



Netherwood Hotel

Example Dinner Menu

Terrine of Holker Venison and Pistachio

(served with macerated apricots and toasted brioche)

Tartare of Salmon Gravalax

(bound with crème fraîche, served with a pickled cucumber salad)

Melon, Pineapple and Grapefruit

(dovetail of Cantaloupe melon presented upon a pineapple and grapefruit salad)

Fillet of Mackerels Escabeche

(soused mackerel fillets steeped in a traditional Portuguese confit of sweet peppers, onion, celery, perfumed with coriander, garlic, thyme and rosemary)

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Freshly Prepared Traditional Cream of Vegetable Soup

Melon and Star Aniseed Sorbet

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Roast Staveley Sirloin of Beef

(prime locally bred complimented with Yorkshire pudding and claret roast jus)

Roast Loins of Lancashire Pork

(Garstang farmed pork, served traditionally with an apple compote, herb seasoning and Madeira jus)

Roasted Barbury Duckling

(presented with a piquantè blackcurrant and balsamic glaze)

Monk Fish Tail

(marinated with sun blushed tomatoes and accompanied with puy lentil broth)

Baked Polenta Cake

(with roasted peppers, onions, courgette, served on a confit of wilted leeks)

All served with seasonal vegetables and potatoes

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Raspberry Fool

(served in a chilled Manhattan glass)

Strawberry Meringue

(served with whipped cream and fruit coulis)

Ginger Sponge

(served with creamy custard)

Assorted Cheese and Biscuits

(served with biscuits, celery and fruit)

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Coffee and Mints

The charge for the full 4 course menu with coffee and mints - £34.00

You may wish to select certain dishes from the menu if you prefer a lighter dinner

First incl. Intermediate Course - £8.25, Main Course - £21.80, Sweet Course - £5.60, Coffee and Mints - £2.75