



## Special Winter Warmer Break\*

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

\*Available Oct 2010 to Feb 2011 (excludes Christmas, New Year & Valentines)

### 3 Course Fixed Price Autumn Menu

#### Choice of Starter

- \*Garlic & herb mushrooms in rich sauce served on toasted ciabatta
- \*Honeydew melon with North Atlantic prawns & marie rose sauce
- \*Chicken liver pate with brandy & cranberry
- \*Mrs Woods traditional home made beef & vegetable soup

#### Choice of Main Course

- \*Ye Horns famous roast Goosnargh Duckling served crisp with apple sauce & stuffing
- \*Hazel's home made beef & onion pie
- \*Pan fried pork fillet in a brandy & mushroom sauce
- \*Local pheasant served with cranberry sauce & game chips
- \*Neve's finest fish with proper chips & mushy peas
- \*Grilled Sirloin steak served with mushrooms (£3.00 extra charge)
- \*Mushroom Stroganoff on a bed of rice

*Served with potatoes and fresh vegetables where appropriate*

#### A full choice of home made sweets

**Coffee** (£1.70 extra)

**£19.50 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 'Horn's 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 Horn's Inn, Goosnargh Autumn/Winter 2010



## Ye Horn's Inn now recognised as a British Heritage Pub

Once upon a time most country pubs were very simple affairs, often little more than a room in someone's house where beer was sold. Now listed as a 'Heritage Pub' by 'Campaign for Real Ale', Ye Horn's Innkeeper Mark Woods reflects back on some of the inn's history and its remaining features of a by-gone age.

Originally part of a working farm, Ye Horn's was born in the early 1700's when the building opened it's doors as a coaching inn. The rings for tethering horses are still to be found near the entrance. With a blacksmiths and wheelwright opposite, Ye Horn's became a popular stop for travellers. Carriage drivers would stop to rest their horses and their travel weary passengers would enjoy a pint and a home cooked meal before retiring to the inn's rooms for a nights rest.

Ye Horn's parlour was also a regular meeting place for the local farmers. After a long days work they would sit, drink a pint or two and trade their animals and produce. Although the pub was refitted following the war, it still retained its original 'parlour bar' where customers sit behind the bar counter while bar staff serve from the same space.

A cupboard in the servery room forms part of an old 'priest's hole' probably made when Catholics were persecuted by law in England. It began when Henry VIII was rebuffed by Rome in his bid to divorce Catherine of Aragon to marry Anne Boleyn. The King declared himself head of the Church in England, replacing the Pope and demanded that all swear an oath of allegiance to him. This 'preist hole' may have been a hiding place for the local Catholic priest during this period.

The 'National Inventory of Historic Pub Interiors' is CAMRA's pioneering effort to identify and protect the most important historic pub interiors in the country. It has been part of the campaign's mission for the last 35 years to not only save real ale but also Britain's rich heritage of pubs. "It's ironic that we should be losing historically important pubs at the same time that public interest in "heritage" has never been higher," says Mark. "Whilst many pubs and inns have sought to transform themselves into modern bars, we've held tightly to our traditional heritage - it's what makes Ye Horn's unique."

If all this has left you feeling nostalgic, then tether up your horse, order a pint of real ale and relax in the parlour!

## CHRISTMAS & NEW YEAR 2010

### FESTIVE MENU

served 1st to 23rd December  
(12 noon to 2.00pm)

**£17.95** PER HEAD  
(7.00pm to 9.15pm)  
**£19.95** PER HEAD

### CHRISTMAS EVE 5 COURSE DINNER

24 December (6pm to 9pm)  
**£26.00** PER HEAD

### CHRISTMAS DAY 6 COURSE LUNCH

25 December (12 noon to 3pm)  
**£70.00** PER HEAD

### BOXING DAY LUNCH

26 December (12 noon to 5pm)  
**£26.00** PER HEAD

### NEW YEARS EVE 5 COURSE DINNER

31 December (6pm to 9.30pm)  
**£33.00** PER HEAD

### NEW YEAR LUNCH

1 & 2 January (12 noon to 5pm)  
**£22.00** PER HEAD

**BOOKINGS NOW  
BEING TAKEN**

## New rooms at the Inn



Over the past months we've been busy refurbishing our 4\* inn accommodation. Rooms 5 & 6 are now completed with plans to refurbish room 2 & 3 in the coming weeks.

Ye Horn's Inn is proud to be part of the 'Visit England' accreditation scheme. Guests can be assured that the quality of our accommodation has been independently assessed to ensure it meets 4\* standards.

As well as a friendly welcome, guests can enjoy a relaxing night in the countryside, a hearty breakfast and advice on places to visit.

## Producer Spotlight - Carefoot's Farm Shop



In 1989, local farmer, Martin Carefoot decided to open a farm shop selling meats from his own farm. He's gone from strength to strength supplying Ye Horn's and other local eating establishments with his high quality range of meats.

"We are always guaranteed fantastic tasting meat from Carefoot's," says Ye Horn's Head Chef, Mark Woods.

"Their sirloin steaks are especially succulent with a great flavour," adds Mark. Our pie maker, Hazel swears by their meat for her home made steak & kidney pies."

## Ye Horn's celebrates more success

Yes...we're celebrating once again as Ye Horns picks up the award for 'Best Pub CL of The Year' as voted for by members of the UK Caravan Club.



## Hot off the press...

We've been shortlisted for "Lancashire Dining Pub of the Year" in the 2010/11 Cheshire & Lancashire Life Food & Wine awards. The winner will be announced on the 26th October at the Midland Hotel in Manchester....fingers crossed!

**LANCASHIRE LIFE**

## Meet the team - Ye Horn's Pie Maker, Hazel



For customers who enjoy our delicious home made pies, then meet our Hazel - who lovingly prepares every one.

Hazel joined Ye Horn's in her late teens...we promised not to say how many years ago! She's been involved in just about every aspect of the inn but excels in the kitchen where she pursues her passion for baking.

Hazel can be found elbow deep in flour as she strives to keep up with customers demand for pies! During the recent "National Pie Week" she made so many, she even dreamt about pies!