

# January Great British Food Extravaganza

## MONDAY NIGHT SUPPER CLUB

Two people ~ Two Courses each

AND Two Glasses of wine  
ONLY £25.00 per couple

01 606

46264

**Duke of Portland**

Pennys Lane, Lach Dennis

[www.dukeofportland.com](http://www.dukeofportland.com)

## TUESDAY, WEDNESDAY, THURSDAY & FRIDAY

Great British Food

Sample Classic  
dishes from our  
range;

Two courses for  
just £10.95 each

## FISH & CHIP FRIDAY

Day Boat Fish &  
Chips only £10.95

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Includes a pint of beer, glass  
of wine or a soft drink

**Eat in or Take Out**

## SUNDAY

Soup & the Day's Roast  
& a glass of wine

£15.00 per person

## TOAST TO THE ROAST

\*Not available in conjunction with any other offer\*

# Great British Food Menu

## **Steamed Mennai Mussels Leeks and Thatcher gold cider**

*(Stemming back to roman times. The Romans loved our native shellfish, even sending them back to Rome, in return, introducing leeks, which now grow naturally in the west. This dish is based on the classic Moules Marinieres)*

## **Award winning vegetarian Bury black pudding, sautéed new potatoes and poached free range egg (V)**

*(Originally called BloodWurst by the European monks who first brought it into the country. The Bury Black Pudding Company have been voted the best, winning their first UK award in the 1970's)*

## **Natural Smoked Haddock topped with Welsh Rarebit, tomato and chive salad**

*(Traditionally using cheddar cheese, the names for this dish date back the 18<sup>th</sup> century, where it was classed as a 'luscious tavern dish')*

## **Manchester Egg. A pickled egg, wrapped in Bury black pudding and sausage meat, coated in breadcrumbs and served with black peas.**

*(Based on the original 'Scotch Egg'. This variant reared its head in early 2011)*

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## **Braised, minted lamb Henry, soft mash and root vegetables**

*(Henry the navigator was a Portuguese explorer and a very important figure in the early days of the Portuguese empire and was responsible for a lot of the maritime trading links of the time. He introduced this dish in the 13<sup>th</sup> century)*

## **Homity pie, an open pastry case filled with vegetables then topped with cheese served with chips and garden peas**

*(This dish dates back to the efforts of the 'Land Girls' of the second world war and the rationing imposed on the country)*

## **Pan-roasted Alison Nicholson's pork chop, mustard greens, pickled red onions and cauliflower cheese**

*(Cauliflowers were first imported into the country in the 17<sup>th</sup> century. This dish was made using hard cheese. The Béchamel variation, most common today wasn't used until the 19<sup>th</sup> century)*

## **Traditional Cottage pie served with seasonal greens**

*(Cottage pie was a humble, warm filling dish. Typically eaten by the families of the time who used to work in the large estates)*

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## **Apple Crumble with clotted cream**

*(Crumble was a dish of British and Irish origin and can be traced back to American cuisine during the European colonisation of the Americas)*

## **Rice Pudding and apricot jam**

*(Many countries have their own variant on rice pudding. Ours dates back to the Tudor period and used to be called 'Whitepot')*

## **Eton Mess**

*(This dish was served at Eton College's annual cricket game against Winchester College. According to their records it dates back to the 1930's)*

## **English cheese selection with Jannocks biscuits**

*(£3.50 Supplement)*

\*Not available in conjunction with any other offer\*