

## *The Royal Oak* PALEY STREET



### Nick's Monthly Round-Up

Welcome to our first newsletter!! Well it's finally here and many thanks to my wife for this eventually happening. This newsletter will be issued monthly letting our subscribers know what has been happening and updating you on future events at the pub.

Since Christmas the pub has experienced a slowdown in business (like most of the country) and so we have decided to release a Lunchtime menu at £15.00 for two courses and £19.95 for 3 courses (all prices are of course per head). This has been very well received. So we've now decided to release a Dinner menu at £25.00 for three courses, which is in operation from Monday – Thursday. This has only just been released so it is too soon to judge its success.

Valentine's Day was a big hit with everyone; the £55.00 menu went down very well!

Don't forget Mothers Day on Sunday 21st March; £45.00 per person for a three course lunch, so get your bookings in quick!

Michael Trenga (our Sommelier) has been working on 'The Winemakers Dinner' which will be held on Monday 9th March, details are included in this newsletter and on the website, so please support this event.

Many thanks from everyone at The Royal Oak; we hope to see you soon. If you would like further information or to refer a friend to subscribe to our newsletter please e-mail [royaloakmail@aol.com](mailto:royaloakmail@aol.com).

Warm regards,  
Nick

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### Don Chapman's Recipe of the Month 'Daube of Beef'

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### The Wine Makers Dinner - Monday 9th March 2009

A 3 course meal served with a selection of carefully chosen wines. The Royal Oak's London trained Sommelier 'Michael Trenga' 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! Places are limited, so please book early to avoid disappointment.

[More](#)

### February 2009 Dining Offers

#### 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

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

[Find Us](#)

For the full menu and Dom's guide on how to reproduce this delicious dish please click [here](#), where you'll also find our February cheese and wine recommendations.

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## Wine Recommendation for the Daube of Beef from Michael Trenga

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Dom has created a bold and full flavoured dish for February of which the main ingredient 'beef' is slow cooked therefore intensifying the flavours. Consequently I am suggesting a rich and full bodied wine so there are of course many to choose from; however I recommend Chateau Val Joanis 2004 which comes from Cotes Du Luberon (Rhone). It is a reserve Les Griottes. The grapes used are a Syrah and Grenache of which the combination results in a rich cherry and plum nose with a hint of black pepper on the finish. These elements combined are a perfect accompaniment for the Daube of Beef.

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

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