

# 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

## EASTER SUNDAY

Of all the symbols associated with Easter, the egg is the symbol of fertility and new life and 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. In Germany eggs were given to children along with other Easter gifts. Decorating eggs for Easter is a tradition that dates back to at least the 13th century, according to some sources. One explanation for this custom is that eggs were formerly a forbidden food during the Lenten season, so people would paint and decorate them to mark the end of the period of penance and fasting, then eat them on Easter as a celebration.



# Easter Sunday Lunch



Sunday 4th April 2010

Netherwood Hotel  
Grange-over-Sands

## Lunch Menu

### **Melon, Parma Ham and Fig**

(slices of Galia melon, Parma ham and figs alternately layered together, veiled by a subtle vanilla and ginger syrup)

### **Gravadlax of Salmon**

(home-cured salmon, Norwegian style with mini potato and gherkin salad and vodka vinaigrette)

### **Duck and Orange Terrine**

(marbled terrine of corn fed goose, stuffed with duck liver, served with a home-made apple chutney)

### **Cajun Chicken**

(roasted chicken breast marinated in Cajun spices and sliced upon a sun-blushed tomato and avocado salsa)

### **Freshly Prepared Pea and Mint Soup**



### **Roast Sirloin of Beef**

(complemented with Yorkshire pudding in a rich claret roast gravy)

### **Pan-Fried Breast of Chicken**

(filled with duxelle of mushrooms and edged with a cassis glaze)

### **Loin of Lamb En Croute**

(masked with a chicken and mint mousseline and wrapped in golden flaky pastry, with a redcurrant and roast jus)

### **Lightly Grilled Fillet of South African Hake**

(accompanied by a piquante caper and olive tapenade)

### **Roasted Squash and Courgette Cake**

(roasted butternut squash with grated courgette and potato, gently fried and served with a tomato and basil fondue)



### **Traditional Bread and Butter Pudding**

(served with creamy Devonshire custard)

### **Plum and Mango Iced Parfait**

(refreshing iced parfait of stewed plum and mango, perfumed with cardamom)

### **Individual Pecan Pie**

(classic American dessert presented with fresh vanilla custard)

### **Assorted Cheese and Biscuits**

(served with biscuits, celery and fruit)



### **Coffee and Mini Chocolate Eggs**

## The Programme

### **Reception From 12 Noon**

Last Orders for Food Being 2.00 pm  
Coffee and Mints served in the Lounges

## The Charge

**£26.00 Per Person**

Inclusive of VAT

## For Reservations Contact

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