

Netherwood Hotel

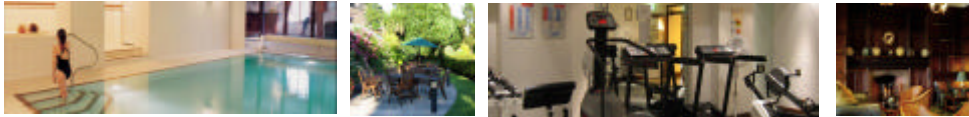
Lindale Road, Grange-over-Sands, Cumbria, LA11 6ET

Hotel: 015395 32552

Spa: 015395 33999

www.netherwood-hotel.co.uk

enquiries@netherwood-hotel.co.uk



Netherwood Hotel

Open to Non-Residents
Wedding Receptions
Dinners - Functions - Conferences
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 Non Residents
No Membership Needed

New Year 2010



Netherwood Hotel

Grange-over-Sands

The Programme

Friday 31st December 2010

- 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 Black Tie Gala Dinner: Followed by Dancing in the Ballroom, pausing at Midnight for Champagne, Kisses & Balloons, then continuing until around 2.00 am.



*Extra Charge, Not Included in the Package

NEW YEAR 2010

RESERVATION FORM

Please use this form if you would like to send a Cheque
or to pay by Credit or Debit Card please contact us on 015395 32552.

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

All Deposits are Non-Refundable.

Netherwood Hotel

Lindale Road, Grange-over-Sands, LA11 6ET

015395 32552

The Accommodation Package

2 Nights (per person)

Standard Rooms	£310.00
Intermediate Rooms	£320.00
Superior Rooms	£340.00

3 Nights (per person)

Standard Rooms	£370.00
Intermediate Rooms	£380.00
Superior Rooms	£400.00

The Turrets (available for the 3 Night Package Only, Sleeps 4) £1,800.00

The prices above include everything in the Programme unless it states otherwise.

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	£200.00 Per Room
New Year's Eve Dinner & Dance	£40.00 Per Person
Champagne Brunch	£20.00 Per Person

Full Payment of the Balance is Required by 1st November 2010

All Rates are Per Person and Inclusive of VAT

Saturday 1st January 2011

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.



Sunday 2nd January 2011

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

We look forward to welcoming you to Netherwood and celebrating the festive season with you.

New Year's Eve Dinner Menu

Terrine of Holker Venison
(mosaic of local Holker Estate Venison, prune and pistachio, served with a home-made plum jam)

Trio of Salmon
(poached, wrapped in zucchini, salmon flummery, smoked with a mini potato salad)

Poached Pear with Yorkshire Blue
(Williams pears delicately poached and filled with Yorkshire Blue, speckled mascarpone, spiced apple and celery vinaigrette)

Tian of Melon with Plum and Pomegranate
(slices of melon centred with refreshing pomegranate sorbet)

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Paupiette of Sole Veronique
(served upon wilted spinach, classical sauce Veronique and speckled with salmon caviar)

Warm Rilette of Pheasant
(baked in a timbale, presented upon a warm beetroot and orange salad)

Freshly Prepared Cream of Haricot Bean Soup with Truffle Oil

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Roasted Rib Eye of Beef with Mustard and Pepper
(encrusted with Dijon mustard and black pepper, braised gem lettuce and red wine sauce)

Roast Barbury Duckling
(carved off the bone, accompanied by a traditional stuffing and an apple sauce)

Seared Loin of Lamb En Croute
(topped with minted mousse, wrapped in a golden flaky pastry and served with a piquant Robert sauce)

Baked Breast of Chicken and Pigeon
(suprême of Goosnargh chicken, stuffed with pigeon breast, complimented with a mango and chilli salsa)

Monkfish Tail with Sun-Blushed Tomatoes
(marinated in sun-blushed tomato tapenade and wrapped in pancetta, served upon a pastis and puy lentil broth)

Baked Butternut Squash
(filled with a butterbean succotash, served with home-baked corn bread)

All Served with Seasonal Potatoes and Vegetables

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Raspberry Frangipan Purse
(a filo purse filled with a raspberry infused frangipan sponge escorted with a vanilla custard)

Baked Caramel Cheesecake
(an American style cheesecake)

Iced Chocolate and Orange Soufflé
(served in a ramekin with a chocolate garnish)

Spiced Skewered Plums
(in a chilled glass with a cinnamon sabayon)

Assorted Cheese and Biscuits

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Coffee and Brandy Snaps

The Champagne Brunch Buffet

Smoked Haddock
(served on kedgeree rice)

Continental Meats
(an assortment of Parma ham, Milano salami and mortadella)

Melon, Pineapple and Fig Salad
(collops of galia melon with fresh fig, topped with torn buffalo mozzarella cheese and basil)

Classic French Onion Soup
(served with crusty baguette)

Comed Beef Hash with Fried Eggs

Carved by the Chef

Roast Rump of Staveley Beef
(served with Yorkshire pudding and roast gravy)

Sugar Glazed Home-Baked Gammon

Salmon Coulibiac
(served with chive Hollandaise)

Roast Holker Pheasant Grand-Mère
(served with a rich white wine game sauce of button shallots, mushrooms and bacon lardons)

Hot Entree

Spinach and Ricotta Tortellini Pasta
(served with a sun-blushed tomato and basil cream sauce and accompanied by grated pecorino and black pepper)

Traditional Spanish Omelette

Served with a Selection of Vegetables and Potatoes

Sweets

Ginger and Apricot Butter Pudding
(served with creamy custard)

Baileys Parfait
(an iced creamy sweet infused with baileys and mint edged by a coffee bean sauce)

Strawberry Tart
(a sweet pastry tart filled with strawberries and crème patisserie)

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**Coffee and Truffles**

