

FOLLOW US



THE
SPREAD EAGLE
BAR & RESTAURANT

MELLOR LANE, MELLOR, BLACKBURN, BB2 7EG
T: 01254 813528 E: INFO@THESPREADEAGLEMELLOR.COM
W: WWW.THESPREADEAGLEMELLOR.COM
FACEBOOK: THE SPREAD EAGLE

CHRISTMAS
2018

WHAT'S ON IN DECEMBER?

December 7th Adam South
Excellent party style artist, ranging from the 60's to modern day

December 14th Danny King
Excellent male guitarist - A Spread Eagle Favourite

December 21st Chris Quammie
Outstanding male vocalist

December 28th Dean Stansby
Music to suit all ages, a Spread Eagle Favourite

December 31st Jason Ashton
Superb male vocalist, ranges from the 60s to modern day

New Years Eve: Admission by ticket only (for bar customers).
Tickets available from November. A limited number of tickets will
be available on a first come first served basis.

TREAT A LOVED ONE OR A FRIEND
TO A SPREAD EAGLE GIFT VOUCHER
THIS CHRISTMAS!

PLEASE ASK A MEMBER OF STAFF OR VISIT
OUR WEBSITE FOR MORE INFORMATION

WWW.THESPRADEAGLEMELLOR.COM

Vegetarian Menu

Chef's Homemade Soup of the Day
with a warm bread roll

Beetroot and Feta Tart
with balsamic syrup

Wild Mushroom Arancini
with truffle oil

Penne Pasta
with roast butternut squash and spinach

Camembert Wellington
camembert, mushroom, wild rice and herb sauce encased in puff pastry,
served with chunky chips and salad

Garstang Blue Cheese, Leek and Chestnut Risotto



Christmas Fayre

Available Saturday 1st December to Sunday 23rd December,
Monday 24th December (*lunchtime only*)
and Thursday 27th December to Sunday 30th December
£25 PER PERSON

Chef's Homemade Soup of the Day
with a warm bread roll

Melon and Parma Ham
with toasted walnuts and spiced cranberry coulis

Pan-seared Scallops (*£3.50 supplement*)
with crispy belly pork, black pudding bon bon and white wine and butter sauce

Game Terrine (*Pheasant, Rabbit and Venison*)
with streaky bacon, salted croûtes and Cumberland sauce

Smoked Haddock and Lancashire Cheese Fishcake
with crushed garden peas and spicy ketchup dressing

Local Roast Turkey

with pigs in blankets, chestnut and sausage meat stuffing, white wine jus,
roast potatoes, mashed potatoes, cranberry sauce and wilted greens

Belly Pork

stuffed with calvados apples, black pudding and smoked bacon served with
mustard seed mashed potato, duck fat roast potatoes and wilted greens

Ribeye Steak (*£6.00 supplement*)

cooked to your liking, with asparagus, caramelised shallots, red wine sauce
and chunky chips

French Trimmed Chicken Breast

roasted with garlic and rosemary served with white wine jus, onion, chestnut mushrooms,
parmentier potatoes and wilted greens

Baked Cod Fillet

with a herb and lemon crust, pea and potato mash, white wine sauce and crispy pancetta

Homemade Christmas Pudding

with a classic brandy sauce

Salted Caramel and Milk Chocolate Cheesecake

with vanilla ice cream

Triple Chocolate and Cranberry Brownie

with chocolate ice cream

Zesty Orange Crème Brûlée

with cinnamon shortbread biscuit

Chef's Selection of Cheese and Biscuits (*£3.50 supplement*)

vintage Cheddar, Brie, Garstang Blue, Lancashire Garlic and Onion,

with apple and fig chutney, pickled onions and grapes

Christmas Eve Early Bird

SERVED AT 4:30PM AND 5:00PM
£24.95 PER PERSON
please note tables are available for a 2 hour period

