

Netherwood Hotel

Open to Non-Residents
Wedding Receptions
Dinners - Functions - Conferences
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

www.netherwood-hotel.co.uk
enquiries@netherwood-hotel.co.uk
Telephone: 015395 32552

New Year 2009

N etherwood H otel
Grange-over-Sands



The Official Programme

Thursday 31st December 2009

From 3 pm "Check-in"
 3 pm - 5.30 pm Afternoon Tea will be served in the oak-panelled lounge.
 7 pm Drinks Reception
 7.30/8 pm Gala Dinner. Followed by Dancing in the Ballroom, pausing at Midnight for Champagne, Kisses & Balloons, then continuing until around 2.00 am.



Booking Form

Name			
Address			
Telephone Number			

Accommodation Requirements

I Wish to Reserve Single..... Double..... Twin.....
 Number of Nights Required.....

Our Reception Team will contact you to discuss your Room Allocation and any Special Requirements.

Dinner & Dance

Please Reserve Places

Champagne Brunch

Please Reserve Places

Deposit Payments

I enclose a £..... deposit paid by Cheque/Credit Card

Credit Card Number			
Expiry Date		Security Code	

A written confirmation will be sent upon receipt.
 The balance is required by the 1st December 2009

Please detach this form and return it to;
 Netherwood Hotel, Grange-Over-Sands, Cumbria, LA11 6ET

The Tariff

2 Nights (per person)

Standard Rooms	£310.00
Intermediate Rooms	£320.00
Deluxe Rooms	£340.00

3 Nights (per person)

Standard Rooms	£370.00
Intermediate Rooms	£380.00
Deluxe Rooms	£400.00

The Turrets (available for the 3 Night Package Only) £450.00

Meals Only

Black Tie & Best Dress for New Year's Eve Please

(Includes: Reception Drink and the Midnight Champagne Celebration)

New Year's Eve Menu	£78.00
New Year's Day Champagne Brunch	£38.00
New Year's Day Dinner	£45.00

Deposit Requirements (Non-Refundable)

All Accommodation	£100.00 Per Room
New Year's Eve Dinner & Dance	£25.00 Per Person
Champagne Brunch	£10.00 Per Person

**Full Payment of the Balance is Required
by 1st December 2009**

All Rates are Per Person and Inclusive of VAT

Friday 1st January 2010

From 8 am	For the early risers, a light buffet breakfast will be served in the lounges (with log fires burning).
10.30 am	Meet at the flag pole and join the Family for the first walk of the year through woods and country lanes with fantastic views. Hot Toddies, Coffee and Tuck served en-route.



12 noon - 2 pm	Champagne Brunch will be served on our return.
3 pm- 5.30 pm	Tea and Fruit Scones.
7 pm	Drinks in the Entrance Hall Bar.
7.30/8 pm	Dinner served in the Restaurant.

Saturday 2nd January 2010

From 7.30 am	Full English Breakfast, served in the Main Dining Room.
from 12 Noon	Bar Snacks available (Extra Charge).
7.30/8 pm	Dinner Served in the Restaurant.

New Year's Eve Dinner Menu

Trio of Melon and Mulled Wine, centred with a Mulled Wine Granita and Ginger Syrup

Apple and Goats Cheese Brushetta

Smoked Salmon and Cream Cheese Gateau simply served
with a Lemon Mayonnaise and Brown Bread

Confit of Quail served warm upon a Home-made Sweet Pickled Red Cabbage

oOo

Pan-fried Scallops with Spinach Mash, served with Black Pudding and Anise Jus

Baby Beef Olive filled with Pork and Vegetables braised with a Bordelaise Sauce

Cream of Celery Soup with Blue Cheese

oOo

Medallion of Holker Venison complimented by a Rosehip and Redcurrant Glaze

Gressingham Duckling served off the bone with a roasted Apple and a Pear and Madeira Jus

Rack of Lune Valley Lamb accompanied by a Rosemary and
Aubergine Galette and a Shallot Roast Gravy

Breast of Chicken wrapped in Pancetta and Served with an Oyster Mushroom Sauce

Fillet of Seabass served on a medley of Artichoke, Potato and
Brown Shrimps with a Tarragon Beurre Noisette

Puff Pastry Case filled with Creamed Leeks and Wild Mushrooms on Sautéed Spinach

All Served with Seasonal Potatoes and Vegetables

oOo

Vanilla and White Chocolate Brulée with home-made Dark Chocolate Ice Cream

Scotch Pancake with Pecan Nuts and Toffee Sauce, served with Crème Fraiche

Iced Apricot Soufflé

A Selection of Cheese and Biscuits served with Celery

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Coffee and Brandy Snaps

The Champagne Brunch Buffet

Glass of refreshing Bucks Fizz to celebrate the first meal of the year

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Assiette of Seafood - home-baked Soused Herrings, Smoked Salmon, Smoked Mackerel and
Prawns served with mixed leaves and a horseradish cream

Beetroot and Goats Cheese Stacks

Hallumi Stuffed Mushrooms

Parsnip and Apple Soup with parsnip crisps

Sautéed Kidneys Turbigo

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Carved at the Table

Roasted Glazed Gammon coated in Marmalade, Mustard, Sherry and served with Parsley Sauce

Baked Whole Salmon escorted by Fennel, Artichoke, and Celery

Smoked Haddock and Leek Flan topped with Poached Egg and Glazed

Rump of Beef with a Peppercorn Crust

Cooked to Order

Scallops in a Basil and Cream Sauce

French Style Wild Mushroom Omelette

All Served with a Selection of Potatoes, Vegetables and Seasonal Salads

oOo

Coffee and Walnut Roulade served with a White Chocolate Sauce

Puff Pastry Case filled with Apples and Cinnamon drizzled with Brandy Custard

Chocolate Mousse

Lime and Ginger Cheesecake with Caramelised Oranges

oOo

Fresh Filter Coffee served with Hot Milk or Cream

Freshly Brewed Teas

Herbal and Fruit Tisanes

Hot Chocolate with Whipped Cream