

The Nags Head at
Haughton Moss
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www.ournagshead.co.uk

Newsletter

August 2011

Did you see our picture in the Nantwich Chronicle? Good Job!

So a Photographer did come and the pictures are in last week's
NANTWICH CHRONICLE
Rory made the big 100 and it sure helped set the scene. A big
thanks to the players in the picture, great shots and we were all
smiling. We were lucky with the weather that day too.

Associated **PROMOTION** Up to £100 "Cash Back" Coach Party or Group Party- Details now as promised

On any one separate occasion during the promotion period, 10% of total food bill, to include Starters, Main, and Dessert, up to a maximum of £100 will be given, once only as a "cash back" sum to the organiser, in appreciation of selecting the Nags Head at Haughton Moss. Our promotion is offered because we are confident that everyone who visits will enjoy their time with us, will talk favourably about us and is likely to revisit in the future. To avoid misunderstanding, criteria has to be set, (as described above and below).

Please talk to us if you have any questions.

- The final number for the occasion must be 24 persons or more.
- Booking to be made before 31st December 2011, but can be made subject to availability for any period between September 1st 2011 and November 30th 2011 and between January 2nd 2012 and November 30th 2012 –
- A minimal deposit may be required.
- No other offer or promotion will be accepted alongside this, our **100 years** Bowling Green Anniversary Celebration Promotion
- Bookings previously taken for this period do not qualify.

Next Milestone

We are coming up to our own 10 year Anniversary
We moved to the Nags, December 17th 2001

XMAS & NEW YEAR

Menus are ready for **Pre Xmas**, and **Xmas Day**. They can be viewed and printed off the web as of Friday 5th August.

Boxing Day will be as usual offering a self serve Festive Hot Buffet and a slightly reduced A La Carte Menu & **New Years Day** falls on a Sunday so this will be the normal Sunday Lunch.

As for **New Years Eve**, this is still up in the air. I think this year we will serve food up until early evening, and then we have talked about closing. Every year the same staff work, as this is our 10th year, maybe just this year, they and us can take a 'sabbatical'

Nearer the time we will post our opening hours

Debbie's Column

Issue No 9

For those who know me, I feel at my best when loads of things are going on, but to be more specific, if I can have an additional project, something I can get my teeth into as well, then there's just no stopping the adrenalin.

Despite my enthusiasm and energy, I do have to be reined in a little by Rory, and although his support is unquestionable he usually ends up with all the technical stuff and also usually ends up with the hardest tasks. I love the creativity, planning and the organising and fortunately Rory loves the doing..... Good job really.

So a refurb is on !!!! A small one anyway, we will start with a new carpet in the Farriers -in late October, this will come with newly upholstered chairs, and associated bits and bobs. The carpet is sorted, the upholstery fabric not as yet, but whatever we chose, both jobs have to be done simultaneously to create the new look.

I am also to draw up a rough schedule of other jobs which will be tackled over the next 12 months. I can say it is hoped we will eventually give everything a new lease of life and our aim is to be able to offer something for everyone, not only in the food that we do but the services we provide. Mmmmm

I was asked last week, 'whatever happened to the team of 5', they thought it appeared not to have worked'. I then chatted for a good while explaining just how much it had worked. That from the outset it was a way of buying time, and in whatever form it ended up there was a win win for us and a fair opportunity for the original 5. As it is, it could not be better, and if you ask me, I'll explain. Long term decisions have been made, and we can now focus our energies with clarity.

So this section can and has been a little deep at times, trying to explain things to you, has helped me work things out. So with us now declaring our intention to invest in a refurbishment we trust our actions will speak volumes.

Thanks as always.
Debbie

AUGUST / SEPTEMBER PLANS

One guest said he drove into the car park, prepared as usual to navigate around the potholes, he was pleased they were no longer there. He then commented that he would be checking that all our planned works are carried out on time. **Ooops. Pressure's on.**

New Business Cards **Done**
Relocate the Smoking Hut **Yep**
Fill those Pot Holes **Done for now**

AUGUST PROPOSED PLANS

Wall Repair – Scaffolding went up Friday

The job to repair, re-plaster and re-paint is anticipated to take 4 to 5 weeks. We will remain open, and although there should be little or no disruption we wish to apologise in advance.

New Wine List:- As part of our "Something for Everyone", we are working on a new wine list. We want to let people have the chance to experience many different wines.... In addition to our standard wines by the glass, Karl, each week will offer one different red and white by the glass. This wine will be priced fair and reasonable. The wines offered, will range from new, unusual, and on some occasions could be a very fine wine. We will list the "Wines of the Week" not only in-house, but alongside our weekly changing "Chefs Journey Menu" as posted each week on our web site. Our New List should start later this month.

NEWSLETTER

For those who pick up our newsletter off our display table:-

**If you have an email address, we can send it to you direct.
Please leave your E-MAIL DETAILS on the card provided
and post it in the box in reception.**