



Sample Dinner Menu

Galia Melon and Fresh Fruit

(half of a Galia melon filled with fresh fruit and topped with a home-made sorbet)

Tartlets of Goats Cheese

(savoury crust pastry tartlet filled with sweet red onion and topped with Westmorland goats cheese, served on wilted rocket)

Duck and Orange Terrine

(served with a Cumberland sauce, Melba toasts and a salad garni)

Duet of Salmon

(slices of locally smoked salmon and home cured salmon Gravdax, served with a baby potato and caper salad with red onion)

Home-made Cream of Vegetable Soup

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Roast Rack of Lakeland Lamb

(escorted by a rich roast gravy and fresh mint sauce)

Suprême of Chicken

(pan-fried suprême of chicken, set upon a plinth of sweet potatoes, served on a pool of spicy tomato sauce)

Sirloin Steak Garni

(char-grilled and presented with tomato, field mushroom and Béarnaise sauce)

Seared Salmon

(served with courgette ribbons and a Morecambe Bay shrimp sauce)

Spinach and Ricotta Lasagne with Pine Nuts

(spinach, ricotta and pine nuts layered with fresh Italian egg pasta, topped with Béchamel sauce and Mozzarella cheese then glazed)

Served with a selection of Potatoes and Seasonal Vegetables

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Assiette of Desserts

(a mini selection of steamed ginger pudding, home-made apple pie and custard, brandy snap basket with chocolate mousse, strawberry meringue Chantilly with home-made ice-cream)

Assorted Cheese and Biscuits

(served with biscuits, celery and fruit)

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Coffee and Mints

Netherwood Hotel

Grange-over-Sands

The charge for the full 3 course menu with coffee and mints - ,32.00

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

First Course-,7.25, Main Course-,20.80, Sweet Course-,5.60, Coffee and Mints-,2.75