

Inn Style

Ye Horn's Inn, Goosnargh Tel 01772 865230



Keep it local this summer

Want to avoid the ash cloud? Then why not keep it local this summer. Here at Ye Horn's we are continuing to support our local producers and breweries by sourcing the highest quality meat, fish, dairy, vegetables and ales from the Bowland's fabulous larder.

Top regional taste award for Ye Horn's

For the second year running Ye Horn's Inn has been awarded Lancashire's top taste accolade. "Taste Lancashire Highest Quality Assured" recognises establishments which consistently provide a high quality dining experience and show a commitment to the use of local produce.

"Receiving the 'highest quality' award puts us as one of the top eating establishments in the county", says Inn Keeper, Mark Woods. "We are all very proud."

Ye Horn's supports LOCALE

Ye Horn's is delighted to have been recognised by the CAMRA LocAle initiative which promotes pubs stocking locally brewed real ale. Here at Ye Horn's we believe that everyone benefits from drinking local real ale which is a vital part of our local identity. Ye Horn's Inn Keeper, Mark Woods said; "We're proud to be involved with the LocAle scheme which reflects our belief and passion for quality local produce."

Celebrate what makes our locality different. Why not call in and try a pint from our local brewers 'Bowland Brewery' based here in the Forest of Bowland or 'Outstanding Beers' based in Bury.

Don't forget Fathers Day 20th June

Forget the socks! This year treat Dad to a locally brewed real ale and a special fathers day feast here at Ye Horn's Inn. Book your table today.

For all the latest menus and offers
visit our website
www.yehornsinn.co.uk
or call us on 01772 865230

Summer break Special

Why not take a short break in the heart of the Lancashire countryside this summer. 2 people stay 2 consecutive nights (double or twin room)

Only £150.00

including full English breakfast.

Call and book your break today.

Taste of Summer 3 course menu

CHOICE OF STARTER

- * Ripe cherry tomatoes melted in "Shorrocks" Lancashire cheese
- * Prawn Cocktail with Marie Rose Sauce
- * Ripe Melon with a fruit sorbet and seasonal berries
- * Mrs Wods home made Beef and Vegetable Soup

CHOICE OF MAIN COURSE

- * Our famous Roast Goosnargh Duckling served crispy with apple sauce and stuffing
- * Slow oven Baked Ham served with a Chablis sauce
- * Traditional home made Steak and Kidney pie
- * Locally shot oven roasted pheasant served with cranberry sauce and game chips
- * Fresh Scottish Salmon served hot with hollandaise sauce or cold with fresh salad leaves and home made coleslaw
- * Grilled Sirloin Steak cooked to your liking and served with mushrooms (£3.00 extra charge)
- * Rice and Vegetable Stuffed Peppers topped with cheese

All served with fresh vegetables and potatoes were appropriate

DESSERT

- * Choose a delicious home made sweet from the dessert menu

Only £19.50 per person

To book call us on 01772 865230