



The WHITE EAGLE NEWS

THANKS A MILLION

In September, after over 3 years at The White Eagle, Stuart Marsden and Kirsty Romans have decided to return to their native Scarborough to start a new stage in their career.

Stuart and Kirsty joined us on the day we bought The White Eagle. Things were a lot different than they are today. Through their leadership and hard work The White Eagle has been transformed into exactly what we wanted.

The pub has been almost totally rebuilt, but its success is mainly due to people not bricks and mortar. Stuart and Kirsty have created a first class team behind the bar, serving customers and in the kitchen. As a result we sense a buzz in The White Eagle all the year round and in the process our turnover has increased from under £300,000 a year to a remarkable £1.2 million.

So we have every reason to thank Stuart and Kirsty a million times for what they have done and we are sure that White Eagle customers will join us in praising their dedication and expertise. We wish them well in the future but there are still a few months to go. Their last summer at The White Eagle promises to be even better than ever.

John & Alex

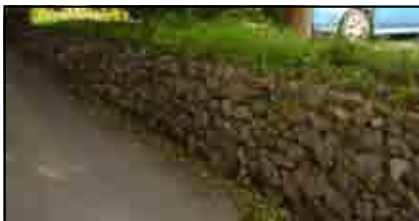


Restoration

The White Eagle is an important part of the Rhoscolyn community and as such we have a responsibility to protect our environment and be a good neighbour. During the spring we rebuilt the dry stone wall

between the garden and the road to the beach. Completed by local

craftsmen, Rob Owen, the restored wall is now well established for years to come.



New Faces

Ian Knockton and Victoria French will be taking over from Stuart and Kirsty in September.

They have considerable experience in the hospitality trade, most recently running The Red Lion at High Lane near Stockport. Ian and Victoria will be at The White Eagle on a few occasions during July and August, giving them a chance to get to know the pub better before they take over and giving customers a chance to get to know them.



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Key Role for Clare

Clare Parfoot, who has recently been appointed Assistant Manager, joined The White Eagle team after the rebuild in May 2007.

Her first job while still at college was working behind the bar at The Seacroft, then she took temporary work on the Stena Line Ferries as a cabin assistant looking after customers backward and forwards to Dublin – 99 minutes there and 99 minutes back (a journey time which is about to be increased to save fuel costs!). Once she made the journey there and back three times during an uninterrupted shift of 17 hours.



Clare's mother spotted the White Eagle advert and she was interviewed by Stuart and Kirsty in a temporary porta-cabin in the car park. "The time has flown by," said Clare, "it goes particularly quickly when we're busy. I've made a lot of good friends – the people have been great to work with. I've learned a lot from Stuart and Kirsty but also the others who started with me over 12 months ago – Roger, Phil, Sarah, Laura and Amy, plus of course, Pete and Harry behind the bar who were part of The White Eagle scene well before the Timpson's got involved. It's good to know that some temporary staff we had last summer are coming back again this year.

"I enjoy meeting customers as well as colleagues, even though its part of my job to deal with any customer grumbles. Our few complaints are nearly always about the same things – where dogs can go, when children can be served and the latest time for food, but most of the time we receive compliments not complaints. And I've certainly got plenty of reason to be pleased about joining The White Eagle, 12 months ago I never realised that I would get promotion and create a new career."

Super Team at Super Bowl



Our picture shows the Darts Team relaxing after a demanding season, which finished with us in 4th position in the 2nd Division of Holyhead District League. This talented group took time off from the oche for some friendly competition at the Super Bowl in Llandudno.

Fire Fighters

Several members of The White Eagle team have, during the spring, attended a special training course regarding fire safety.

Our picture shows they have got a certificate to prove it.



Adrienne Owen Peter Hughes Clare Parfoot



Sarah Jones Arvon Roberts Catrin Huws

Holiday Specials

There is no need to spend your holiday

slaving over a hot stove. In addition to meals out at The White Eagle we are making available the amazing range of COOK Ready Meals so that you can make yourself quality food with no hassle.



Beer Festival 2008

The highlight of the first White Eagle Beer Festival was not the weather. Despite torrential rain and high winds over 500 beer drinkers sampled over 20 ales and ciders to the tunes of 2 local bands. Along with a camera crew, the officers from RAF Valley were spotted in their full lederhosen outfits, Roisin Timpson, among others, was very impressed with their legs but not the fake moustaches. The most popular ales were of a lighter type and the menu for next year's festival is being chosen with this in mind. A note for your diary – The 2009 White Eagle Beer Festival will be held on May 3rd, 4th and 5th.



3 Happy Years

AND WE ONLY CAME FOR A MONTH

"It will be 3½ enjoyable years when it comes to our leaving date in September. Time goes so fast when you're running a busy pub. We would like to take this opportunity to thank all our colleagues who have made this pub so special and successful, which without them our job would have been so much harder.

We would like to thank all our customers who have supported us throughout our time at The White Eagle, of which have been many. We would like to thank Alex and John Timpson for their support and giving us the opportunity to run The White Eagle. Thanks also to Steve Marsh and Woody Barlow for all their expertise which was invaluable.

Finally we wish Ian and Vicky the very best of luck."

Stuart & Kirsty



Summer Menu



MENU

Starters

- Home made soup with warm bloomer bread £ 3.25
- Rare roast beef and blue cheese salad with pickled red onions £6.50 *10.95
- Steamed mussel, cooked in white wine, cream & garlic £6.75 *10.95
- Crab, avocado & pink grapefruit salad £6.95
- Chicken liver parfait with toasted brioche & apple relish £ 5.50
- Terrine of goats cheese with beetroot, orange & walnut salad £5.50
- Classic prawn cocktail £5.95 *£9.95
- Gin & onion cured salmon with tartare potatoes £5.95
- *denotes large portion

Mains

- Baked courgette & risotto cheesecake with tomato polenta £8.95
- Beer buttered haddock fillet with chunky chips & mushy peas £9.25
- Valley pork & leek sausage wheel with garlic & parsley mash, finished with red wine sauce £8.75
- Pan fried sea trout with crushed new potato, cauliflower cream, cucumber & pea oil £10.50
- Sage apple & pork burger with chunky chips & tomato relish £9.50
- Welsh beef meatballs with ataganoff sauce on a bed of rice £10.50
- Pan fried sea bass with prawn & mussel macaroni £12.95
- Grilled rump steak with grilled flat mushroom, tomato & chunky chips £12.95

Side orders

- Seasonal vegetables £2.25 New potatoes £2.10
- Mixed leaf salad £2.50 Chunky chips £2.25
- Crusty bread & butter £1.25 Garlic bread £2.35 Cheesy garlic bread £2.65

Puddings

- Banoffee pie £5.00
- Tequila & lime Panna cotta with brandy snaps £5.25
- Hazelnut meringue with strawberry & cream £5.00
- Iced chocolate, coffee & praline mousse with poached pear £5.25
- Pineapple fritters with chili & mint syrup, chocolate sauce & vanilla ice cream £4.95
- Baked egg custard with blackberry sauce £4.75
- White Eagle cheese board; please ask at the bar for a menu.
- Cheshire farm ice creams (3 scoops of your choice) banana, strawberry & cream, chocolate, butterscotch, vanilla, raspberry pavlova £3.50
- Sorbets (3 scoops of your choice) Blackcurrant, mango, lemon £3.50

Roger's Summer Favourite



Roger Gorman

This is my favourite summer dish, it was so

Pan fried sea trout



popular on the specials board I had to put it on the new menu. The reason why it's so popular I believe is that subtle flavours of peas, cucumber & cauliflower cream that don't over power the flavour of the fish which work together very well and the different texture through the crushed new potato. This dish is light in eating leaving plenty of room for a summer dessert.

Top White, Top Red



Rosario Chardonnay 2006

This wine has lovely fresh, ripe apples, pears and citrus notes combined with buttery creaminess



Solare Rosso 2006

A classic blend (for Chianti) of Sangiovese and Caniolo. Soft, even squidgy red berry fruit with good straightforward structure

Alex's Corner

- comment from the boss



Elsewhere in this newsletter we talk about our gratitude to Stuart and Kirsty. I will never forget how much they have done to make The White Eagle into my idea of the perfect pub. Almost everything has turned out as I wished, with one exception – some customers can't resist taking away a memento of their visit.

We always knew we would lose a few pepper pots, we solved the problem by putting the salt and pepper in little bowls, so that you can get a pinch of salt without the whole pot being pinched. But I've been shocked at what has happened to the children's books and games. I want a pub that makes children really welcome and makes life easy for their parents. That's why we supplied a children's library and more recently a range of children's games, free for use for anyone while they are in the pub.

I have been amazed at the speed in which they have disappeared. I know enough about children to realise that sometimes inadvertently things like that get taken home, but I would have expected the parents to bring them back – they very seldom do. So, this summer, if you find we are short of books or there isn't a game left for your child to play with, you know the reason why.

Parliamentary Privilege

Some customers might have spotted a fairly regular visitor to The White Eagle, when he was elected as an MP following a dramatic by-election in Crewe & Nantwich.



Since his election, life has been pretty busy for Edward Timpson, who hopes from time to time to relax from his new busy life in Westminster, Crewe & Nantwich. His hope for a haven of relaxation is illustrated by his comment, "The White Eagle is not in my constituency."

Cliff Owen

Shortly after the last White Eagle went to press, Cliff Owen died after a brave fight against cancer. Cliff was one of the people who welcomed us behind the bar when we bought The White Eagle in 2005. He gave us a warm welcome and helped us together with Stuart and Kirsty to find our feet in the new venture.



Cliff was a keen photographer and many of his pictures have appeared in previous editions of The White Eagle News. We will remember him for his kindness and his bravery over the last few months of his life.

Our sympathy goes to his wife Liz, whose fantastic support for Cliff was an example to us all.

John & Alex

White, White Eagle

To let our summer visitors know what happens to The White Eagle in winter we



enclose a picture taken in February. However, contrary to our expectations we now remain fairly busy throughout the winter months. Although the bar is less crowded, we usually only have to operate a waiting list on Saturday nights and the calm in the kitchen allows us to offer an even more adventurous menu.

WIN A £30
White Eagle
voucher

Shell Fish Quiz

How many shell fish will The White Eagle customers consume over the August Bank Holiday Weekend, 22nd August – 25th August?

LOBSTERS



CRABS



MUSSELS



TOTAL

Name: Contact No:

Please leave your entry behind the bar