

## *The Royal Oak* PALEY STREET



### Nick's Monthly Round-Up

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After so many of you saying that you miss the music nights at The Oak I am very pleased to let you know that we have booked Ray Gelato and his Giants Orchestra to perform on Wednesday 13th May 2009. This is a 7 piece band whose act is based on Louis Prima style music. Click on this [link](#) to take a look at their website.

Tickets are £70 each or £650.00 for a table of 10, which includes a 2 course dinner. The evening will commence at 7.30pm. Tickets are of course limited so book early to avoid disappointment.

While on the theme of special events, this year's Manchester United Old Boys Dinner is taking place on Monday 11th May. A table of 10 is £2,500, which includes a 4 course dinner and a former Manchester United player will host your table.

The guest speaker this year is Alan Brazil and the comedian is Austin Knight. We have 3 tables left; if you are interested in booking a table please speak to Mo or myself on 01628 620541.

The response to Michael Trenga's Wine Makers Dinner has been so good that we are going to hold another one on Monday 20th April; full details will be included in our next newsletter.

Last year we won 'The Good Food Guide-Best Pub Chef of the Year' Award, thanks to your nominations. This year's nominations have just opened, so if you feel we have justified your vote, please visit The Good Food Guide restaurant feedback and voting form by clicking [here](#), and place your vote.

### March 2009 Dining Offers!

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The February Dining offers proved so popular we are extending them into March!

#### LUNCH

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

#### DINNER

At only £25.00 for three courses. Please click [here](#) for menus & more information.

Both menus will vary to reflect what's available at the market as well as plenty of variety. Each offers two choices of starters, mains and desserts. To avoid disappointment please ensure that you mention this newsletter offer when you make your booking!

### Wine Offer!

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We now have our very own house wines, which are labelled exclusively for The Royal Oak Paley Street. (see Michael Trenga's wine recommendations below).

To celebrate this we are offering the wine at £10.00 a

us and we now only have a handful of tables available at 3 and 3.30pm. So please book your table now to avoid disappointment.

Many thanks from everyone at The Royal Oak; we hope to see you soon.

Warm regards,

Nick

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## Dom Chapman's Recipe of the Month Grilled Cornish Sardines on Toast

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### Serves 4

8 Large Cornish Sardine Fillets  
4 Slices of Grilled Rye bread  
20g Onions  
200g Butter  
8g Pearl Onions  
20g Vine Tomatoes  
20g Red Peppers  
100g Tinned Anchovy Fillets  
60g Unsalted Butter  
20g Pea Shoots dressed with Lemon Juice, Olive Oil and Fleur de Sel  
Pinch of Thyme  
8 Sprigs of Dill  
40g Chicken Stock  
Cracked Black Pepper  
Sugar  
Olive Oil  
Lemon Juice  
Fleur de Sel

### To prepare the garnish

- Roast the Red Pepper in the oven at 180° for

price is £17.00 per bottle).

## Our Location

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The Royal Oak  
Paley Street  
Maidenhead  
Berkshire  
SL6 3JN  
[Find Us](#)

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## Feedback

Your feedback is always very welcome. Please e-mail us at [royaloakmail@aol.com](mailto:royaloakmail@aol.com) with your likes, dislikes, what you'd like to see more of and good ideas - because they are always welcome!

- then peel and slice.
- Slice the onions and melt in 200g of butter over a very low heat. The onion is ready when it is very soft without any caramelizing. Add a little thyme to the melted onion to enhance the flavour.
  - Cut the vine tomatoes in half then sprinkle with sugar and season with salt and pepper. Drizzle with olive oil then oven bake at 100 °C for 30 minutes, leave to dry out in a warm place for about 3 hours (above a hot oven is ideal) until they become semi sun dried tomatoes. Alternatively, you could use soft sun dried tomatoes.
  - Peel the pearl onions then caramelize in a little olive oil. Deglaze pan with sherry vinegar. Add chicken stock to cover onions then cook until chicken stock has reduced into onions and they are soft.

#### **To prepare the anchovy sauce**

Melt the anchovies in the butter, once the anchovies have dissolved into a paste pass through a sieve.

#### **To assemble the Dish**

- Grill the sardines, making sure they do not become over cooked.
- Finish with lemon juice and fleur de sel.
- Grill the 4 slices of rye bread and then drizzle with half the anchovy sauce.
- Spread the melted onions and red peppers on the toast.
- Place the sardines on the onions and peppers and drizzle the remaining anchovy sauce over the sardines.
- Place baked tomato, pearl onions and dill onto the sardines, and then add the pea shoots.

Finish with more lemon juice and fleur de sel.

Serve immediately

**Compare your Dish:** - Once you've tried this recipe why not sample the original version at The Royal Oak!

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This Month's Wine Recommendation from Michael Trenga

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**The Royal Oak,  
Sauvignon Blanc, Chile 2008**

The wine shows a bright yellow-green colour. The nose is elegant, with dominant notes of flowers exquisitely mixed with herbal tones. In the mouth, the wine is crisp, fresh, round, well-balanced with a long finish.

**The Royal Oak,  
Grenache/Merlot, Ardeche, France 2008**

Bright colour with red fruit flavours, beautifully assembled, the Merlot and the Grenache are impeccably balanced. A sweet nose of bright red cherries opens to a plush, soft, round mouth of black fruits.

Please see this month's offer in the right hand column above!

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

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