Pea and Ham Soup
with a warm bread roll

Prawn and Avocado Cocktail
gem lettuce, tomato, onion, marie rose sauce, bread roll

Chicken, Basil and Tomato Terrine
tomato relish, toast

Oxtail Bon Bon
horseradish and beetroot relish

Duck Spring Roll
hoi sin sauce

Local Roast Turkey

with pigs in blankets, chestnut and sausage meat stuffing, white wine jus,
roast potatoes, mashed potatoes, cranberry sauce and wilted greens

Rump Steak (*£3.00 supplement*)

cooked to your liking, pan-fried mushrooms, onion rings, chunky chips and vegetables

Breaded Plaice Fillet

topped with garlic butter served with chunky chips and salad

Chicken Breast

baked with oregano served with butternut squash puree, roasted new potatoes,
white wine jus and vegetables

Belly Pork

with apple and calvados sauce, stuffing and savory cabbage potato cake.

Homemade Christmas Pudding

with a classic brandy sauce

Chocolate Marquise

with Baileys ice cream and brandy snap basket

Sticky Toffee Pudding

with vanilla ice cream

Banoffee Pie

biscuit crumb base, toffee sauce, banana, cream and chocolate

Chef's Selection of Cheese and Biscuits (*£3.50 supplement*)

vintage Cheddar, Brie, Garstang Blue, Lancashire Garlic and Onion,

with apple and fig chutney, pickled onions and grapes

Christmas Eve

SERVED AT 7:30PM AND 8:00PM

£36.95 PER PERSON

Roast Garlic Soup
crispy pancetta, truffle oil, warm bread roll

Pan-fried Scallops
chilli, lime and mango salsa, tempura asparagus

Chicken Liver Parfait
salted croûtes, cranberry compote

Tempura King Prawns
pineapple and coconut sauce

Beef Fillet Salad
Garstang blue cheese and Jack Daniel's dressing

Local Roast Turkey
with pigs in blankets, chestnut and sausage meat stuffing, white wine jus,
roast potatoes, mashed potatoes, cranberry sauce and wilted greens

Rack of Lamb
cooked pink, dauphinoise potatoes, wilted spinach, red currant jus and wilted greens

Lemon Sole Wellington
lemon sole, smoked trout pâté and wild mushroom sauce, encased in puff pastry
with crushed new potatoes and wilted greens

Beef Fillet (*£7.50 supplement*)
beef fillet steak cooked to your liking, marinated in treacle, with triple cooked chips,
red currant jus and wilted greens

Baked Salmon
honey mustard sauce, poached egg, mustard seed mashed potatoes

Homemade Christmas Pudding
with a classic brandy sauce

Raspberry Brûlée
with shortbread biscuit

Chocolate Fudge Cake
with mocha sauce and cappuccino ice cream

Ferrero Rocher Cheesecake
with white chocolate ice cream

Chef's Selection of Cheese and Biscuits
vintage Cheddar, Brie, Garstang Blue, Lancashire Garlic and Onion,
with apple and fig chutney, pickled onions and grapes

Christmas Day

12NOON, 12:30PM, 3PM & 3:30PM

£79.95 PER PERSON / £39.95 UNDER 10'S

Chicken and Wild Mushroom Consommé
with tempura boneless chicken wing and pan-fried wild mushrooms

Beef Fillet Rossini
chicken liver parfait, crouton, red wine syrup

Salt and Pepper Tempura John Dory
in Matt's own salt and pepper rub with chillies, spring onion and garlic

Twice Baked St Agur Soufflé
with pear coleslaw, English mustard and honey dressing

Moroccan Spiced Lamb Cutlets
with roasted red pepper, cous cous, and coriander yogurt

Local Roast Turkey
with pigs in blankets, chestnut and sausage meat stuffing, white wine jus,
roast potatoes, mashed potatoes, cranberry sauce and wilted greens

