



1817

RESTAURANT

Dan is the Head Chef of 1817 and along with Paul and Lucy, he has produced a new menu using the finest local ingredients.

In addition to our main menu, each week our three chefs create a menu of specials to be served every Friday and Saturday evening in addition to our main menu.

The restaurant is fully licensed and air conditioned and open every day (Monday to Saturday)

Breakfast - 8 a.m. to 11.30 a.m.

Daytime Menu - 11.30 a.m. to 5.00 p.m.

Evening Menu - 5.00 p.m. onwards

Copies of the evening menu are available from the restaurant or the entrance foyer.

All our menus can be downloaded at www.noelchadwick.co.uk



“You are at liberty to inspect our premises at any time.”

has been a phrase associated with our business for almost 60 years and throughout the decades we have been and remain proud to show both our customers and those people that choose to shop and/or eat out elsewhere around our site.

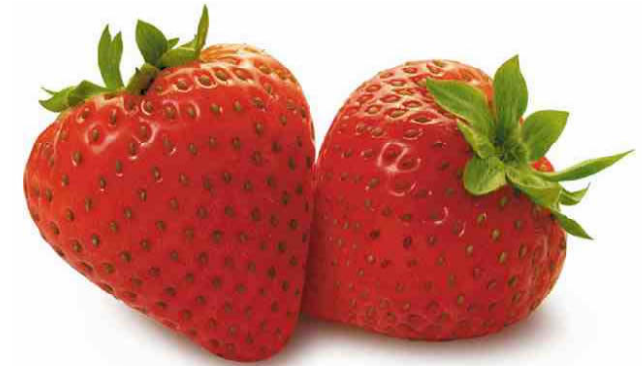
You can see how the meat we sell is prepared, how we prepare the food for the delicatessen counter and how we prepare our meals, made fresh to order, in the restaurant kitchen.

If you buy your meat somewhere else, ask can you take a look “behind the scenes”. If you’re not allowed, maybe it’s time to buy from a retailer who has nothing to hide.

If you eat out somewhere else, ask can you inspect the kitchen. If the answer is no, maybe it’s time to dine at a restaurant where you can!

For more information and videos on how the food we sell is produced, visit our website www.noelchadwick.co.uk

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A Taste of Summer June





A Taste of Summer

Following on from the success of English Wine Week, we're bringing a taste of summer to our shop and restaurant.

There'll be chances to win bottles and glasses of Strawberry Sparkling Wine and a range of strawberry items to purchase.

Look out for

**Hand Dipped Chocolate Strawberries,
Merry Jelly**

(alcoholic, so strictly for the grown ups!)

and of course

Strawberries and Cream



Award Season

We are delighted that for the second year running, we have been nominated as a **UK TV Food Local Hero.**

If you would like to vote for us, visit

<http://uktv.co.uk/food/localfoodhero/outlet/oid/2767>

Voting closes on 20th August.



Last year, we were very surprised but incredibly proud to have been one of four shortlisted businesses in BBC Radio 4's Food and Farming Awards for Best Local Retailer.

Nominations for this award are now being invited and if you would like to nominate us, visit

www.bbc.co.uk/radio4/factual/foodawards2007.shtml

Closing date for nominations is 14th September.



Made In Wigan

The Chadwick Family can trace their roots in Standish back to 1761 and today's family has always recognised the importance of sourcing produce from within the local area.

We are proud to be suppliers of the following range of products which are all Made In Wigan!



Red Rose Whisky

Uncle Joe's Mintballs

Santus's Sweets

Wigan Honey
(set and runny)

Healthy Choice Biscuits
(sugar and gluten free)