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THE
SPREAD EAGLE
BAR & RESTAURANT

MELLOR LANE, MELLOR, BLACKBURN, BB2 7EG
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W: WWW.THESPREADEAGLEMELLOR.COM
FACEBOOK: THE SPREAD EAGLE

CHRISTMAS
2019

WHAT'S ON IN DECEMBER?

December 6th - Hannah Delaney

December 7th - Melissa Rose

December 13th - Lance Gold

December 14th - Henry Gallagher

December 20th - Dean Stansby

December 21th - Martyn Vegas

December 27th - Chris Quammie

December 28th - Cara Fitzpatrick

December 31th - Hayley Michelle

New Years Eve: Admission by ticket only (for bar customers only).
Tickets available from November 11th, £20 per ticket, includes
arrival drink and canapes. A limited number of tickets will be
available on a first come first served basis.

Closed

Mondays throughout December
Thursday 26th December, Wednesday 1st January
and Thursday 2nd 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

Roast Cauliflower and Chive Soup

Lancashire cheese toast

Breaded Camembert

cranberry puree

Sautéed Wild Mushrooms

in garlic and parsley butter, toast

Heritage Tomatoes

watermelon, mozzarella & basil dressing

Lancashire Cheese and Onion Pie

short crust pastry, hand cut chips, rocket & lambs lettuce garnish

Vegetable Roast

roasted carrots, beetroot, shallots and parsnips,
Yorkshire pudding, brussel sprout & cranberry stuffing, gravy

Roast Aubergine Tikka Style Curry

half hand cut chips, half basmati rice

Ratatouille Penne Pasta

roasted aubergine, courgettes and peppers in tomato sauce,
finished with parmesan shavings

Only available by pre-order



Christmas Fayre

Sunday 1st December to Sunday 22nd December
Tuesday 24th December (*Lunchtime and Early Bird Sitting*)
Friday 27th December to Sunday 29th December
Tuesday 31st December (*Early Bird Sitting*)

£26 PER PERSON



Roast Cauliflower and Chive Soup
Lancashire cheese toast

Pan Fried Scallops and Pork Belly
butterbean & smoked bacon broth (£4 supplement)

Haggis and Black Pudding Hash Browns
whisky sauce

Cold Smoked Salmon and Prawn Cocktail
bloody Mary sauce, toasted granary bread

Potted Sage and Thyme Chicken Liver Pate
brandy butter, toast, apple jam

Turkey Breast
pigs in blankets, pork & sage stuffing, duck fat roast potatoes,
mashed potatoes, cranberry sauce, turkey gravy, buttered vegetables

Pan Fried Seabass
asparagus, new potatoes and wild mushrooms,
in a soy, ginger, chilli, garlic & coriander broth

Braised Beef Blade
slow cooked beef cheek Yorkshire pudding, duck fat roast potatoes,
parsnip puree, red wine gravy, buttered vegetables

Goosnargh Roasted Duck Legs
smoked bacon mash, wilted spinach, rich cranberry duck jus

10oz Fillet Steak
cooked to your liking, fried hens egg, griddled asparagus,
hand cut chips, béarnaise sauce (£11 supplement)

Spiced Christmas Pudding
brandy custard

Steamed Syrup Sponge
golden sultanas, vanilla custard

Dark Chocolate Delice
ginger ice cream, pistachio brittle

Toffee Apple Crumble Cheesecake
toffee crunch ice cream

Cheese and Biscuits
vintage cheddar, brie, Lancashire garlic and onion, Kidderton ash goats,
spiced fruit chutney, onion marmalade, grapes, apple jam (£3 supplement)

Christmas Eve

SERVED AT 7:30PM AND 8:00PM

£38 PER PERSON

Garden Pea, Asparagus and Ham Hock Soup
goat's cheese toast

Sautéed Chicken Livers
cooked pink with shallots, wild mushrooms, garlic & parsley, toast

Fennel and Orange Seafood
cockles, mussels, clams, squid, finished with lambs leaf (served cold)

Braised Oxtail and Beef Cheek Suet Pudding
red wine jus

Salmon en Croute
stuffed with oregano and spinach, cheese sauce

Turkey Breast

pigs in blankets, pork & sage stuffing, duck fat roast potatoes,
mashed potatoes, cranberry sauce, turkey gravy, buttered vegetables

Rosemary and Mint Crusted Four Bone Rack of Lamb
cooked pink, dauphinoise potatoes, griddled asparagus, red wine gravy

Maple Syrup Duck Breast
cooked pink, cabbage & smoked bacon mash, roast cauliflower cheese puree,
baby beetroot, duck jus

Fillet of Beef Wellington
cooked pink, chicken liver pate, mushroom and rosemary encased in puff pastry,
rosemary & red currant gravy, hand cut chips, buttered vegetables (£6 supplement)

King Prawn Tikka Style Curry
Bombay potatoes, coriander basmati rice, mango jam

Spiced Christmas Pudding
brandy custard

White Chocolate and Zesty Orange Cheesecake
milk chocolate honeycomb, orange ice cream