Lobster Thermidor
Boulangère potatoes and spicy tenderstem broccoli

Fillet Steak
flambéed in brandy, with bone marrow butter, mini oxtail cottage pie,
triple cooked chips, red wine jus and spinach

Lamb Duo
lamb cannon cooked pink and pulled lamb belly, with mint potato croquettes,
braised red cabbage and crème de cassis sauce

Duck Trio
duck breast cooked pink, duck spring roll and foie gras with duck fat black pudding rosti,
roast fig sauce and wilted greens

Homemade Christmas Pudding
with a classic brandy sauce

White Chocolate Mocha Bomb
with biscotti crumb

Baked Alaska
vanilla sponge, raspberry jam, vanilla ice cream encased in Italian meringue

Mulled Wine Brownie
with orange ice cream

Chef's Selection of Cheese and Biscuits
vintage Cheddar, Brie, Garstang Blue, Lancashire Garlic and Onion,
with apple and fig chutney, pickled onions and grapes

New Year's Eve Early Bird

SERVED AT 4:30PM AND 5:00PM

£24.95 PER PERSON

Please note that tables are available for a strict 2 hour time period. This does not include entry into the bar for evening entertainment.

Leek and Potato Soup

crispy leeks, warm bread roll

Thai Fishcake

hoi sin sauce

Haggis Fritters

whisky sauce, tatties and neeps

Poached Salmon Terrine

salted croûtes and aoili

Chicken Spring Roll

sweet chilli sauce

Roast Brisket of Beef

with mashed and roast potatoes, Yorkshire pudding, vegetables and gravy

Rump Steak (£3.00 supplement)

mushrooms, onion rings, chunky chips, pepper sauce and vegetables

Pan-fried Seabass Fillet

with basil mashed potato, roasted pine nuts, cherry tomatoes, white wine sauce and vegetables

Game Pie

cooked with red wine and root vegetables, with a cobbler topping, chunky chips and pickled red cabbage

Coq au Vin

Matt's version of this classic dish, chicken breast cooked with smoked bacon, onions, mushrooms and red wine, served with whole roasted new potatoes

Cranachan

with raspberries, Drambuie, cream and toasted oats

Sticky Toffee Pudding

with butterscotch sauce, vanilla ice cream

Vanilla Crème Brûlée

with shortbread biscuit

Bread and Butter Pudding

with crème anglaise

Chef's Selection of Cheese and Biscuits (£3.50 supplement)

vintage Cheddar, Brie, Garstang Blue, Lancashire Garlic and Onion, with apple and fig chutney, pickled onions and grapes

New Year's Eve

SERVED AT 7:30PM AND 8:00PM

£55 PER PERSON

Selection of Canapes on Arrival

Spinach, Asparagus and Goat's Cheese Soup

smoked pancetta, warm bread roll

Tempura Beef

chilli and spring onion noodles

Pan-fried Scallops

haggis bon bons and whisky sauce

Warm Duck Salad

celeriac coleslaw and black cherry coulis

Barbeque Monktail

charred sweet corn and crispy belly pork

Rack of Lamb

cooked pink, herb crumb, crispy sweetbreads, wilted greens, Boulangère potatoes, red wine jus

Beef Wellington

fillet steak, fois gras, wild mushrooms and Madeira sauce encased in puff pastry with chunky chips and wilted greens

Lemon Sole

shrimp and chive butter, parmentier potatoes, wilted greens

Guinea Fowl Duo

guinea fowl breast pan-fried in sherry and slow cooked guinea fowl leg ballotine, duck fat roast potatoes, sautéed cabbage and bacon, sherry reduction

Seabass Fillet

baked with lemon grass served with coriander rice and coconut sauce

Cranachan

with raspberries, Drambuie, cream and toasted oats

Chocolate Fondant

with chocolate sauce and vanilla ice cream

Milk Chocolate, White Chocolate

and Salted Caramel Cheesecake

with vanilla ice cream

Blackberry Crème Brûlée

with cinnamon spiced shortbread

Chef's Selection of Cheese and Biscuits

vintage Cheddar, Brie, Garstang Blue, Lancashire Garlic and Onion, with apple and fig chutney, pickled onions and grapes

