

## *The Royal Oak* PALEY STREET



### Nick's Monthly Round-Up

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June kicked off to a great start with The Oak winning yet another award. Dominic Chapman picked up the [Craft Guild - Pub Chef of the Year](#) Award. The Ceremony took the form of a Gala Dinner held at The Hilton Hotel on 1st June. It has been a magnificent 12 months for the pub and Dominic, long may it continue.

The garden area is now fully open for Al Fresco Dining. If you would like a table in the garden it is advisable to request one when you make your booking.

The Wine Makers Dinner on 22nd June still has places available, so I'd like to urge you to support this event; rest assured - you won't be disappointed.

Father's Day is just around the corner - Sunday 21st June. So why not treat those hard working Dad's to lunch at The Oak to let them know just how much they really are appreciated.

Our new website is now in the final phase of development. The anticipated release date is the end of June/beginning of July.

On a final note, although it seems early to be talking about Christmas, many of you will be pleased to know that we have booked a marquee for the festive season this year. This enables us to cater for your Christmas parties small or large (up to a maximum of 120 people). For further details please call 01628 620541 and ask for me or e-mail me on [royaloakmail@aol.com](mailto:royaloakmail@aol.com).

As always, many thanks from everyone at The Royal Oak and we look forward to seeing you soon.

Warm regards,  
Nick

**Michael Trenga's June Wine Recommendation -  
A Light Crisp Rosé to Accompany Your Al Fresco  
Dining!**

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### The Wine Makers Dinner - Monday 22nd June 2009

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A 3 course meal served with a selection of wines that have been carefully chosen by our Sommelier, Michael Trenga. During the evening Michael will walk you through the origin and composition of the wines and answer any questions you may have.

If you're a bit of a connoisseur or you simply enjoy quality food and wine - this is an evening not to be missed!

To see the menu & selection of wines please click [here](#).

### June 2009 Dining Offer

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#### LUNCH

Just £15 per person for two courses and £19.95 for three! Please click [here](#) for menu & more information.

Menus will vary to reflect what's available at the market as well as plenty of variety. Each offers two choices of starters, mains

## **Castel Oualou, Lirac Ro e , Rhone, France 2007**

The Domain is situated near Avignon, on the right side of the river Rhone.

The vineyards, bathed in the Mediterranean sun, spread over 90 hectares of sandy and stony soil, are planted with Grenache, Syrah, Cinsault and Mourvedre grapes.

This wine, grown with due respect for nature, is an illustration of the perfect harmony between the wine-grower's know-how and the particular local qualities of soil.

A lovely pomegranate colour, due to the small percentage of Syrah, 50% Cinsault, 45% Grenache and 3% Mourvedre.

A lot of Finesse, Aromas and the Cinsault, Rich on the nose, good intensity, Blackcurrant, Redcurrants.... Fruits, Persistent, Rich and so well balanced.

disappointment please ensure that you mention this newsletter offer when you make your booking!

### **Our Location**

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The Royal Oak  
Paley Street  
Maidenhead  
Berkshire  
SL6 3JN

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