Sour Cherry and Macadamias Chocolate Brownie
maple syrup, vanilla ice cream

Lemon and Raspberry Sponge Pudding
lemon curd, lemon sorbet

Cheese and Biscuits
vintage cheddar, brie, Lancashire garlic and onion, Kidderton ash goats,
spiced fruit chutney, onion marmalade, grapes, apple jam (£3 supplement)

Christmas Day

£80 PER PERSON / £40 UNDER 10'S

Braised Oxtail and Root Vegetable Soup
finished with parsnip crisps

Curried Lamb Cutlet
spiced lamb sweetbreads, coriander dressing

BBQ Scallops
sweet corn puree, tempura chicken wing

Fillet of Beef
St Agur Cheese, beetroot balsamic Carpaccio

Hot Smoked Salmon Mousse,
Beetroot, Horseradish and Dill Gravlax
horseradish cream cheese, toasted granary croutes

Turkey Breast

pigs in blankets, pork & sage stuffing, duck fat roast potatoes,
mashed potatoes, cranberry sauce, turkey gravy

Goosnargh Confit Duck Breast
duck leg spring roll, smoked bacon &
spinach mash, rich cranberry duck jus

Classic Lobster Thermidor
herbs, brandy & parmesan with hand cut skin on fries, hollandaise sauce

Lamb Trio

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

Maple Syrup 10oz Fillet Steak
cooked to your liking, garlic field mushrooms, buttered spinach,
brandy & peppercorn sauce, beef dripping hand cut chips

All served with buttered seasonal vegetables

Spiced Christmas Pudding
brandy custard

Banoffee Alaska
salted caramel ice cream

Duo of Doughnuts
raspberry jam, vanilla custard and milk chocolate drizzle

Steamed Milk Chocolate Sponge
hot chocolate custard, gingerbread ice cream

Cheese and Biscuits
vintage cheddar, brie, Lancashire garlic and onion, Kidderton ash goats,
spiced fruit chutney, onion marmalade, grapes, apple jam

Followed by Tea or Coffee with Mince Pies & Brandy Butter

New Year's Eve

SERVED AT 7:30PM AND 8:00PM

£60 PER PERSON



Leek, Asparagus and Potato Soup
topped with smoked bacon and crispy leeks

Haggis Hash Browns
poached egg, sticky brown sauce

Tempura King Prawns
Thai style noodles

Roasted Duck Leg
pancakes, cranberry hoisin

Fish Chowder
smoked haddock, clams & mussels with new potatoes and chives

Salmon en Croute
stuffed with mushrooms and leeks, lyonnaise potatoes,
parsley cream sauce, tenderstem broccoli

Seabass Fillet
asparagus and new potatoes, finished with shrimp & chive butter

Rosemary Infused Lamb Shank
slow cooked minted lamb belly, roast garlic mash, spiced braised red cabbage, lamb jus

Roast Venison
cooked pink, balsamic potatoes, shredded brussel sprouts and smoked bacon,
mulled wine sauce

8oz Fillet Steak
cooked to your liking, duck liver pate on toast, red wine bone marrow gravy,
cherry on vine tomatoes, beef dripping hand cut chips

Cranachan Brown Sugar Meringue
raspberries and drambuie

Black Forest Arctic Roll
cherry ice cream

Sour Cranberry Bakewell Tart
vanilla custard

Lemon Curd Churros
raspberry jam, vanilla ice cream

Cheese and Biscuits
vintage cheddar, brie, Lancashire garlic and onion, Kidderton ash goats,
spiced fruit chutney, onion marmalade, grapes, apple jam

Christmas Fayre

Sunday 1st December to Sunday 22nd December
 Tuesday 24th December (*Lunchtime and Early Bird Sitting*)
 Friday 27th December to Sunday 29th December
 Tuesday 31st December (*Early Bird Sitting*)

£26 PER PERSON

NAME: _____

TEL: _____

ADDRESS: _____

EMAIL: _____

NUMBER IN PARTY: _____ DEPOSIT: _____

DATE: _____ TIME: _____

STARTER	NO.
ROAST CAULIFLOWER AND CHIVE SOUP	
SCALLOPS AND PORK BELLY £4.00 SUPPLEMENT	
HAGGIS AND BLACK PUDDING HASH BROWNS	
COLD SMOKED SALMON AND PRAWN COCKTAIL	
POTTED SAGE AND THYME CHICKEN LIVER PATE	

MAIN COURSE	NO.
TURKEY BREAST	
PAN FRIED SEABASS	
BRAISED BEEF BLADE	
GOOSNARGH ROASTED DUCK LEGS	
10OZ FILLET STEAK <small>£11 SUPPLEMENT BLUE, RARE, MED/RARE, MED, MED/WELL, WELLDONE</small>	

DESSERT	NO.
SPICED CHRISTMAS PUDDING	
STEAMED SYRUP SPONGE	
DARK CHOCOLATE DELICE	
TOFFEE APPLE CRUMBLE CHEESECAKE	
CHEESE AND BISCUITS £3.00 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

