



Special Winter Warmer Break*

2 people stay for a 2 night break including dinner
only £230.00 per couple

*Available Oct 2011 to Feb 2012 (excludes Christmas, New Year & Valentines)

FESTIVE MENU

Available throughout December
except where special menus apply
Serving Lunch time and Evening
12.00 till 2.00 p.m. & 6.30 till 9.00pm
Sunday 12.00 till 8.00pm

Starters

- *Home made Beef and Vegetable Soup
- *Creamy Garlic Mushrooms
- *Honeydew Melon with Berry Coulis
- *Oven Baked Free Range Egg with Lancashire Cheese & Chives

Main Course

- *Roast Turkey with Cranberry Sauce & Stuffing
- *Oven Baked Ham, Chablis & Mushroom Sauce
- *Roast Duckling with Apple Sauce and Stuffing
- *Roast Pheasant with Game Chips
- *Oven Braised Steak in a red wine Gravy
- *Poach Salmon with Hollandaise Sauce
- *Mediterranean Vegetable Cobbler

Pudding

- *Christmas Pudding with Rum Sauce
- *Hot Sticky Toffee Pudding
- *Rich Fruit Butter Tart
- *Tipsy Trifle
- *Raspberry Meringue

Coffee with Mints and Mince Pies £1.80

2 courses £14.95 per person

3 courses £18.95 per person

Please note that only the items listed apply
to this menu.



HOW TO FIND US

From the M6 junction 32 (8 to 10 minutes driving). Leave the M6 at junction 32 briefly onto the M55 leaving at junction 1 and follow the signs for GARSTANG. At the first set of lights turn RIGHT following signs for GOOSNARGH and LONGRIDGE. Pass through the village of Goosnargh staying on the main road. As you leave the village at the far side you come to a right hand bend. Head straight up the small country lane called 'Camforth Hall Lane.' You will now notice 'Horns Inn' on the sign posts. The inn is approximately 2 miles up this lane on the left.

CONTACT US

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Inn Style

Newsletter from Ye Horns Inn, Goosnargh

Autumn/Winter 2011



400th Anniversary of the famous Pendle Witches

2012 sees the 400th Anniversary of the Pendle Witches. The trials of the Pendle witches in 1612 are among the most famous witch trials in English history, and some of the best recorded of the 17th century. The accused lived in the area around Pendle Hill in Lancashire, and were charged with the murders of ten people by the use of witchcraft.

The year 1612 was a turbulent time in England's history, an era of religious persecution and superstition. James I was King, and feared rebellion having survived the Gunpowder Plot of 1605. His fear and anger brought with it harsh penalties for anyone keeping the Catholic faith and his suspicious nature led to an obsession with witchcraft.

The trials were unusual for England at that time in the number of witches hanged together, ten at Lancaster and one at York. Also unusual was the official publication of the proceedings by the clerk to the court, Thomas Potts, who then sent details of the trial around the country as a warning and a guide on finding evidence of witchcraft. Despite the trial being one of the best documented in the world, mystery still surrounds how the Lancashire villagers came to be found guilty of witchcraft. It has been estimated that all of the English witch trials between the early 15th and early 18th centuries resulted in fewer than 500 executions, so this series of trials during the summer of 1612 accounts for more than 2 per cent of that total.

Six of the Pendle witches came from one of two families, each headed by a female in her eighties at the time of the trials. The outbreaks of witchcraft in and around Pendle may demonstrate the extent to which people could make a living by posing as witches. Many of the allegations resulted from accusations that members of the families made against each other, perhaps because they were in competition, both trying to make a living from healing, begging, and extortion.

The accused were arrested and brought from Pendle to Lancaster City Gaol. At the time, the road passing Ye Horns was a major route into Lancaster, so it is likely the witches passed by the inn on their way to be tried. Following their trials ten were found guilty of crimes punishable by death. On 20 August 1612 the ten condemned prisoners were taken to the moors above the town and hanged.

Celebrate Christmas & New Year at Ye Horns Inn with a delicious feast, winter ales and cosy log fires

FESTIVE MENU

served 1st to 23rd December

2 courses £14.95 PER HEAD

3 courses £18.95 PER HEAD

CHRISTMAS DAY

6 course Lunch

25 December (12 noon to 3pm)

£70.00 PER HEAD

CHRISTMAS EVE

5 course dinner

24 December (6pm to 9pm)

£26.00 PER HEAD

NEW YEARS EVE

5 course dinner

31 December (6pm to 9.30pm)

£33.00 PER HEAD

BOXING DAY LUNCH

26 December (12 noon to 4pm)

£24.00 PER HEAD

NEW YEAR LUNCH

1 January (12 noon to 4pm)

£24.00 PER HEAD

Enjoy a festive break

Forget the car...why not take a two night stop over and combine a festive feast with a relaxing break in the stunning Lancashire countryside.



2 people stay for a 2 night break including breakfast and a 3 course festive menu dinner **£230.00 per couple**

*Available December (excludes Christmas Eve, Christmas Day & New Years Eve)

Taste Lancashire Highest Quality Assured

Ye Horn's has received the 'Taste Lancashire Highest Quality Assured' rating for the 4th year running. The award recognised Ye Horns for our consistently high quality dining experience and commitment to the use of local produce.



Producer Spotlight - Eaves Green Game Farm



Located just down the lane from Ye Horns, neighbour Ian Banks supplies us with free range pheasant which he rears on his game farm.

Ian's father Brian used to shoot birds and rabbits from the hedgerows as a hobby along with rearing pheasants. Ian loved going out shooting with his dad, and, around the age of 14, Ian stayed on the highly successful Bleasdale Estate, where he realised gamekeeping was his true love.

Ian ended up turning away from his grandfather's jewellery business, George Banks, in Preston, and instead went to work on the Abbeystead Estate, for the Duke of Westminster before setting up his own game farm here in Goosnargh.

Meet the team - 'Bessie'

It's very unlikely you've met her in person, but Bessie is one of the oldest and most treasured members of the team at Ye Horn's Inn. She arrived here at Ye Horns from Sheffield in 1958 and has cooked thousands of dishes in Ye Horns kitchen. Known affectionately as 'Bessie' she's an industrial aga which to this day still cooks your favourite dishes and heats all the water. Even though the kitchen has been upgraded several times since then... she stands firm. Well done Bessie!



Bessie's manufacturing plate

Inn Style Photo Competition Winner



Earlier this year we launched our photo competition. We asked customers to send in pictures of themselves reading Inn Style from unusual places around the world.

The winner is Jill Longton who submitted this photo of her son Jack reading Inn Style magazine at the summit of Dawa peak (6100m) in the Indian Himalayas. Congratulations to Jill who wins an overnight break including dinner, bed & breakfast for 2 people at Ye Horns Inn.