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Nick's Monthly Round-Up

With February being such a short month it only seems like the other week that I sent you the last newsletter!!

March is the month of Mother's Day, so on Sunday 14th March we are serving a special Mother's Day lunch at £50.00 per person. We still have places available on our second sitting, so if you'd like to make a booking please call 01628 620541.

Up and Coming Events

Easter time is fast approaching, with Good Friday on the 2nd April, so please make your Easter bookings soon to avoid disappointment.

Just to let you know that on any bank holiday Monday The Royal Oak operates Sunday hours, which is 12.00-3.30pm for food and closed in the evening.

Another couple of dates to remember in April are Monday 19th and Tuesday 20th April when we are closed for renovations. Don't worry we are not changing the decor just upgrading our electricity and re-varnishing the floors.

Bobby Davro - Thursday 13th May 2010

After the disastrous Christmas Show which was cancelled due to the snow blizzards, Bobby is back as promised! The date is Thursday 13th May; this will be a fantastic night and at £85.00 per person it's not to be missed. The evening includes a 3 course menu. Tables of 10 are available at £800 each. Please book now to avoid disappointment.

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 Greenoff, Paul Parker, Paddy Crerand, Alan Gowling, Alex Stepney, Clayton Blackmore and Martin Buchan.

There are only 3 tables left, one of which is available for individual bookings at £250 per place. If you are interested please call 01628 620541 and ask for me.

What's Up and in Season by Head Chef, Dominic Chapman

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. We have a couple of places on the second sitting still available.

Bobby Davro

Thursday 13th May

Bobby is back and fingers crossed snow blizzards won't sabotage his performance this time! The evening includes a 3 course menu; places are £85 per person.

Dining Offers

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

To make a reservation and/or for further information

E: royaloakmail@aol.com
or
T: 01628 620541

Our Location

The Royal Oak
Paley Street
Maidenhead

March is the beginning of spring. The daffodils, snow drops and blue bells are blooming and everyone's spirits seem to be a lot brighter.

Berkshire
SL6 3JN

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March is also the time for one of our great British traditions, the Cheltenham festival. This year we have the battle of four sporting giants to look forward to Kauto Star and Ruby Walsh and Denman with A.P McCoy. I know some of our regulars will either be there or watching on Channel four, so if you have any tips, please do phone the restaurant and share them with us!

Now things are beginning to get a bit brighter, produce is also starting to become more interesting. I have just been offered the first morels. These little mushrooms are wonderful both in texture and flavour, they work wonderfully well with fish or meat. Gently poach them in Madeira then finish with a little cream. Serve as a sauce with lemon sole or a pork chop.

Wild Garlic is also growing well now in the West Country. This long green leaf is amazing in risottos, soups or salads. It has a beautiful garlic flavour without being overpowering. Try making a chicken soup, then adding some wild garlic just before you are ready to serve.

Our fish comes off the day boats straight up from Cornwall. The Cornish Sardines, Squid and Mackerel are particularly good at the moment. Simply grill and serve with a squeeze of lemon juice and a nice salad.

As a chef I'm now looking forward to all the exciting produce that will start to appear. Asparagus, peas and broad beans also waiting in anticipation for those long days of summer and Strawberries!

Good luck at the races.

Dom

Well that's all from us for now. Many thanks 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.

This message was intended for 'roz.parkinson@crowemozone.co.uk'

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The Royal Oak | Paley Street, Maidenhead, Berkshire, SL6 3JN
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