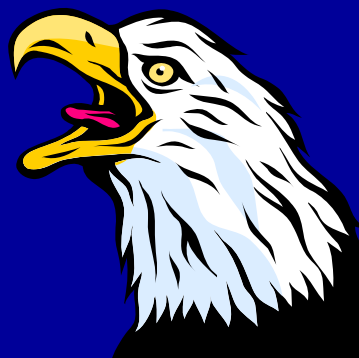


# WHITE EAGLE NEWS

OCTOBER 2005 issue no. 5



# NEW YEAR PARTY

Booking Essential

**£10** is all it costs to buy a ticket to the White Eagle New Years Eve Party. As long as you buy your ticket before the beginning of December we will accommodate everyone who wants to come, but we need to have an early idea of numbers.

The entrance price covers a buffet dinner, entertainment from a guitar duo, dancing, prizes and a goody bag — plus the last chance to see in a new year in the old style White Eagle.

Wharfedale - Holy Island - Giggleswick - LL05 2NJ  
Tel: 01407 800207 - Email: whiteeagle.inn@btinternet.com

**THE WHITE EAGLE**

**NEW YEAR'S EVE PARTY**

- Live Act -
- Prize Give Away -
- Buffet -

**£10**

7.30pm - 'til late (Dress Code - Smart/Casual) [www.whiteeagleinn.com](http://www.whiteeagleinn.com)

## NEW BEERS

For a trial period we get Marsden's Smooth and hope to add Timothy Taylor's Landlord which will stay on tap until Christmas.

It will be interesting to see how these new arrivals fare against the ever popular Weetwood Eastgate.



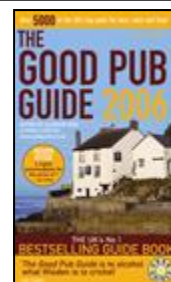
## MINI MAKEOVER

We have knocked down a couple of walls and splashed a lot of paint around to brighten up the White Eagle for the 10 months that remain before the big building project.



## GOOD PUB GUIDE

Thanks to our customers' recommendation The White Eagle appears in the 2006 Good Pub Guide.



# BREWERY BUS TRIP

We have 25 places available for a visit to see White Eagle beer being brewed.

The day out—including bus, buffet and beer is free.

The trip takes place on Tuesday 21st March next year.



## NEW FACE IN THE KITCHEN

Our chef, Lee Jones, who joined the team at the beginning of October has helped to enhance the White Eagle's growing reputation for good food.

Born in Wrexham Lee was Young Welsh Chef of the Year and a National Chef of Wales finalist. Lee thinks the modern customer demands a much higher standard of pub food.

"We are seeing the development of excellent cuisine by forward thinking publicans who are changing our eating habits."



## SPRING SUGGESTIONS

We are already starting to plan for next spring and summer—and any ideas are welcome.

If you have a suggestion that you think will improve our pub, have a word with **Stuart** or **Kirsty**.



**Stuart Marsden**



**Kirsty Romans**

## DAILY BREAD

Gary and Yvonne Williams of Williams Bakery in Cemaes Bay are baking hard to keep up with our demand.

Delivered daily Williams' freshly baked bread is available with every White Eagle meal—at peak times our customers consume over 450 loaves a week.



## CHRISTMAS MENU

During December seasonal dishes will be added to well established

White Eagle favourites to provide a special Christmas menu.

Our forecast of the favourite festive fare will be:-

**THE WHITE EAGLE**

**TOP TEN FOR XMAS**

- Baked Pheasant with Boulangere potato's & Juniper berry
- Roast Turkey Breast with homemade stuffing, chipolatas, game chips and parsnips
- Ratatouille Lattice with red & green Pesto's & Aubergine Caviar
- Oven baked Salmon with wild mushrooms, Potato Rosti & Hollandaise
- Pan fried Sea Bass with red pepper piperade, roast tomatoes & nut brown butter
- Mussels cooked in garlic with white wine & cream with fresh local bloomer bread
- Pan fried Sardines with Rocket, Basil, Pesto and Balsamic Reduction
- Tuna Loin with Nicoise salad
- Chicken fillet filled with apples, prunes & parsley with braised red cabbage
- Vegetarian Lasagne with roasted shallots
- Penne pasta cooked with wild mushrooms, garlic & cream with spiced rocket