

The Royal Oak PALEY STREET



Nick's Monthly Round-Up

The Yorkshire Pudding Scam!!

The honesty of Head Chef Dominic Chapman was questioned last week during his appearance on Market Kitchen (which was aired on UKTV Food on Wednesday 1st April at 4pm). He entered the 'How big is yours competition' which tests the chefs skill and ability to produce the tallest Yorkshire Pudding. My mum entered this competition six months ago and recorded 11cm using her 'Mother's Recipe', she was 3rd at the time. During the filming of the show Dom noticed that his opposition Paul from The Crooked Billet in Henley was using non standard moulds and so decided to do the same. The result was that Dom beat Celebrity Chef James Martin which put him in 1st place with a 12.5 cm pudding. However, he was subsequently beaten by Paul who's pudding recorded a whopping 20cm!! This episode has now brought the competition into question – and I thought Formula 1 had its problems!!

Our up and coming events are selling well. We have now sold 80 places for the Ray Gelato evening which is taking place on Wednesday 13th May, leaving only 30 places left. Please see the details listed in forthcoming events on our website www.theroyaloakpaleystreet.com; please note, if you book a table of 10 it works out £50 less than buying individual places.

Michael and Dom have now put together the next Wine Makers Dinner which is taking place on Monday 20th April, priced at £59 per person, which includes a 3 course dinner with accompanying wines. Please see further details in the right hand column.

Finally, after an 18 month sabbatical, Kenny Lynch and Laurie Holloway will be returning to their spiritual home in early June 2009. Details will be included in our next newsletter.

Thank you for your continued support, we will be in touch again soon, in the meantime please keep an eye on our website, www.theroyaloakpaleystreet.com, for news updates and future events.

Warm regards,
Nick

The Wine Makers Dinner - Monday 20th April 2009

Due to popular demand we are running another Wine Makers Dinner on the evening of Monday 20th April 2009. Come along and enjoy the selection of wines that have been carefully chosen to compliment the cuisine and for their individual character. The evening includes a 3 course meal and accompanying wine with commentary from Michael Trenga, The Royal Oak's sommelier, who will be on hand to answer questions that you may have.

Whether you have an avid interest in wine or just enjoy good food and wine, this is an evening to put in your diary.

Please click [here](#) to view the menu.

Places are limited so please don't delay and call 01628 620541 to make your reservation.

April 2009 Dining Offers

LUNCH

Just £15 per person for two courses and £19.95 for

What's up in the kitchen

As Spring embraces us Dom and his team are constantly updating the menu with new and delicious dishes. Dom's enthusiasm for the best local seasonal produce ensures that they are reflected throughout his menu.

Currently we are looking to recruit an enthusiastic Chef de Partie and a talented Pastry Chef to join the team. We are looking for people with a real passion for cooking and the ambition to work hard and be successful. So if you know of anyone who might be interested please ask them to call Dom on 01628 785483 or e-mail the restaurant on royaloakmail@aol.com.

Wine by Michael Trenga

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!

menus & more information.

DINNER

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

Both menus will vary to reflect what's available at the market as well as plenty of variety.

Wine Promotion!

We are continuing last month's wine promotion into April, offering you our very own house wines, which are labelled exclusively for The Royal Oak Paley Street (see Wine by Michael Trenga below) at £10.00 a bottle when you purchase a case of 12. (restaurant price is £17.00 per bottle).

Our Location

The Royal Oak
Paley Street
Maidenhead
Berkshire
SL6 3JN

[Find Us](#)

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