

The Oaktree Times

Royal Oak Newsletter | Issue 1 | Summer 2016

From tiny acorns ...ideas and plans grow. Our first four months at the Royal Oak have gone in a flash. It



Launch Night event in March

only seems like yesterday when we were raising a glass to this new era in the history of such an important place in our community. Since then, we have decorated the lounge and restaurant, replaced the curtains, restored and recovered five settles and invested in £1,500 worth of crockery and tableware. Behind the scenes too, chef has worked tirelessly to successfully launch the new menus that we spent three months developing.

Above all, the support we have received from customers and the local community has been overwhelming. Thank you to all of you for your support and encouragement over this time. We very much look forward to continuing the development of the Royal Oak Oak to secure it's place at the heart of Great Ayton. *Simon Fletcher.*

Team Updates.... Did you know, we have 30 members of staff at the Oak to ensure we meet all of our customers' needs. We have inherited a fantastic team and wish to continue investing in them. So far the team have completed over 250 hours of online training that we have purchased, including courses on food safety management, fire regu-

lations and coffee skills. In addition, we all received our hands on 'pint perfection' and cellar management training delivered on site in May.



The team in training on Pint Perfection

To ensure we continue to maintain the highest quality in cask Ales, Kirri and Simon travelled to Leeds in May to attend a 'Passion for Quality' training course hosted by Ed Theakston himself. This was a golden opportunity to learn from someone with so much knowledge and experience.

We have welcomed 6 new members to the team since March: Chloe, Daniel, Christian and Ryan join the kitchen team. Jade and Lucy join the front of house team.

Above all, we congratulate Michelle and her partner Andy on the safe arrival of Baby James.

And congratulations also go to Ugur on passing his driving test!

Did you know.....We have introduced 84 new drinks at the bar since March!

Kitchen News

The new menu has received some wonderful feedback to date. All our dishes are based around locally sourced ingredients and homemade stock, to maximise flavour. To date, the kitchen team have prepared and cooked over 850 posh pies, nearly 600 fishcakes, over 500 rumps of lamb and more than 500 of our signature dish, Chicken Royal Oak.

Our biggest celebration was the achievement of our 5-star food standards hygiene rating. Following significant investment in deep cleaning and new equipment we are very pleased to reach the highest award in demonstration of our commitment to safe food preparation.



Did you know.....We have increased our Trip Advisor rating by more than 1/2 a point in the last 4 months

Upcoming Events

We have lots of planned activities and events coming up, including:

Saturday 16 July—Beth Miller singing in the Lounge, from 9pm



Sunday 7 August—Staff Summer Party

27 August—National Burger Day

1-7 September—British Lamb Week

13 September—National Chocolate Day

Friday 9 September—Ugur is hosting a theme night (Plans to follow)

September—Christmas Menus Published

10-16 October—National Curry Week

21-27 November—National Game Week

25 November—Christmas begins at the Royal Oak

What do you want from your community pub?

We are currently talking with the brewery about plans to refurbish the bar in autumn. We hope to also redevelop the toilets with improved disabled access and baby change facilities.

What do you think?

This is YOUR pub and so we would like to know what you would like.....we cannot promise to please everyone all the time, but do promise to listen! So please let us know -Facebook, email or just old fashioned chit chat at the bar!!

Are there any other events you would like to see at the Royal Oak? We have had a couple of great discos, thanks to John Hornby of Ayton Beats, and live music by the fabulous Beth Miller.....again, let us know.

Are you involved in a local charity? We offer facilities to host events and quizzes etc, offering food at non-profit making prices.

Did you know.....Our super fast broadband, installed in March supports connection speeds up to 64Mbps!

www.royaloakgreatayton.co.uk

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