

Eduardo's

Beer Festival

777

Tasting Menu @ the Woolpack Inn

a discounted sample of some of the delicious dishes coming to the Woolpack Inn from Eduardo's new seasonal menu starting Fathers Day weekend 17th June

Thursday, 9th June 2016 7pm

7 tasting courses

Cup of Cream Pea & Asparagus Soup

with asparagus spear and lemon oil crouton

Hop 13 - Guinness

Ballantine Guinea Fowl

stuffed with honey bacon & mozzarella on an onion rösti with suedoise sauce

Atlantic Hop - Merrie City

Home Hot Smoked Sea Trout Tartare

with asparagus mousseline

Citra Pale - Saltaire

Oakwood Black Pudding Stack

with poached duck egg & Blengdale blue cheese

- wholegrain mustard with a hint of brandy drizzle

Goodhews Stout - Barngates

Fresh Local Langoustine

(if fresh not available king prawns will be substituted)

in garlic & raspberries with Absolut vodka sauce

Dead Pony - Brewdog

Loin of Lamb marinated in truffle oil

with sautéed cabbage & cèpes and a red wine reduction

Blonde - Ennerdale

Crêpe Suzette

with Hartleys Chocolate Fudge Brownie ice cream

Lemon & Ginger Cider - Lillleys

to taste with 7 different real ales £35 per person

swap for soft drink option on any course

or swap real ale for wine & add £10

please phone 019467 23230 to book, for vegetarian options & any other dietary requirements