

Netherwood Hotel

Open to Non-Residents
Wedding Receptions
Dinners - Functions
Annual Holidays
Short Breaks
Morning Coffees
Luncheons
Bar Luncheons
Afternoon Teas

Spa & Fitness Centre

Indoor Pool
Spa Bath
Steam Room
Solarium
Beauty Salon
Fitness Centre

Open to the Public
No Membership Required



Netherwood Hotel

Lindale Road
Grange-over-Sands
Cumbria
LA11 6ET
Tel: 015395 32552
Fax: 015395 34121
enquiries@netherwood-hotel.co.uk
www.netherwood-hotel.co.uk

Resident Proprietors:
MP & CH Fallowfield

December Lunches



At

Netherwood Hotel

Grange-over-Sands

Menu

Brochette of Melon and Pineapple

(skewered Honeydew and Charentais melon with succulent sweet pineapple, served with a passion fruit coulis and a cinnamon and mascarpone sabayon)

Boulade of Westmorland Goats Cheese

(a delicate blend of regional goats cheese, coated with an aromatic herb crust, presented upon a confit of red onion and sun-blushed tomatoes)

Individual Salmon Coulibiac

(baked fillet of salmon with spinach and rice, wrapped in golden puff pastry, served with a parsley and lemon sauce)

Freshly Prepared Wild Mushroom Soup

Roast Local Turkey

(served traditionally with a Cumberland chipolata wrapped in bacon, bread sauce, cranberry sauce and roast gravy)

Beef Medallion Au Poivre

(seared medallion of beef fillet with a classical peppercorn sauce, laced with cognac)

Fillet of Sea Bass

(lightly grilled and presented upon baby ratatouille vegetables with Hollandaise)

Linguine Pasta

(bound amid a rich tomato and basil sauce with Parmesan shavings, topped with deep-fried vegetables)

Served with a Selection of Potatoes and Seasonal Vegetables

Chocolate Mousse

(served in a chilled ramekin)

Glazed Apple and Plum Tart

(feathered marinated plums set upon a caramelised apple purée, baked amidst a pâte au sucre case)

Croquembouche

(a pyramid of mini choux buns filled with crème pâtissière and glazed with caramel)

Christmas Cudding

(served with brandy sauce)

Coffee and Mini Mince Pies



Grey Day,

Dark at Four,

Hurry In

Shut the Door.

Think of the Time

When there will be

Decorations

On the Tree,

Tangerines,

And Hot Mince Pies,

A Bulging Stocking,

A Christmas Surprise

£26.00 per person, Inclusive of VAT