

*The Nags Head at Haughton Moss*

***March Newsletter***

***Spring is around the Corner***

*For us, February has not been too bad a month, and with the signs of spring beginning to show, we all hope a feel good factor will help keep the momentum going.*

**So Who Has The Job – REBECCA does!**

The last newsletter highlighted our search for an additional chef. After careful consideration, it has been decided that the youngest applicant will be taken on. Looking for her 1<sup>st</sup> full time job after training for 3 years, she is keen to gain more practical experience. Rebecca begins her full time job with us as of Tuesday 1<sup>st</sup> March. We have an extensive regular menu, and feel that to help maintain our high level of consistency, Rebecca will learn from us – our way. From product purchase to plate, Rebecca will be influenced throughout, and our good practises will stand her in good stead in years to come. Her individuality, in time will be expressed through our 'Chefs Journey Menu Specials', and she has indicated a real interest in our Homemade Desserts. We trust we have chosen well and all look forward to a long, happy and successful working relationship.

*Winter Warmer Special*

*This menu is now finished; – all good things must come to an end. It is hoped that a similar menu will be offered again next year.*

**Congratulation Karl and Katie**

Karl and Katie marry on the 5<sup>th</sup> March 2011

Having known Karl for the last 9 years, (manager of the Nags since 2010) we have seen him mature from a typical lad, to: "Husband to be". He is without doubt a really nice guy, and knowing Katie for around 8 years also, they are, as it should be, good for each other, they make a great couple.

Best wishes are sincerely sent.

Have fun:- now, then & always - Rory, Debbie & all at the Nags

NB. Karl will be off for just over a week, they are not going away on honeymoon till later in the year.

**PIES, PEAS & POTATOES**

Introduced on the 10th of February, as a "help yourself" style evening, but the feedback received, directed us to try it "served" - the following week. We welcome genuine comments and opinions, and as a result of their views, we will continue to "Serve to your Table" our Homemade Pies on "3P THURSDAYS" Thank you

To remind everyone

**Thursday Evenings** 5.30pm – 7.30pm £7.50pp

Chef's selection of 4 Homemade **PIES** examples being:

Steak & Ale Pie with Mushroom, Kidney or Onion  
Chicken Pie with Leeks, Mushrooms or Veg  
Meat & Potato Pie, Shepherd's Pie or Cottage Pie  
Fish Pie, Vegetable Pie or Cheese & Onion Pie

ALL ARE SERVED WITH

**PEAS** Garden or Mushy & Carrots &

**POTATOES** Homemade Chips, Mash, Boiled or Sauté

NEW PROMOTION

Tuesday Evenings 7.00pm – 8.30pm

**TUESDAYS CHOICE**

CUSTOMER FAVORITES, ALL HIGHLY RECOMMENDED  
Savings of approx. 30% on steaks & 20% on others listed

Approx. uncooked weight

**Sirloin** 10 oz / 285g ~~£15.75~~ **£11.00**

**Ribeye** 10 oz / 285g ~~£16.95~~ **£11.55**

**Fillet** 06 oz / 170g ~~£15.95~~ **£11.25**

**Gammon Steak -** 10 oz / 285 g ~~£10.95~~ **£ 8.75**

Served with garnish of Mushrooms, Grilled Tomato, & your choice of Potatoes  
Gammon also served with egg or pineapple

**Traditional Battered Cod –** ~~£10.50~~ **£ 8.40**

Home-Made Batter, served with Home-made Chips & Mushy Peas

**½ Duck** ~~£15.95~~ **£12.75**

Oven Roasted, served with a Classic Orange Sauce.

**Traditional ½ Roast Chicken** ~~£10.50~~ **£ 8.40**

Served with Stuffing, Chipolata Sausage and Gravy

**Icelandic Cod** ~~£11.15~~ **£ 8.95**

Grilled and, served with Melted Butter & Lemon Wedge

*The above 3 Select Choice items are served with fresh veg & potatoes of your choice*

**Aprils Preparations' means March Madness**

Rory did the Woodwork, Mathew Horton fixed up the rendering and Alan's painting the front, it all looks much, much better. We had Emertons' replace ridge tiles on the main building also. Alan will now continue to work his way around the whole building, and we will help maintain the gardens in general. This month will also see the bowling green have moss killer applied, the pathways will be power hosed, the outdoor furniture will reappear re-stained or re-painted, and new garden games will hopefully transpire. April this year is full of occasions, we have Mothers Day on April 3<sup>rd</sup>. Good Friday is on the 22<sup>nd</sup> and the Royal Wedding which combines a bank holiday is the end of the month.

Lots to get ready for.

Debbie's Column

Issue No 4

Time once again to "Say it as I see it".

Whether we are selling a product, an idea or ourselves, most of us do it, and with changing priorities, different techniques emerge.

Discounted something is good, but not quite so for all retailers. We consider ourselves to be priced fairly, we are not the cheapest, nor are we the dearest, but overall we offer value for money. So the menu above, can be viewed 2 ways, it offers you a discount, and us a way to advertise through your word of mouth recommendation.

But here is my dilemma, as a very successful independent freehouse, we have become victims of our own success, our current rateable value stands at £69,000, (payable in excess of £32,000). This large sum paid to the council, is our reward for doing well. So my views have changed over the last 18 months, I am now of the opinion that less is more. My priority to you the customer is without question, -as such we should maintain a comfortable level of trade whereby high standards and quality of product is met.

A review of our rates is underway, however all this takes months to sort out. When we know more, you'll know more. And what grieves me more is our £32,000 doesn't get us a repair to the tar around the damaged road side land drain grid.