

NETHERWOOD HOTEL

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

NETHERWOOD SPA & FITNESS CENTRE

Indoor Pool
Spa Bath
Steam Room
Solarium
Beauty Salon
Fitness Centre

Open to the Public
No Membership Needed

FULLY LICENSED
OPEN ALL YEAR

Of all the symbols associated with Easter the egg, the symbol of fertility and new life, is the most identifiable. The customs and traditions of using eggs have been associated with Easter for centuries.

Originally Easter eggs were painted with bright colours to represent the sunlight of spring and were used in Easter egg rolling contests or given as gifts. After they were coloured and etched with various designs the eggs were exchanged by lovers and romantic admirers, much the same as valentines. In medieval times eggs were traditionally given at Easter to the servants.



Easter Sunday Luncheon

8th April 2007

Netherwood Hotel
Grange-over-Sands



M E N U

Home-Made Salmon Gravadlax

(served with a Sweet Mustard and Dill Dressing)

Rillette of Ham Hock and Aromatic Vegetables

Tartlet of Caramelised Red Onions and Goats Cheese

(served with a comfit of sun-blushed tomatoes)

Smoked Venison and Season Salad

(partnered with a spiced cranberry and orange compôte)

Cream of Leek and Potato Soup

oOo

Roast Sirloin of Beef

(served with Horseradish sauce and Yorkshire pudding)

Slow Baked Leg of Lamb in a herb and salt crust

(served with caper sauce)

Traditional Roast Chicken

(served with game chips, bread sauce, watercress and roast gravy)

Poached Paupiette of Seabass and Salmon

(presented by a saffron and Champagne beurre blanc)

Timbale of Ratatouille Vegetable

(enclosed in ribbons of courgette and accompanied by a puy lentil broth)

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Chateau and En Robe

Spring Cabbage

Baby Carrots

oOo

Marbled Chocolate Delight

(a home-made marbled Easter egg filled with a praline mousse edged by a raspberry sauce)

Blackcurrant Cheesecake

(topped with a blackcurrant compôte)

Crème Brûlée

(topped with brown sugar and glazed)

Dutch Apple Tart

(a sweet pastry tart layered with apple, sultanas, lemon rind, sugar and cinnamon topped with viennese sponge and served with fresh custard)

oOo

Coffee and Mints



The Programme Reception 12.00 Noon

Last Orders for Food Being

1.30 pm

Coffee and Mints Cake
Served in the Lounges

The Charge £24.00 Per Person

Inclusive of VAT

Netherwood Hotel

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