



Sample Lunch Specials Menu

Netherwood Hotel
Grange-over-Sands

Melon, Parma Ham and Fig

(slices of Galia melon, Parma ham and figs alternately layered together, veiled by a subtle vanilla and ginger syrup)

Gravadlax of Salmon

(home-cured salmon, Norwegian style with mini potato and gherkin salad and vodka vinaigrette)

Duck and Orange Terrine

(marbled terrine of corn fed goose, stuffed with duck liver, served with a home-made apple chutney)

Cajun Chicken

(roasted chicken breast marinated in Cajun spices and sliced upon a sun-blushed tomato and avocado salsa)

Freshly Prepared Pea and Mint Soup

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Roast Rump of Staveley Beef

(succulent local roast beef accompanied with Yorkshire Pudding and Burgundy wine roast gravy)

Pan-Fried Breast of Chicken

(filled with duxelle of mushrooms and edged with a cassis glaze)

Loin of Lamb En Croute

(masked with a chicken and mint mousseline and wrapped in golden flaky pastry, with a redcurrant and roast jus)

Lightly Grilled Fillet of Seabass

(accompanied by a piquante caper and olive tapenade)

Roasted Squash and Courgette Cake

(roasted butternut squash with grated courgette and potato, gently fried and served with a tomato and basil fondue)

Served with a selection of Potatoes and Seasonal Vegetables

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Traditional Bread and Butter Pudding

(served with creamy Devonshire custard)

Plum and Mango Iced Parfait

(refreshing iced parfait of stewed plum and mango, perfumed with cardamom)

Individual Pecan Pie

(classic American dessert presented with fresh vanilla custard)

Assorted Cheese and Biscuits

(served with biscuits, celery and fruit)

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Coffee and Mints

FULL 3 COURSE MENU CHARGE WITH COFFEE - £15.00

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

First Course - £4.50, Main Course - £8.00, Sweets - £4.50, Coffee - £2.75

PLEASE NOTE

**THERE WILL BE A £2.50 PER PERSON COVER CHARGE
INCURRED IF THE ABOVE MENU IS SERVED IN THE RESTAURANT**