

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 continues 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 14th March 2010

Netherwood Hotel

Mothers Day Luncheon Menu

Ballontine of Chicken

(filled with a medley of chicken livers, apricots and pistachio nuts, infused with dry sherry and served with a tomato and tarragon dressing)

Galia Melon with Fresh Raspberries

(filled with pearls of raspberries, sweetened by anise and vanilla syrup)

King Prawn Marie Rose

(mini shredded salad of romaine lettuce topped with succulent prawns in a rich Marie-Rose sauce)

Steamed Medallions of Smoked Haddock

(resting on a plinth of wilted spinach, masked with a butter sauce and a garni of brown shrimps)

Home-Made Cream of Carrot and Ginger Soup

oOo

Roast Sirloin of Beef

(house speciality, three week matured prime Cumbrian beef, complemented by Yorkshire pudding and claret jus)

Traditional Roast Lakeland Turkey

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

Loin of Lamb En Croute

(Kendal fell-bred lamb, masked with mushrooms and pine kernel duxelle, wrapped in golden flaky pastry, served with a home-made jelly)

Lightly Grilled Coastal Baby Dover Sole

(partnered by a classic Béarnaise sauce)

Meadow Mushrooms and Leek Ragout

(presented in a puff pastry basket upon a bed of fresh wilted spinach)

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Calorific Chocolate Truffle Cake

(set upon a crisp biscuit base served with a coffee bean sauce, is a lightly blended bitter chocolate with whipped Chantilly cream)

Classic Treacle Tart

(a rich mixture of golden syrup, breadcrumbs and ground almonds, baked until golden and enclosed in a sweet pastry case, accompanied by Devon clotted cream)

Individual Strawberry Pavlova

(a symphony of macerated strawberries in Marsala wine, served in a crisp fresh meringue, accompanied by a fresh strawberry coulis)

Assorted Cheeses

(served with cheese biscuits, grapes, celery and fruit)

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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

£30.00 Per Person

Inclusive of VAT

**Please contact us directly
to make a Reservation**

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