

Having trouble reading this email? [Click here to see it in your browser](#)



Nick's Monthly Update

It looks like summer is arriving at last and our Al Fresco Dining area is ready for a busy time ahead. In conjunction with our seasonal [menu](#) as of Friday 18th June we will be launching our [Summer Cocktail list](#). So why not book lunch sit back and sip Cosmopolitans all afternoon!!

Although Dominic didn't win an award last month (a rarity these days!) he was invited to the Waterside for their 25 year celebration of holding 3 Michelin stars. In fact almost every Michelin star chef was there and we were very proud of Dominic's inclusion.

FUTURE DATES

Father's Day is on Sunday 20th June and although we are already fairly well booked don't despair, if the weather is good we can offer you a table in the Al Fresco dining area. When you make your reservation if we cannot offer you a table inside we will put you on a holding list for an outside table and contact you 2 days before, when we have a clearer picture of the weather forecast. We have large robust umbrellas with heaters in the garden so we can cater for poor weather conditions, but we don't have wind breakers or the likes to protect you from stormy windy weather.

Ascot week is nearly upon us, and those of you who are going might be interested to know that we are offering a 3 course lunch with a glass of champagne, bellini or bucks fizz, for £25.00 per person. This offer will be available Monday - Friday from 11.30am. As this is a busy week, please book early to avoid disappointment.

WHAT'S IN SEASON by Head Chef, Dominic Chapman

Summer seems to have started, "for the moment" and things are getting pretty hot in the kitchen. In the winter a kitchen is a great place to be, summer on the other hand is a different matter. If you can't stand the heat then the kitchen isn't for you.

All the garden produce that you look forward to all year are now ready to be picked and eaten. Asparagus is nearly over but broad beans, peas, runner beans and bobby beans are in their prime.

Freshly cut straight from the garden is definitely the most

Dining Offers

Lunch

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

Ascot Week

15th - 19th June 2010
Monday-Friday we are offering a 3 course lunch menu with a glass of Champagne for £25.00 per person.

Father's Day

Sunday 20th June 2010
Why not treat your Dad to Sunday lunch at The Royal Oak. Our beautiful garden will be available for Al Fresco dining, weather permitting!

To make a reservation and/or for further information

E: info@theroyaloakpaleystreet.com
or
reservations@theroyaloakpaleystreet.com
or
T: 01628 620541

Our Location

The Royal Oak Paley Street
Littlefield Green

delicious way to eat vegetables. They taste better, look better and that quality and flavour is something that is hard to find in vegetables that have travelled hundreds or in some cases thousands of miles.

Maidenhead
Berkshire
SL6 3JN

[Find Us](#)

Alfresco dining at the Oak is now very popular, and I am introducing more fish into the menu to suit the warm summer days. There is such a great choice around our shores, and my suppliers keep me up to date with what's at its best.

Enjoy a light lunch of Wild Salmon with young peas or Roast Cornish Turbot "on the bone" with Hollandaise. Lobster Salad is always a Royal Oak favourite and the lobsters are sweet and delicious right now. All of these fish are at there seasonal best at the moment and I always look forward to having them on the menu.

Summer fruits are also in season, cherries, strawberries and raspberries all ripe and delicious. Why not try a bowl of freshly picked summer fruits with ice cream.

Enjoy the sun!

WINE RECOMMENDATIONS by Sommelier, Michael Trenga

Menetou Salon, Morogues, Domaine Henry Pelle 2007

Widely regarded as the best producer in the small appellation of Menetou-Salon in the Loire Valley of France, Domaine Henry Pelle was also one of the first.

This wine is a light green gold in the glass and smells of celery, unripe apples and chalk. In the mouth it has a light, pleasant spritz to it at first with a slight hint of the characteristic flavours of Sauvignon Blanc, with intense green citrus zest and a finish that has a slightly bitter but not unpleasant note of minerality.

Peller Estates, Ice Cuvée, Niagara Peninsula, Canada N.V

The Peller family have been making wine in Niagara for 3 generations, and are widely regarded as one of the highest quality and most innovative of Icewine producers. Peller Icewine is a rare gift from a magical Canadian winter. Picked at the coldest moment of a winter's night, each frozen grape creates just one drop of Icewine.

The very fine bubbles spiral upwards, through this brilliant yellow straw coloured wine. The bouquet of apricot, yeast and ripe apple, with hints of honey, are followed by tropical fruits on the palate and a refreshing sweet grapefruit finish.

And last but not least news of the pub racehorse 'Naturally Royal'. Most of our syndicate have seen Naturally training at his stables in Aston Rowant. So we were excited at the prospect of his first race at Uttoxeter. Only one syndicate member (Pete the Pilot and family) managed to see Naturally live, the rest of us found the BBQ weather and 'At the Races' TV more appealing. He ran and jumped well, the good news is he beat the ambulance!! More to come and happy racing days ahead.

Well I hope you enjoyed this month's newsletter, as always I would like to thank you on behalf of everyone at The Royal Oak; we look forward to seeing you soon.

Warm regards,
Nick

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

E-mail:

reservations@theroyaloakpaleystreet.com

or

info@theroyaloakpaleystreet.com

or

Telephone: 01628 620541

This message was intended for 'roz@theroyaloakpaleystreet.com'

[Unsubscribe](#) | To contact us please email info@theroyaloakpaleystreet.com

The Royal Oak | Paley Street, Maidenhead, Berkshire, SL6 3JN
Copyright © 2009 The Royal Oak. All rights reserved.