Christmas Fayre

Available Saturday 1st December to Sunday 23rd December,
 Monday 24th December (*lunchtime only*)
 and Thursday 27th December to Sunday 30th December
£25 PER PERSON

NAME: _____

TEL: _____

ADDRESS: _____

EMAIL: _____

NUMBER IN PARTY: _____ DEPOSIT: _____

DATE: _____ TIME: _____

STARTER	NO.
SOUP OF THE DAY	
MELON & PARMA HAM	
PAN-SEARED SCALLOPS £3.50 SUPPLEMENT	
GAME TERRINE	
HADDOCK FISHCAKE	

MAIN COURSE	NO.
LOCAL ROAST TURKEY	
BELLY PORK	
RIBEYE STEAK £6.00 SUPPLEMENT (BLUE,RARE,MED/RARE,MED,MED/WELL,WELLDONE)	
CHICKEN BREAST	
COD FILLET	

DESSERT	NO.
CHRISTMAS PUDDING	
CHEESECAKE	
BROWNIE	
CREME BRULEE	
CHEESE AND BISCUITS £3.50 SUPPLEMENT	

A non-refundable deposit of £10 per person is required to make a booking. The pre order for your party is required one week prior to your booking. No changes can be made to your order.

Please tick to accept all term and conditions and sign below:

Christmas Eve Early Bird

SERVED AT 4:30PM AND 5:00PM
£24.95 PER PERSON

Please note that tables are available for a strict 2 hour time period.

NAME: _____

TEL: _____

ADDRESS: _____

EMAIL: _____

NUMBER IN PARTY: _____ DEPOSIT: _____

DATE: _____ TIME: _____

STARTER	NO.
PEA AND HAM SOUP	
PRAWN COCKTAIL	
CHICKEN TERRINE	
OXTAIL BON BON	
DUCK SPRING ROLL	

MAIN COURSE	NO.
LOCAL ROAST TURKEY	
RUMP STEAK £3.00 SUPPLEMENT (BLUE,RARE,MED/RARE,MED,MED/WELL,WELLDONE)	
PLAICE FILLET	
CHICKEN BREAST	
BELLY PORK	

DESSERT	NO.
CHRISTMAS PUDDING	
CHOCOLATE MARQUISE	
STICKY TOFFEE PUDDING	
BANOFFEE PIE	
CHEESE AND BISCUITS £3.50 SUPPLEMENT	

A non-refundable deposit of £10 per person is required to make a booking. The pre order for your party is required one week prior to your booking. No changes can be made to your order and full payment is required one week prior to event.

Please tick to accept all term and conditions and sign below:

Christmas Eve

SERVED AT 7:30PM AND 8:00PM
£36.95 PER PERSON

NAME: _____

TEL: _____

ADDRESS: _____

EMAIL: _____

NUMBER IN PARTY: _____ DEPOSIT: _____

DATE: _____ TIME: _____

STARTER	NO.
ROAST GARLIC SOUP	
PAN-FRIED SCALLOPS	
CHICKEN LIVER PARFAIT	
TEMPURA KING PRAWNS	
BEEF FILLET SALAD	

MAIN COURSE	NO.
ROAST TURKEY	
RACK OF LAMB	
LEMON SOLE WELLINGTON	
BEEF FILLET (BLUE,RARE,MED/RARE,MED,MED/WELL,WELLDONE) £7.50 SUPPLEMENT	
BAKED SALMON	

DESSERT	NO.
CHRISTMAS PUDDING	
CHEESE AND BISCUITS	
RASPBERRY BRULEE	
CHOCOLATE FUDGE CAKE	
CHEESECAKE	

A non-refundable deposit of £10 per person is required to make a booking. The pre order for your party is required one week prior to your booking. No changes can be made to your order and full payment is required one week prior to event.