£26 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.
ROAST CAULIFLOWER AND CHIVE SOUP	
SCALLOPS AND PORK BELLY £4.00 SUPPLEMENT	
HAGGIS AND BLACK PUDDING HASH BROWNS	
COLD SMOKED SALMON AND PRAWN COCKTAIL	
POTTED SAGE AND THYME CHICKEN LIVER PATE	

MAIN COURSE	NO.
TURKEY BREAST	
PAN FRIED SEABASS	
BRAISED BEEF BLADE	
GOOSNARGH ROASTED DUCK LEGS	
10OZ FILLET STEAK <small>£11 SUPPLEMENT BLUE, RARE, MED/RARE, MED, MED/WELL, WELLDONE</small>	

DESSERT	NO.
SPICED CHRISTMAS PUDDING	
STEAMED SYRUP SPONGE	
DARK CHOCOLATE DELICE	
TOFFEE APPLE CRUMBLE CHEESECAKE	
CHEESE AND BISCUITS £3.00 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
£38 PER PERSON

NAME: _____

TEL: _____

ADDRESS: _____

EMAIL: _____

NUMBER IN PARTY: _____ DEPOSIT: _____

DATE: _____ TIME: _____

STARTER	NO.
GARDEN PEA ASPARAGUS AND HAM HOCK SOUP	
SAUTÉED CHICKEN LIVERS	
FENNEL AND ORANGE SEAFOOD	
BRAISED OXTAIL AND BEEF CHEEK SUET PUDDING	
SALMON EN CROUTE	

MAIN COURSE	NO.
ROAST TURKEY	
RACK OF LAMB	
MAPLE SYRUP DUCK BREAST	
FILLET OF BEEF WELLINGTON £6.00 SUPPLEMENT	
KING PRAWN TIKKA STYLE CURRY	

DESSERT	NO.
SPICED CHRISTMAS PUDDING	
WHITE CHOCOLATE AND ZESTY ORANGE CHEESECAKE	
CHOCOLATE BROWNIE	
LEMON AND RASPBERRY SPONGE PUDDING	
CHEESE AND BISCUITS £3.00 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 Day

£80 PER PERSON / £40 UNDER 10'S

NAME: _____

TEL: _____

ADDRESS: _____

EMAIL: _____

NUMBER IN PARTY: _____ DEPOSIT: _____

DATE: _____ TIME: _____

STARTER	NO.
BRAISED OXTAIL AND ROOT VEGETABLE SOUP	
CURRIED LAMB CUTLET	
BBQ SCALLOPS	
FILLET OF BEEF	
HOT SMOKED SALMON MOUSSE	

MAIN COURSE	NO.
ROAST TURKEY	
GOOSNARGH CONFIT DUCK BREAST	
CLASSIC LOBSTER THERMIDOR	
LAMB TRIO	
10OZ FILLET STEAK <small>BLUE, RARE, MED/RARE, MED, MED/WELL, WELLDONE</small>	

DESSERT	NO.
SPICED CHRISTMAS PUDDING	
BANOFFEE ALASKA	
DUO OF DOUGHNUTS	
STEAMED MILK CHOCOLATE SPONGE	
CHEESE AND BISCUITS	

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

New Year's Eve Early Bird

SERVED AT 4:30PM AND 5:00PM

£26 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.
ROAST CAULIFLOWER AND CHIVE SOUP	
SCALLOPS AND PORK BELLY £4.00 SUPPLEMENT	
HAGGIS AND BLACK PUDDING HASH BROWNS	
COLD SMOKED SALMON AND PRAWN COCKTAIL	
POTTED SAGE AND THYME CHICKEN LIVER PATE	

MAIN COURSE	NO.
TURKEY BREAST	
PAN FRIED SEABASS	
BRAISED BEEF BLADE	
GOOSNARGH ROASTED DUCK LEGS	
10OZ FILLET STEAK £11 SUPPLEMENT BLUE, RARE, MED/RARE, MED, MED/WELL, WELLDONE	

DESSERT	NO.
SPICED CHRISTMAS PUDDING	
STEAMED SYRUP SPONGE	
DARK CHOCOLATE DELICE	
TOFFEE APPLE CRUMBLE CHEESECAKE	
CHEESE AND BISCUITS £3.00 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

£60 PER PERSON

NAME: _____

TEL: _____

ADDRESS: _____

EMAIL: _____

NUMBER IN PARTY: _____ DEPOSIT: _____

DATE: _____ TIME: _____

STARTER	NO.
LEEK, ASPARAGUS AND POTATO SOUP	
HAGGIS HASH BROWNS	
TEMPURA KING PRAWNS	
ROASTED DUCK LEG	
FISH CHOWDER	

MAIN COURSE	NO.
SALMON EN CROUTE	
SEABASS FILLET	
ROSEMARY INFUSED LAMB SHANK	
ROAST VENISON	
8OZ FILLET STEAK BLUE, RARE, MED/RARE, MED, MED/WELL, WELLDONE	

DESSERT	NO.
CRANACHAN BROWN SUGAR MERINGUE	
BLACK FOREST ARCTIC ROLL	
SOUR CRANBERRY BAKEWELL TART	
LEMON CURD CHURROS	
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.

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