



Sunday 14th January 2024
The Inn at Whitwell
Nr. Clitheroe, Lancashire. BB7 3AT

Contact – Andy Bleasdale
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LIMITED TO 40 MEMBERS – BOOKING ESSENTIAL

Always a popular event and a good excuse to give the Morgan its first run out of the year on, what has in the past been, a bright sunny day.

Tables booked from 12.00 midday, arrive by 11.30 to get a parking space near the Inn!

As in previous years, Andy invites you back to his house for tea and cakes (brought by volunteers – you know who you are!) after the meal.

See <http://www.innatwhitewell.com/> for more details and sample menus. The text below is from their web site.



History

A Royal Resting Place

In the 1300's The Inn at Whitewell was just a small manor house, lived in by the keepers of the Royal forest. The Royal connection still remains as the Inn forms part of the Duchy of Lancaster Estate. It was not until comparatively recently, during the 1700's, that the building was transformed into a resting place where travellers en route to or from Lancaster could safely stay before continuing their perilous journey.

Something For Everyone

The Inn at Whitewell sits high on the banks of the River Hodder, where it is hoped it will remain, with spectacular views down the valley into the heart of the Forest of Bowland. This breath-taking rural area is a well-kept secret and a total haven for those who like to walk, fish, paint or just want to stroke their partner and talk to the dog.

The Bowman Family

Charles Bowman is the third generation of Bowman to become involved with the Inn's evolution. His father Richard, the former Lancashire cricketer and brewer, was largely responsible for the restoration of the existing building. The family passion for antiques and pictures abound, so too does their quite often-misplaced humour.

Food & Drink

The Inn deservedly has a good reputation and many awards for its food. Head Chef Jamie Cadman, now in his fourteenth year, runs a crew of ten ably supported by his two sous chefs Gemma and James, producing brilliant local food. His ethos is to use only the best of local ingredients, cooked simply to let the real quality shine through.

Seasonal grouse from Lancashire Moor, pheasant and partridge from Dunsop shoot, Bowland beef and Lonk lamb from Burholme Farm are staples on the menu, all easily seen from the Inn's windows. We carefully source a range of fabulous drinks from local cask conditioned ales to organic ginger beers. With our in house vintners we are able to offer extensive and interesting range of wines, with up to twenty available by the glass.

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