Please tick to accept all term and conditions and sign below:

Christmas Day

BOOKINGS AVAILABLE 12NOON, 12:30PM, 3PM & 3:30PM
£79.95 PER PERSON / £39.95 UNDER 10'S

NAME: _____

TEL: _____

ADDRESS: _____

EMAIL: _____

NUMBER IN PARTY: _____ DEPOSIT: _____

DATE: _____ TIME: _____

STARTER	NO.
CHICKEN CONSOMME	
BEEF FILLET ROSSINI	
TEMPURA JOHN DORY	
ST AGUR SOUFFLE	
LAMB CUTLETS	

MAIN COURSE	NO.
ROAST TURKEY	
LOBSTER	
FILLET STEAK (BLUE,RARE,MED/RARE,MED,MED/WELL,WELLDONE)	
LAMB DUO	
DUCK TRIO	

DESSERT	NO.
CHRISTMAS PUDDING	
CHOCOLATE MOCHA BOMB	
BAKED ALASKA	
CHEESE AND BISCUITS	
MULLED WINE BROWNIE	

A non-refundable deposit of £10 per person is required to make a booking. The pre order for your party is required one week prior to your booking. No changes can be made to your order and full payment is required one week prior to event.

Please tick to accept all term and conditions and sign below:

New Year's Eve Early Bird

SERVED AT 4:30PM AND 5:00PM

£24.95 PER PERSON

Please note that tables are available for a strict 2 hour time period. This does not include entry into the bar for evening entertainment. Tickets are sold separately on a first come, first served basis.

NAME: _____

TEL: _____

ADDRESS: _____

EMAIL: _____

NUMBER IN PARTY: _____ DEPOSIT: _____

DATE: _____ TIME: _____

STARTER	NO.
LEEK AND POTATO SOUP	
THAI FISHCAKE	
HAGGIS FRITTERS	
SALMON TERRINE	
CHICKEN SPRING ROLL	

MAIN COURSE	NO.
ROAST BRISKET OF BEEF	
RUMP STEAK £3.00 SUPPLEMENT (BLUE/RARE/MED/RARE/MED/MED/WELL/WELLDONE)	
SEABASS FILLET	
GAME PIE	
COQ AU VIN	

DESSERT	NO.
CRANACHAN	
STICKY TOFFEE PUDDING	
VANILLA CREME BRULEE	
BREAD AND BUTTER PUDDING	
CHEESE AND BISCUITS £3.50 SUPPLEMENT	

A non-refundable deposit of £10 per person is required to make a booking. The pre order for your party is required one week prior to your booking. No changes can be made to your order and full payment is required one week prior to event.

Please tick to accept all term and conditions and sign below:

New Year's Eve

SERVED AT 7:30PM AND 8:00PM

£55 PER PERSON

NAME: _____

TEL: _____

ADDRESS: _____

EMAIL: _____

NUMBER IN PARTY: _____ DEPOSIT: _____

DATE: _____ TIME: _____

STARTER	NO.
ASPARAGUS SOUP	
TEMPURA BEEF	
PAN-FRIED SCALLOPS	
WARM DUCK SALAD	
MONKTAIL	

MAIN COURSE	NO.
RACK OF LAMB	
BEEF WELLINGTON	
LEMON SOLE	
GUINEA FOWL	
SEABASS FILLET	

DESSERT	NO.
CRANACHAN	
CHOCOLATE FONDANT	
CHEESECAKE	
CREME BRULEE	
CHEESE AND BISCUITS	

A non-refundable deposit of £10 per person is required to make a booking. The pre order for your party is required one week prior to your booking. No changes can be made to your order and full payment is required one week prior to event.

Please tick to accept all term and conditions and sign below:
