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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
2020

WHAT'S ON IN DECEMBER?

Due to the current Covid 19 pandemic and restrictions in place, there are currently no plans for any live entertainment in December (including New Years Eve)

New Years Eve: Admission by ticket only (for bar customers only).
Details will be announced on our website at a future date.

Closed

Tuesday 1st December
Monday 7th December
Tuesday 8th December
Monday 14th December
Tuesday 15th December
Monday 21st December
Saturday 26th December
Sunday 27th December
Friday 1st January

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.THESPREADEAGLEMELLOR.COM

Vegetarian Menu

** Only available by pre-order **

Field Mushroom, Rosemary & Truffle Soup
Sourdough toast

Baked Goats Cheese
Pickled beets, walnuts & a balsamic vinegar dressing

Sautéed Wild Mushrooms
In a garlic & parsley butter, toast

Heritage Tomatoes
Watermelon, mozzarella & basil oil

Red Kidney Bean, Brussel Sprout & Celery Chilli
Lime yogurt, coriander rice

Roquefort Cauliflower Cheese
Toasted almonds, spiced braised red cabbage & sea salt new potatoes

Tomato, Aubergine & Basil Moussaka
Garlic bread

Desserts

Please see Christmas Fayre menu
(All choices are vegetarian)



Christmas Fayre

Wednesday 2nd December to Wednesday 23rd December

Thursday 24th December (*Lunchtime and Early Bird Sitting*)

Tuesday 29th December & Wednesday 30th December

Thursday 31st December (*Early Bird Sitting*)

£26 PER PERSON

Field Mushroom, Rosemary & Truffle Soup
Sour dough toast

Ox Cheek & Haggis Hash Browns
Whisky sauce

Seared Scallops
Chorizo risotto, crispy black pudding & burnt chive oil (£4 Supplement)

Potted Thyme Chicken Liver Pate
Brandy butter, toast, apple jam

Moules Mariniere
Shallots, garlic, smoked bacon, parsley, double cream & sourdough

Turkey Breast

Pigs in blankets, pork & sage stuffing, dripping roast potatoes, mash potatoes, turkey gravy, cranberry sauce, buttered vegetables

Maple Glazed Salmon

Charred leeks & wild mushroom, sauteed new potatoes & a lemon oil

Venison Suet Pudding

Black pudding mash, braised & spiced red cabbage, rich gravy

Orange & Cranberry Chicken Supreme

Wilted spinach, black pudding stuffing, buttered mash & a rich cranberry gravy

8oz Fillet Rossini

Cooked to your liking, chicken liver pate on sourdough toast, black truffle, griddled asparagus, hand cut beef dripping chips, red wine & truffle gravy (£10 supplement)

Spiced Christmas Pudding

Brandy custard

Steamed Clementine Sponge

Candied lemon, vanilla custard

Sour Cherry Triple Chocolate Brownie

Maple syrup & vanilla ice cream

Toffee Apple Crumble Cheesecake

Salted caramel ice cream

Cheese & Biscuits

Vintage cheddar, brie, roquefort, Lancashire garlic & onion, apple jam & grapes (£3 Supplement)

Christmas Eve

SERVED AT 7:30PM AND 8:00PM

£42 PER PERSON

Broccoli & Roquefort Soup
Whipped butter & sourdough

Honey, Soy & Sesame Duck Leg & Pancakes
Chilli, cucumber and spring onion garnish

Tiger Prawn Pil Pil
Chorizo, chilli, shallots, parsley butter & garlic toasts

Potted Brown Shrimps
In a garlic & smoked paprika butter, toast

Barbeque Belly Pork
Sweetcorn puree, sour apple & celeriac slaw

Turkey Breast

Pigs in blankets, pork & sage stuffing, dripping roast potatoes, mash potatoes, turkey gravy, cranberry sauce, buttered vegetables

Fillet Rossini

Cooked to your liking, chicken liver pate on sourdough toast, black truffle, griddled asparagus, hand cut beef dripping chips, red wine & truffle gravy

Harissa Spiced Lamb Shank

Goats cheese mash, toasted almonds, baby beets

Seared Cod Fillet

Salt & vinegar mash, smashed minted garden peas & pancetta cream sauce

Roasted Duck Legs

Smoked bacon & spinach mash, charred romanesco puree & cranberry duck gravy

Dark Chocolate & Salted Caramel Tart

Salted caramel ice cream

Spiced Christmas Pudding

Brandy custard

Lemon & Raspberry Creme Brulee

Bourbon biscuit

Maple Syrup & Pineapple Upside Down Sponge

Vanilla custard

Cheese & Biscuits

Vintage cheddar, brie, roquefort, Lancashire garlic & onion, apple jam, red onion marmalade & grapes

Christmas Day

£87 PER PERSON / £43.50 UNDER 10'S

New Year's Eve

SERVED AT 7:30PM AND 8:00PM

£65 PER PERSON

Winter Squash, Truffle Oil & Chive Creme Fraiche Soup

Parmesan sour dough toast

Seared Scallops

On a bed of crab, chilli & parsley risotto

Honey, Soy & Sesame Fillet of Beef

Beansprout, noodle & pakchoi garnish

Tandoori Lamb Cutlets

Spiced lamb sweetbreads, pomegranate yogurt

Smoked Duck Breast

Roasted fig, roquefort, toasted walnuts & balsamic glaze

Turkey Breast

Pigs in blankets, pork & sage stuffing, dripping roast potatoes, mash potatoes, turkey gravy, cranberry sauce, buttered vegetables

Lobster Thermidor

Brandy, herb & parmesan cream sauce, handcut skin on fries, tenderstem broccoli

Lamb Trio

Three bone rack of lamb (cooked pink), curried lamb spring roll on a bed of pulled lamb breast tikka curry, bombay potatoes & mango jam

Fillet of Beef Wellington

Chicken liver pate & wild mushrooms, encased in puff pastry, wild mushroom & rosemary sauce, beef dripping chips and griddled asparagus

King Prawn Tikka Masala

Bombay potatoes, coriander basmati rice, mango jam

Spiced Christmas Pudding

Brandy custard

Duo of Doughnuts

Raspberry jam & white chocolate drizzle

Vanilla custard & milk chocolate drizzle

White Chocolate & Banoffee Cheesecake

Salted caramel ice cream

Hot Chocolate Sponge Tart

Vanilla ice cream & honeycomb

Cheese & Biscuits

Vintage cheddar, brie, roquefort, Lancashire garlic & onion, apple jam, red onion marmalade & grapes

Fish Chowder

Smoked haddock, clams & mussels with new potatoes & chives

Roasted Duck Leg & Pancakes

Cranberry hoisin, chilli, cucumber & spring onion garnish

Scottish Smoked Salmon

Caper & lemon pickled cucumber, sourdough toast

Bury Black Pudding

Sauteed button mushrooms & smoked bacon, fried hens egg, English mustard dressing

Chorizo & Mozzarella Arancini

Harissa mayonnaise

Whiskey Butter Salmon Fillet

Beetroot carpaccio, griddled asparagus, horseradish mash

Rosemary Infused Lamb Shank

Garlic mash, braised & spiced red cabbage, red wine gravy

Roast Venison

Cooked pink, dauphinoise potatoes, carrot puree, shredded brussel sprouts & smoked bacon, rich mulled wine gravy

Seared Seabass Fillet

Braised fennel & clementine, sea salt & dill new potatoes

Fillet Steak

Cooked to your liking, garlic butter shallots & field mushrooms, pink peppercorn & brandy sauce, beef dripping hand cut chips

Cranachan Brown Sugar Meringue

Raspberries and drambuie

Mulled Wine Pear & Bramley Apple Crumble

Vanilla custard

Milk Chocolate & Baileys Cheesecake

White chocolate drizzle & white chocolate ice cream

Rhubarb & Vanilla Custard Trifle

Shortbread

Cheese & Biscuits

Vintage cheddar, brie, roquefort, Lancashire garlic & onion, apple jam, red onion marmalade & grapes

Followed by Tea or Coffee with Mince Pies & Brandy Butter

Christmas Fayre

Wednesday 2nd December to Wednesday 23rd December

Thursday 24th December (Lunchtime and Early Bird Sitting)

Tuesday 29th December & Wednesday 30th December

Thursday 31st December (Early Bird Sitting)

£26 PER PERSON

NAME: _____

TEL: _____

ADDRESS: _____

EMAIL: _____

NUMBER IN PARTY: _____ DEPOSIT: _____

DATE: _____ TIME: _____

STARTER	NO.
FIELD MUSHROOM, ROSEMARY & TRUFFLE SOUP	
OX CHEEK & HAGGIS HASH BROWNS	
SEARED SCALLOPS <small>£4 SUPPLEMENT</small>	
POTTED THYME CHICKEN LIVER PATE	
MOULES MARINIERE	

MAIN COURSE	NO.
TURKEY BREAST	
MAPLE GLAZED SALMON	
VENISON SUET PUDDING	
ORANGE & CRANBERRY CHICKEN SUPREME	
FILLET ROSSINI <small>£10 SUPPLEMENT BLUE, RARE, MED/RARE, MED, MED/WELL, WELLDONE</small>	

DESSERT	NO.
SPICED CHRISTMAS PUDDING	
STEAMED CLEMENTINE SPONGE	
SOUR CHERRY TRIPLE CHOCOLATE BROWNIE	
TOFFEE APPLE CRUMBLE CHEESECAKE	
CHEESE & BISCUITS <small>£3.00 SUPPLEMENT</small>	

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

SERVED AT 7:30PM AND 8:00PM

£42 PER PERSON

NAME: _____

TEL: _____

ADDRESS: _____

EMAIL: _____

NUMBER IN PARTY: _____ DEPOSIT: _____

DATE: _____ TIME: _____

STARTER	NO.
BROCCOLI & ROQUEFORT SOUP	
HONEY, SOY & SESAME DUCK LEG & PANCAKES	
TIGER PRAWN PIL PIL	
POTTED BROWN SHRIMPS	
BARBEQUE BELLY PORK	

MAIN COURSE	NO.
TURKEY BREAST	
FILLET ROSSINI <small>BLUE, RARE, MED/RARE, MED, MED/WELL, WELLDONE</small>	
HARISSA SPICED LAMB SHANK	
SEARED COD FILLET	
ROASTED DUCK LEGS	

DESSERT	NO.
DARK CHOCOLATE & SALTED CARAMEL TART	
SPICED CHRISTMAS PUDDING	
LEMON & RASPBERRY CREME BRULEE	
MAPLE SYRUP & PINEAPPLE UPSIDE DOWN SPONGE	
CHEESE & BISCUITS	

A non-refundable deposit of £20 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

£87 PER PERSON / £43.50 UNDER 10'S

NAME: _____

TEL: _____

ADDRESS: _____

EMAIL: _____

NUMBER IN PARTY: _____ DEPOSIT: _____

DATE: _____ TIME: _____

STARTER	NO.
WINTER SQUASH SOUP	
SEARED SCALLOPS	
HONEY, SOY & SESAME FILLET OF BEEF	
TANDOORI LAMB CUTLETS	
SMOKED DUCK BREAST	

MAIN COURSE	NO.
TURKEY BREAST	
LOBSTER THERMIDOR	
LAMB TRIO	
FILLET OF BEEF WELLINGTON	
KING PRAWN TIKKA MASALA	

DESSERT	NO.
SPICED CHRISTMAS PUDDING	
DUO OF DOUGHNUTS	
WHITE CHOCOLATE & BANOFFEE CHEESECAKE	
HOT CHOCOLATE SPONGE TART	
CHEESE & BISCUITS	

A non-refundable deposit of £20 per person is required to make a booking. The pre order for your party is required two weeks 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

£65 PER PERSON

NAME: _____

TEL: _____

ADDRESS: _____

EMAIL: _____

NUMBER IN PARTY: _____ DEPOSIT: _____

DATE: _____ TIME: _____

STARTER	NO.
FISH CHOWDER	
ROASTED DUCK LEG & PANCAKES	
SCOTTISH SMOKED SALMON	
BURY BLACK PUDDING	
CHORIZO & MOZZARELLA ARANCINI	

MAIN COURSE	NO.
WHISKEY BUTTER SALMON FILLET	
ROSEMARY INFUSED LAMB SHANK	
ROAST VENISON	
SEARED SEABASS FILLET	
FILLET STEAK <small>BLUE, RARE, MED/RARE, MED, MED/WELL, WELLDONE</small>	

DESSERT	NO.
CRANACHAN BROWN SUGAR MERINGUE	
MULLED WINE PEAR & BRAMLEY APPLE CRUMBLE	
MILK CHOCOLATE & BAILEYS CHEESECAKE	
RHUBARB & VANILLA CUSTARD TRIFLE	
CHEESE & BISCUITS	

A non-refundable deposit of £20 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:
