautiful seasonal produce around.

Dates for the diary

Mother's Day

Sunday 14th March

Why not treat your Mother to a 3 course À la carte menu at the Oak for £50 per person.

A Special Night at

The Royal Oak

Wednesday 17th March

A four course menu created by our Michelin chef, Dominic Chapman, accompanied with wine that has been especially chosen to compliment and enhance each dish.
£65 per person.

Please see the [website](#) and the body of this newsletter for further details.

Dining Offers

Choose two courses for £17.50 or 3 for £21.00 from our table d'hote lunchtime [menu](#).

To make a reservation and/or for further information

E: royaloakmail@aol.com

or

T: 01628 620541

However, the things that I love at this time of year are truly special. Yorkshire Champagne Rhubarb; beautifully pink with its Champagne coloured tops, fantastic in crumbles, trifles and sorbets. If you're cooking at home this Valentines why not try it with Foie Gras or Mackerel.

Sea Kale is also at it's best in February. We buy from Scotland from the only person that seems to grow it these days. Looks like celery tastes like asparagus and is absolutely delicious.

Blood Oranges are also very good at the moment. Try freshly squeezed for your breakfast.

I'm already looking forward to spring when our British seasonal produce really starts coming into it's own. Gulls Eggs, Asparagus, Diver Caught Plaice and of course Spring Lamb.

The British Leisure Show

Finally, I'd like to draw your attention to [The British Leisure Show](#) which is taking place at the Royal Windsor Racecourse from 19 to 21 March 2010. The show has been organised by some very good friends of ours who are great supporters of The Oak.

The show is packed full of outdoor activities and products some of which you may never have heard of before. There is something for all age groups. You'll have a lot of fun and who knows what outdoor pursuit you might take up as a consequence!

As always I would like to thank you on behalf of everyone at The Royal Oak and look forward to seeing you soon.

Warm regards,
Nick

To make a reservation and/or for further information please:

E-mail: royaloakmail@aol.com

or

Telephone: **01628 620541** .

Our Location

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[Find Us](#)

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