

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

MOTHERING SUNDAY

Mothering Sunday, in Britain is celebrated on the fourth Sunday of Lent, when it is customary for children to give small presents to their mothers. In the past a bunch of violets or other small posies were the traditional gifts and children away from home, especially daughters in domestic service normally returned to their family for the day. In the Church Calendar, Mothering Sunday or mid-lent Sunday as it is also known commemorated the banquet given by Joseph to his brethren, since this forms the first lesson of the day, and also the miraculous feeding of the five thousand, the story of which forms the gospel for the day. For this reason Simnel cakes, rich fruit cakes often covered with marzipan, were eaten on Mothering Sunday, a tradition that persists today. Nowadays, gifts are still given to mothers' but in other respects Mothering Sunday is little different from the secular Mother's Day which in the United States, Australia, and many other countries falls on the second Sunday in May.



Happy
Mothers Day

Sunday 22nd March 2009

Netherwood Hotel
Grange-over-Sands

Mothers Day Lunch Menu

Pâté A La Maison

(homemade pâté of duck liver and pork, layered with cointreau and sherry, served with Cumberland sauce and Melba toast)

Dovetail of Melon

(fan of Honeydew and Cantaloupe melon presented with a compôte of woodland fruits)

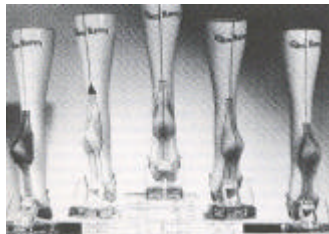
Prawn Cocktail

(North Atlantic prawns, on a bed of mixed salad leaves, with a Marie rose sauce)

Turnover of Wild Boar

(golden baked puff pastry turnover, enclosing an aromatic forcemeat of wild boar and apricot, with Soubise sauce)

Cream of Chicken and Leek Soup



Roast Sirloin of Beef

(complimented by Yorkshire pudding and a rich claret gravy)

Traditional Roast Lakeland Turkey

(succulent roast regional turkey served with chipolata sausage, bacon roll, bread sauce and cranberry)

Rack of Lamb Forestiere

(succulent roast Kendal fell lamb, presented with a sauce of button mushrooms, onions, rosemary and bacon lardons)

Paupiette of Sole

(fillet of lemon sole filled with spinach, rocket and prawn, upon a sauce Americain)

Croustade of Roast Aubergine, Onion and Artichoke

(a golden baked filo pastry moneybag, edged by a tomato and basil coulis)

Selection of Seasonal Potatoes and Vegetables



Steamed Chocolate Pudding

(presented by a chocolate sauce)

Pecan Pie

(escorted by fresh cream)

Lemon Posset

(a lightly set lemon infused cream, served in a chilled glass)

Assorted Cheeses

(served with biscuits, fresh fruit and celery)

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Coffee and Brandy Snaps

The Programme

Reception 12.00 Noon

Lunch

served between

12.30pm until 1.30pm

Coffee Served in the Lounges

The Charge

£29.00 Per Person

Inclusive of VAT



FOR RESERVATIONS CONTACT

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