

WHITE EAGLE NEWS



JUNE 2005 issue no. 2

NEW MENU GOES LOCAL

Lots of customers have noticed not only the change in our menu but also the quality of the food since Terry Eve moved in as our chef. Terry has now revealed the secret behind this transformation, "It's simple," said Terry. "Alex said she wanted the best ingredients, so I knew where to look—locally.

"Diners know the difference between frozen and fresh—my policy is to buy close to home—fish from our sea, meat from local farms and vegetables grown in nearby fields.

"If anyone knows of any good suppliers, please pass on the information."



The White Eagle Menu

Starters

- Deep Fried Crumbed Wedges with a Creamy Dipping Sauce £3.75
- Roast Tomatoes and Puff Pastry Served With Creamy Dressing and Butter £2.95
- Cheated Don Sam - Spicy Chicken Wings, Tangy Spring Rolls and Samosa's With A Sweet Chilli Dipping Sauce £3.75
- Warm Salad of Local Black pudding and Bacon £3.50
- Salmon Fillets Served with a beef terrine & spring onion salad, Tatar & potato croûtes £3.95

Mains

- Roast Salmon Steak with roast tomatoes, mushrooms, chips & onion rings £9.95
- Pork & Lamb Sausages served on Bialle & Spinal, with onion gratin £6.50
- Loaf of Pork, apple & potato mash, black pudding, grain mustard sauce & ring £6.95
- Mediterranean pasta bake with garlic bread & side salad £6.50 V
- Gammon, Egg & Chips £7.25
- Local deep fried Cod & Chips with mushy peas £6.95
- Scampi & Chips with mixed salad £6.95
- Chicken Korma, rice & Peas £7.25
- Meat & Potato Pie with mushy peas & chips £6.50
- Sandwiches on White Bloomer Bread
 - Prawn & Mayo £3.95
 - Cheese & Tomato £3.50
 - Tuna & Sweet corn £3.75
 - Hot Hamster in Bapington S.L.T. £3.95
 - Hot Beef £4.25
 - Hot Pork £4.25

Reservations & Take Away on 01492 678111

MICRO BREW

We are not just finding our food on Anglesey—we are going to offer our local brew—watch out for White Eagle Stout and Cobblers Ale—and let us know what you think.

FOOD ALL DAY

It's now non-stop all weekend with food available from noon to 9.30pm.

"We want to provide meals when you want them" said Alex who expects the extended hours to run right through the week during the summer holidays.

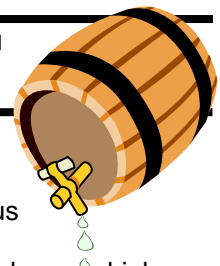


CAUGHT OUT

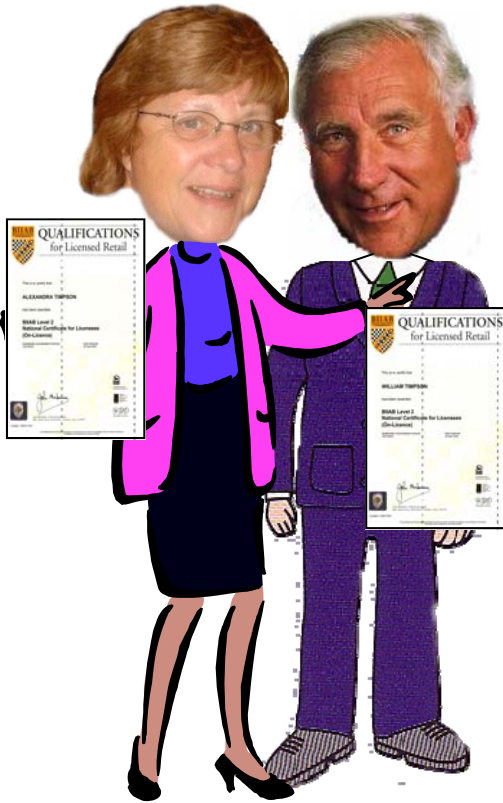
Boat race brings big beer bonanza

The big increase in business nearly caught us out over the Bank Holiday weekend. We knew the Boat Race would bring in extra beer drinkers and bought extra supplies for the weekend—but we didn't expect sales to be double last year—a reflection of the rapid increase in visitors to the White Eagle.

By Sunday night we were within a barrel of running out of beer.



PASSED THE TEST



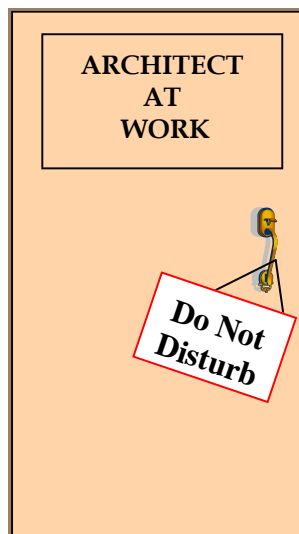
After a nervous day in Northwich where we took the test and an anxious week waiting for the results, we are proud to announce that we now both hold a licensees' certificate and the Llangefni magistrates have given the go ahead for our names to be displayed over the front door of the White Eagle.

ALEX AND JOHN TIMPSON LICENSED TO SELL BY RETAIL, BEERS, WINES AND SPIRITS FOR CONSUMPTION ON AND OFF THE PREMISES

DRAFT PLANS BY JULY

After a month of meetings and measuring, our Architect is due to present outline ideas for the White Eagle facelift during June.

We hope to have something to show in our next newsletter.



NEW FACES

At the end of May, Kirsty Romans and Stuart Marsden finished their short term contract and left the White Eagle hoping to go back to pub life in a city centre. They have handed over to Anthony and Samantha Knowles.

We are grateful to Stuart and Kirsty for getting us off to a good start and wish Anthony and Samantha every success—we hope they enjoy life at the White Eagle.



Samantha Knowles



Anthony Knowles